

*** Our selection of signature starters:****Cold starters:**

Chicory with blue-cheese cream,
Assortment of Iberian hams and cheese,
Mojama (salt-cured tuna)
Ajoarriero toast (fish with garlic and spices)
Foie toast.

Candiet duck salad with its ham and mi-cuit foie.**Warm starters:**

Langoustines coated with toasted corn,
Calamari,
Home-made croquette,
Aubergine tempura with treacle (sugar cane honey)
Padrón peppers,

Main course to choose:

Arròs a banda (squid and prawn tails paella)
Black fideuà (with noodles, baby cuttlefish and squid ink)
Grilled sea bass with oil, chilli and garlic.
Cod au gratin with quince allioli (garlic and oil dressing)
Duck leg with forest fruits.
Pork sirloin medallions with shiitake mushroom sauce.

Main courses at additional cost of 8 €:

Lobster paella served dry or creamy.
Monkfish stew with clams and prawns.
Grilled beef chop.
Suckling lamb leg boned and braised au jus.

Dessert for our menu.

* *Rices and Fideuà minimum for two people.*
* *Menu for the whole table.*

* *Drinks not included in menu.*

ENGLISH MENU



Virgen del Puig, 36
El Puig de Santa María

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STARTERS	€
Bellofà ham, Iberian cured pork loin and manchego cheese.	21,50
Mi-cuit foie with toasts and comfits.	16,50
Salted Cantabrian anchovies. (6)	12,00
Tuna belly salad with seasonal tomato, onion, and "Piparras" (peppers in vinegar)	12,50
"Chapata" bread with tomato.	1,50

SALADS	€
Chef's salad with a variety of cheeses, quince and nuts.	9,75
Home-made marinated partridge salad.	12,50
Candiet duck salad with its ham and mi-cuit foie.	13,50

SEAFOOD TAPAS	€
Griddled Zamburiña (small scallop) (unit)	2,00
Grilled cuttlefish with garlic and parsley sauce.	11,00
Clóchina (steamed mussel)	9,50
Tellinas (similar to small clam)	10,50
The "Pescaíto frito" (coated and deep-fried fish)	11,50
Andalusian-style baby squid (fried)	11,50
Griddled fresh squid.	16,00
Clams with a seafood sauce.	14,50
Grilled scallops with confited onions.	17,50
Grilled octopus with mashed potatoes and paprika oil.	18,00

WARM TAPAS	€
Piquillo pepper stuffed with tuna belly. (unit)	3,25
Courgette flower stuffed with foie, ham and apple. (unit)	4,90
Home-made croquettes.	6,00
Morcilla black sausage with scrambled eggs.	9,50

FISH	€
Salt baked gilt-head bream.	13,50
Cod au gratin with quince allioli (garlic and oil dressing)	16,00
Tuna belly with broad beans and spring garlic.	16,50
Sole made to order: griddled or baked with puff pastry.	19,50
Monkfish stew with clams and prawns.	21,50
Baked or grilled fish of the day	

MEAT	€
Home-made marinated partridge.	16,75
Suckling lamb chops sauté with mushrooms and spring garlic.	17,50
Boned suckling pig with a cocoa sauce.	17,50
Suckling lamb leg boned and braised au jus.	21,50
Baked suckling lamb shoulder.	26,00
Beef sirloin with fresh foie gras and Porto sauce.	26,50
Grilled beef chop.	22,50

RICES: served in paella (dry) or in wok (creamy)	€
Arroz a banda (squid and prawn tails paella)	12,50
Arroz negro (squid in its ink black paella)	12,50
Seasonal vegetables and cod paella.	12,50
Creamy rice with game and mushrooms.	12,50
Creamy rice with monkfish, scampi, clams and artichokes.	18,00
Lobster paella served dry or creamy.	21,50

FIDEUÀ, GAZPACHOS, PASTA ...	€
Black fideuà (with noodles, baby cuttlefish and squid ink)	12,50
Gandía fideuà with crayfish and red shrimp.	16,00
Gazpachos: (typical stew with flat bread, game and mushrooms)	12,50
Home-made pasta: Cannelloni, Lasagne...	9,75

* Rices, fideuàs and gazpacho minimum for two people

* Information about allergens on our website: restauranteahacena.es

