

L'establiment

restaurante – el Palmar

SUGERENCIAS

Navajas (según mercado)



Unidad: 2.50

Arroz de carabineros



25.00

Tellinas (según mercado)



14.50

Arroz al horno (por encargo)

18.00

Clochinas (solo temporada)



13.00

Arroz meloso de sepia sucia y alcachofas (por encargo)(solo temporada)

Cigalitas de playa



16.00



18.00

Raons



0.07/Gr

Fresas con nata



7.50

Gambas a la plancha



0.21/Gr

Trufas caseras con licor



Unidad: 2.30

Quisquilla (según mercado)



26.00/200Gr

Croquetas de boletus

Unidad: 3.00

10% de IVA incluido

AL CENTRO DE MESA:

Esgarraet con mojama



15.00

Sepietas en su tinta



18.00

Anchoas Rafael López



Unidad: 3.00

Salteado de langostinos



16.00

Allipebre de anguilas



16.00

Fritura de boquerón



15.00

Croquetas de bacalao



Unidad: 3.00

Alcachofas en tempura con
salsa romesco y crujiente de
jamón (solo temporada)

Croquetas de pollo



Unidad: 3.00



14.00

Titaina



14.00

Verduras a la plancha

14.00

Calamares rebozados



18.00

Jamón de Jabugo

22.00/100Gr

Calamar a la plancha



20.00



4.00

Allioli casero



3.00

10% de IVA incluido

ARROCES

Arroz a banda



16.50

Arroz negro



17.00

Arroz de sepia, coliflor y ajos tiernos



17.00

Arroz de marisco



19.00

Arroz de "el senyoret"



18.00

Fideua de fideos finos



18.00

Fideua de pato, setas y foie (por encargo)



25.00

Paella de pato, setas y foie

(por encargo)



25.00

Paella valenciana (por encargo)



18.00

Paella valenciana con pato de caza (por encargo)



22.00

Paella de verduras (por encargo)

16.00

Paella de verduras con bacalao (por encargo)



18.00

Arroz de cangrejo azul y galeras



20.00

10% de IVA incluido

ARROCES MELOSOS

Arroz de marisco (por
encargo)



19.00

Arroz con pollo y pato(por
encargo)

22.00

Arroz de "el senyoret" (por
encargo)



18.00

Arroz con pato, setas y foie
(por encargo)



25.00

Arroz de cangrejo azul y
galeras (por encargo)



20.00

Arroz en fessols i naps (por
encargo)



22.00

ENSALADAS Y TOMATES

Valenciana:

Lechuga, tomate, cebolla,
atún, huevo duro y aceitunas



12.50

De la casa:

Lechuga, zanahoria, cebolla,
atún, jamón de york y huevo
duro



13.00

Trinchado con mojama



13.50

Trinchado con ajos

10,00

Trinchado con ventresca



13.00

10% de IVA incluido

PESCADOS

Emperador



15.00

Rape



19.50

Salmon



15.00

Suquet de rape



25.00

Bacalao



19.00

Zarzuela de pescado (por encargo)

Merluza



20.50



30.00

Lenguado



0.07/GR

Espardenyà (por encargo)



25.00

CARNES

Chuletas de cordero

15.00

Solomillo

22.00

Entrecot

22.00

10% de IVA incluido

POSTRES

Hojaldre de manzana caliente



7.50

Milhojas de trufa o crema



7.50

Mousse de leche merengada y toffee



7.50

Lágrima de chocolate blanco y negro



7.50

Mousse de chocolate



7.50

Pastel de limón con coulis de fresa



7.50

Teja de almendra con helado de turrón y chocolate caliente



10.00

Teja de almendra con helado de queso mascarpone y frutos secos



10.00

Teja de almendra



5.00

SORBETES Y HELADOS

Limón o Mandarina



7.50

Chocolate



7.50

Fresa, violeta o vainilla



7.50

Turrón



7.50

10% de IVA incluido

LISTADO DE ALERGENOS



ALTRAMUCES



APIO



CACAHUETES DE CASCARA



FRUTOS

DE CASCARA



CRUSTÁCEOS



CONTIENE
GLUTEN



HUEVOS



LACTEOS



MOLUSCO



MOSTAZA



PESCADO



GRANOS
DE SÉSAMO



SOJA



SULFITOS

Prices include 10% VAT

SUGGESTIONS

Razor clams (According to market)



Unidad: 2.00

18.00

Tellins (According to market)



14.50

Baked Rice (on request)

Dirty cuttlefish rice with artichokes (on request) (only season)



18.00

Clochinas (Mediterranean steamed mussels) (only season)



13.00

Homemade truffles with licour



Unity: 2.30

Beach Crayfish



16.00

Seasonal fruit

Pearly Razorfish



0.07/Gr

5.50

Grilled Shrimp



0.20/Gr

Strawberries with cream



7.50

Cooked Shrimp (According to market)



26.00/200Gr

Boletus croquettes

3.00

Prices include 10% VAT

STARTERS:

Esgarraet with mojama (red pepper salad with cured cod, garlic, and olive oil)



15.00

Anchovies Rafael López



Unity: 3.00

Allipebre de anguilas (Eel with potatoes, garlic, and paprika stew)



16.00

Cod croquettes



Unity: 3.00

Chicken croquette



Unity: 3.00

Titaina (Tomato, roasted red pepper, pine nut, garlic and salted tuna belly sauté)



14.00

Battered squid



16.00

Grilled Squid



16.00

Cuttlefish in ink



15.00

Sauteed prawns with ham



16.00

Fried fish



15.00

Artichokes in tempura with romesco sauce and ham



14.00

Grilled vegetables

14.00

Jabugo iberian ham

22.00/100Gr

Homemade allioli



3.00

Bread



4.00

Prices include 10% VAT

RICES

A banda rice



16.50

Spanish squid ink rice



17.00

Cuttelfish and cauliflower

rice



17.00

Seafood rice



19.00

“El senyoret” rice

(“Gentleman’s style” rice

- peeled and deshelled

seafood rice)



18.00

Blue crab and galleys rice



20.00

Thin noodles fideua



18.00

Duck, bolletus and foie

fideua (on request)



25.00

Duck, bolletus and foie rice

(on request)



25.00

Valencian paella (on request)



18.00

Valencian paella with

hunting duck (on request)



22.00

Vegetables rice (on request)

16.00

Vegetables and cod rice (on

request)



18.00

Prices include 10% VAT

WET RICES

Seafood rice (on request)



18.00

Chicken and duck rice (on request)

22.00

"El senyoret" rice (on request)



18.00

Duck and foie rice (on request)

25.00

Blue crab and galleys rice (on request)



20.00

Beans and turnip rice (on request)



22.00

SALADS

Valencian:

Lettuce, tomato, tuna,
onion, boiled egg and olives



12.50

Our home:

Lettuce, carrot, onion, tuna,
cocked ham and boiled egg



13.00

TOMATOS

Tomato with garlic

10,00

Tomato with tuna belly

Tomato with mojama



13.00

13.50

Prices include 10% VAT

FISH

Grilled swordfish



15.00

Grilled monkfish



19.50

Grilled atlantic salmon



15.00

Suquet de rape (Monkfish stew)



25.00

Grilled codo r baked with tomato



19.00

Zarzuela de pescado (Fish and seafood stew) (on request)



30.00

Hake



20.50

Espardenya (on request)

Grilled sole



0.07/GR



25.00

MEAT

Lamb chops

15.00

Grilled Sirloin

Entrecote

22.00

22.00

Prices include 10% VAT

DESSERTS

Hot Apple puff



7.50

Truffle or cream millefeuille



7.50

Meringue milk with toffee

mousse



7.50

Black and White chocolate

tear



7.50

Chocolate mousse



7.50

Lemon cake with strawberry

coulis



7.50

Almond tile with nougat ice

cream and hot chocolate



7.50

Almond tile with mascarpone

cheese ice cream and dried

fruits



10.00

Almond tile



3.00

SORBETS AND ICE CREAMS

Lemon or tangerine



7.50

Chocolate



7.50

Nougat



7.50

Strawberry, violet or vanilla



7.50

Prices include 10% VAT

LIST OF ALLERGENS



Prices include 10% VAT