

AWAY MENU

gourmet weekly menu



3 APPETIZERS

Sweet Pumpkin and Parmigiano Cream

Cod fritters and black Garlic aioli

Stir-fried 'land and sea'

SELECT A MAIN COURSE

Red Shrimp Gandía Fideuá (Noodle Paella)

Prawn Paella with Boletus

Lean Pork Paella with Vegetables

Senyoret Rice (Peeled Seafood Paella)

Black Rice (Squid in its ink Paella)

Sea Bass "Suquet" (valencian caserole)

Crispy beef, and red wine reduction

SELECT A DESSERT

Cheese Flan

Chocolate Glass

Raspberry Sorbet

Fruit selection

25€

Drinks and coffea not included

PLEASE ORDER THE PAELLAS IN ADVANCE



SOME DISHES ARE SUSCEPTIBLE OF CHANGE DUE TO STOCK.
IF YOU DON'T LIKE ONE OR YOU SUFFER FROM ALLERGIES, WE WILL
BE HAPPY TO SUBSTITUTE ANY DISH, FOR OTHER OF YOUR LIKING.