

Starters

- 1- Iberian Coldcuts 1950 Pts / 11.72 E
Ham, Loin, Bloodsausage, Chorizo and Salchichón Sausage
- 2- Jabugo Ham (Iberian) 2100 Pts / 12.62 E
Ham
- 3- Iberian Pork Fillet 2100 Pts / 12.62 E
Loin
- 4- Smoked Salmon 1500 Pts / 9.02 E
Salmon with Garnish
- 5- Grated Goat Cheese 650 Pts / 3.91 E
Cheese, Herbs from La Provence and Olivoil
- 6- Langostino Prawn Pie 1850 Pts / 11.12 E
Langostinos, Salad, Mayonnaise
- 7- Fish Soup 900 Pts / 5.41 E
Anglerfish, small Gambas, Clams and Mussels
- 8- Whole Calamar Inkfish (100 gr.) 600 Pts / 3.61 E
Griddlecooked with Valencian Green Sauce
- 9- Enteritas Inkfish 950 Pts / 5.71 E
2 griddlecooked Enteritas with Valencian Green Sauce
- 10- Grilled Razorshells 700 Pts / 4.21 E
6 Razorshells with Sauce

VAT INCLUDED

Salads and Vegetables

- 11- Salad "Les Doyes" 750 Pts / 4.51 E
Salad, Tomato, Egg, Onion, Peppers, Celery, Ppalmsprouts, Olives
- 12- Simple Salad 400 Pts / 2.4 E
Salad, Tomato and Olives
- 13- Langostino Salad. 2100 Pts / 12.62 E
Salad, Tomato, Aguacate, Langostinos, Sauce or Mustard
- 14- Endives with Salmon and Roquefort500 Pts / 9.02 E
Endives, Salmon, Roquefort Sauce and Walnuts
- 15- Asparagus from Tudela 1250 Pts / 7.51 E
thick Asparagus and Mayonnaise
- 16- Stuffed Peppers "Piquillo" 925 Pts / 5.56 E
Peppers stuffed with Cod in Sauce
- 17- Iberian Ham and Asparagus from Tudela in cold
pressed Oil and balsamic Vinegar ... 3500 Pts / 21.04 E
- 18- Medallion of Liver Paste in white Muscatel Wine and
flambé with Brandy 2850 Pts / 17.13 E

VAT INCLUDED

Specialities of the House to be Ordered in Advance

- 28- Saucy Rice with Bogavante Lobster. 2500 Pts / 15.03 E
Rice, Fish Broth and Bogavante Lobster
- 29- Rice "Abanda" with Fish..... 2750 Pts / 16.53 E
1st course: Fish from rocky habitat and potatoes with all y oli.
2nd course: Rice "Abanda".
- 30- Rice "Abanda" with Lobster 4500 Pts / 27.05 E
1st course: Fish from rocky habitat, potatoes and lobster
2nd course: Rice "Abanda".

VAT INCLUDED

Pasta and Rice

- 21- Macaroni Bolognesa 600 Pts / 3.61 E
Macaroni, Bolognesa Sauce and Parmesan Cheese
- 22- Paella Mixta 1250 Pts / 7.51 E
Rice, Langostinos, Scampi, Gambas, Mussels, Sepia Inkfish, Clams,
Peas and Chicken
- 23- Paella Marinera 1250 Pts / 7.51 E
Rice, Langostino, Scampi, Gambas, Mussels, Sepia Inkfish, Clams,
Seadates and Peas
- 24- Paella Speciality "Les Doyes" 1850 Pts / 11.12 E
Rice, Langostinos, Scampi, Gambas, Mussels, Sepia Inkfish, Clams,
Seadates and Peas
- 25- Arrosexiat 1250 Pts / 7.51 E
Rice, Fish Broth, Anglerfish, Sepia Inkfish, Langostino, all y oli
(garlic, oil)
- 26- Black Rice 1250 Pts / 7.51 E
Rice, Langostino, Scampi, Gamba, Sepia Inkfish and Clams
- 27- Fideua 1250 Pts / 7.51 E
Noddle nr. 2, Broth, Langostino, Gamba, Sepia Inkfish and
Anglerfish

VAT INCLUDED

Meat, Grilled and Griddlecooked

- 61- Sirloin Fillet 2100 Pts / 12.62 E
Prepared on live coal with three types of Garnish
- 62- Grilled Fillet Steak 1800 Pts / 11.11 E
Fillet Steak with three types of Garnish
- 63- Pepper Fillet Steak 2100 Pts / 12.62 E
Fillet Steak, Pepper Sauce and three types of Garnish
- 64- Fillet Steak with Roquefort Cheese . 2100 Pts / 12.62 E
Fillet Steak, Roquefort Sauce and three types of Garnish
- 65- Beef Steak with Garnish 1100 Pts / 6.61 E
Beef Steak with three types of Garnish
- 66- Wiener Schnitzel 1200 Pts / 7.21 E
Beef Steak in batter with three types of Garnish
- 67- Lamb Chops 1100 Pts / 6.61 E
Chops from the Maestrazgo with three types of Garnish
- 68- ¼ Chicken at the Grill 650 Pts / 3.91 E
Chicken with three types of Garnish
- 69- Ostrich Steak at the Grill 1800 Pts / 10.82 E
Steak with three types of Garnish

VAT INCLUDED

Fish & Seafood

31- Fried Fish Variety 3 kinds	1500 Pts / 9.02 E
Codling, Red Mullet, Bream	
32- Fish at the Grill 3 kinds	1500 Pts / 9.02 E
Codling, Red Mullet, Bream	
33- Fried Fish Variety 6 kinds.....	2500 Pts / 15.03 E
Codling, Red Mullet, Bream, Cuttlefish, 2 Langostinos, 2 Gambas	
34- Fish at the grill 6 kinds	2500 Pts / 15.03 E
Codling, Red Mullet, Bream, Cuttlefish, 2 Langostinos, 2 Gambas	
35- Fried or grilled Codling (2/3 Codlings)	1500 Pts / 9.02 E
36- Fried or grilled Red Mullet (4/5 Red Mullet)	1500 Pts / 9.02 E
37- Fried Small Fish (Variety of Small Fish)	1000 Pts / 6.01 E
38- Calamares a la "Romana"	1500 Pts / 9.02 E
ring shaped slices of battered Cuttlefish our style	
39- Fried Small Cuttlefish	1850 Pts / 11.02 E
40- Grilled or fried Sole (250/300 gr)	2100 Pts / 12.62 E
41- Sole "Meunière"	2450 Pts / 14.72 E
Sole prepared with Butter, Lemon, Parsley, Onion	
42- Variety of Molluscs in Fisherman Sauce	2100 Pts / 12.62 E
Mussels, Baby Clams, Razorshells and Seesnails	
43- Clams in Fisherman Sauce	1750 Pts / 10.51 E
45- 'Canailas' (Seesnails)	1450 Pts / 8.71 E
46- Mussels, steamed or with Sauce	900 Pts / 5.40 E
47- Langostinos from Peñíscola (100 gr.)	1200 Pts / 7.21 E
(5/6 Langostinos with an approximate weight of 200 gr.)	
48- Gambas from the Coast (100 gr.)	1200 Pts / 7.21 E
(5/6 Prawns with an approximate weight of 200 gr.)	
49- Bream or Seabass "Guria" (100 gr.)	600 Pts / 3.60 E
Bream, hot Peppers, Garlic, Oil, Vinegar and Parsley	
50- Squills 'Grilla' (100 gr.)	1200 Pts / 7.21 E
51- 'Zarzuela Peñíscolana' or 'Suquet de Peix'	3950 Pts / 23.89 E
Codling, Bream, 2 Langostinos, 2 Prawns, 1 Scampi, Mussels, Clams, Razorshells, Anglerfish, Cuttlefish and Red Mullet	

VAT INCLUDED

Dessert

- 80- Fruit of the Season 400 Pts / 2.40 E
- 81- Cheese Variety 850 Pts / 5.11 E
- 82- Pudding 400 Pts / 2.40 E
- 83- Orange Pudding 550 Pts / 3.31 E
- 84- Cake Speciality of the House 600 Pts / 3.61 E
- 85- Walnuts with Whipped Cream 600 Pts / 3.61 E
- 86- Profiteroles Pastry with Chocolate 600 Pts / 3.61 E
- 87- Whisky Ice-cream Cake 600 Pts / 3.61 E
- 88- Lemon and Cava Sorbet 600 Pts / 3.61 E
- 89- Ice-cream Goblet 600 Pts / 3.61 E
- 90- Crocanti Ice-cream 600 Pts / 3.61 E
- 91- Coconut, Lemon or Orange Ice-cream 550 Pts / 3.31 E
- 92- Pine-apple Ice-cream 600 Pts / 3.61 E
- 93- Bombón Ice-cream 550 Pts / 3.31 E
- 94- Irish Coffee 650 Pts / 3.91 E
- 95- Jamaican Coffee 650 Pts / 3.91 E

VAT INCLUDED