

ROOM SERVICE

APPETISERS

Lobster Croquettes with Sautéed Boletus and Teriyaki Sauce	10,00€
Crunchy Brioche	11,00€
Foie and Nougat Ingot with Sesame Crumble, Apricot Coulis, and Crunchy Brioche	11,50€
Boiled Bay Shrimp (100gr)	16,00€
Acorn-Fed Iberian Ham	25,00€

COLD STARTERS AND SALADS

Date Stuffed with Cured Manchego Cheese, Wrapped in Duck Ham, Hazelnut Bread and Mango Jam	8,50€
Tomato, Goat Cheese, Smoked Eel Mille-Feuille with White Spicy Pepper Seasoning and Olive Tapenade	10,50€
Tuna Carpaccio with Roasted Vegetables and Caper Oil	14,50€
Timbale of Marinated Salmon, Avocado and Celeriac with Yogurt and Apple Sauce	12,50€
Shrimp Tartare with Quail Eggs and Trout Caviar, Accompanied with Lime Gazpacho	13,50€
Monaguillos (An Assortment of Cold Starters and Salads Selected by the Chef)	19,00€

WARM STARTERS AND SOUPS

Grilled Cauliflower Cream with Cured Yolk, Sautéed Bacon, and Crispy Potato	7,00€
Artichoke Hearts Stuffed with Octopus au Pepper Gratin	10,00€
Warm Salad of Green Asparagus, Goat Cheese and Iberian Ham Shavings	10,50€
Grilled Scallops with Caramelised Mushroom Risotto	12,50€
Warm Crayfish and Foie Salad	21,50€

RICE

Arroz con Costra (Elche's Typical Egg-Coated Oven Rice)	13,50€
Rice with Young Broad Beans, Tuna, and Roasted Peppers	14,00€
Arroz a Banda (Alicante's Traditional Fishermen Rice)	16,00€
Rice and Broth with Redfish, Potato, and Clams	29,00€

FISH

Cod Fillet Stuffed with Sobrasada, Sour Applesauce and Ali-Oli Gratin	16,50€
Wrapped Hake in Artichokes and Clams	18,50€
Grilled Octopus with Potato Cream and Iberian Chorizo Chips	19,00€
Grilled Tuna Belly with Aubergine Ratatouille, Dried Tomatoes, and Olives, on Basil and Lime Oil	30,00€

MEAT

Iberian Pluma with Date Chutney, Crispy Brie Cheese and Potato, with Sauce Griotte	17,50€
Boneless Lamb Shoulder with Sautéed Sweetbreads, Green Asparagus and Soufflé Potatoes, Thyme Glaze	19,00€
Grilled Beef Sirloin, with Provençal Marrow Crust and Truffle Juice	22,00€
Grilled Angus Loin with Stuffed Tender Onions and Green Herb Mustard	23,00€
Charcoal Avila Veal Chop with Candied Peppers, Potato Chips and Wine Reduction	29,50€

DESSERTS

Coffee Mille-Feuille with Nougat Ice Cream	6,00€
Vanilla Chibouse with Berry Sorbet	6,00€
Toffee and Mango Pie with Passionfruit Sorbet	6,00€
Chocolate Coulant with Wild Strawberries Tulip	6,00€
Sorbet Symphony	7,00€
Fruit Fan	7,00€

DISHES SERVICE 24HOURS

Mixed Salad	10,00€
Manchego Cheese	10,00€
Ham and Cheese Sandwich	6,00€
Serrano Ham Baguette	10,00€
Prepared Fruit	7,00€
Varied Ice Cream	6,00€

*If you require information regarding allergens, please ask the restaurant staff.