

By prior reservation, full table

Albufera blue crab salpicón served in its shell with carasau bread toast Grilled oyster with roasted tomato and pickled green tomato

Flamed-grilled oil bread, our alioli butter, and penjar tomato Salted and smoked board Llisa Negra

Caramelized potato salad

Grilled scallop with beurre blanc sauce Denia red prawn boiled in sea water

Cod kokotxas with piparra emulsion

Mellow albufera rice with smoked eel and free-range chicken Josper-roasted beef tongue, glazed with its juice served with potato bread

> Blood orange and bitters sorbet Melting cheesecake PGI Jijona almond nougat

> > 120€ / person

10% VAT included
Drinks are not included. The menu may be subject to market availability