

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

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

Chef's salad with a variety of cheeses, quince and nuts.**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)
Creamy rice with game and mushrooms.
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 6€:

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	€
Bellota ham, Iberian cured pork loin and manchego cheese.	19,75
Mi-cuit foie with toasts and comfits.	14,75
Ox carpaccio with artichokes and mushrooms.	12,75
Salted Cantabrian anchovies. (6)	12,00
Seasonal Valencian tomato with mojama. (salt-cured tuna)	8,00
"Chapata" bread with tomato.	1,50

SALADS	€
Chicory and palm salad with salmon and gulas (faux baby eels)	9,50
Chef's salad with a variety of cheeses, quince and nuts.	9,50
Home-made marinated partridge salad.	11,75
Tuna belly salad with smoky grilled vegetables, chives and head lettuce.	11,75
Duck ham salad with preserves and foie shavings.	11,75

SEAFOOD TAPAS	€
Griddled Zamburiña (small scallop) (unit)	2,00
Clóchina (steamed mussel)	8,00
Tellinas (similar to small clam)	9,75
Griddled cuttlefish with garlic and parsley sauce.	7,75
Griddled fresh squid.	12,00
Grilled octopus with mashed potatoes and paprika oil.	16,50
Andalusian-style baby squid (fried)	11,00
The "Pescaíto frito" box (coated and deep-fried fish)	9,75
Clams with artichoke and ham dressed with a green sauce.	13,50
Grilled scallops.	15,75

WARM TAPAS	€
Piquillo pepper stuffed with tuna belly. (unit)	3,25
Courgette flower stuffed with foie, ham and apple. (unit)	4,50
Grilled vegetables with Romesco sauce.	9,75
Morcilla black sausage with scrambled eggs.	8,75
Home-made croquettes.	5,50

FISH	€
Salt baked gilt-head bream.	12,75
Tuna belly with broad beans and spring garlic.	15,50
Cod au gratin with quince allioli (garlic and oil dressing)	13,75
Hake with clams and green sauce.	15,50
Nape hake with <i>all-i-pebre</i> sauce (piquant sauce)	15,50
Sole made to order: griddled or baked with puff pastry.	18,00
Monkfish stew with clams and prawns.	19,50

MEAT	€
Home-made marinated partridge.	15,75
Suckling lamb chops sauté with mushrooms and spring garlic.	15,75
Suckling lamb leg boned and braised au jus.	19,00
Baked suckling lamb shoulder.	24,00
Boned suckling pig with a cocoa sauce.	16,50
Grilled beef chop.	19,50
Beef sirloin with fresh foie gras and Porto sauce.	23,50

RICES: served in paella (dry) or in wok (creamy)	€
Valencian paella (with chicken, rabbit and vegetables). <i>(to be ordered 24 hours in advance)</i>	11,50
Arroz a banda (squid and prawn tails paella)	11,50
Seasonal vegetables and cod paella.	11,50
Arroz negro (squid in its ink black paella)	11,50
Creamy rice with game and mushrooms.	11,50
Creamy rice with monkfish, scampi, clams and artichokes.	15,50
Lobster paella served dry or creamy.	19,50

FIDEUÀ, GAZPACHOS, PASTA ...	€
Black fideuà (with noodles, baby cuttlefish and squid ink)	11,50
Gandía fideuà with crayfish and red shrimp.	14,00
Gazpachos: (typical stew with flat bread, game and mushrooms)	11,50
Home-made pasta: Cannelloni, Lasagne, Fettuccine...	9,50

* Rices, fideuàs and gazpacho minimum for two people

* Information about allergens on our website: restaurantehacena.es

