



C A R T A

- La normalidad es insoportable -

M E N Ú

- Para no pensar -

Trabajamos nuestros menús para compartir y a mesa completa.

Los platos son una selección que hacemos diariamente, puedes preguntar la oferta de hoy, o dejarte llevar.

- S I N G U L A R 32€ -

Disponible de Lunes a Jueves.
No disponible festivos y vísperas de festivo.

5 Platos Salados

1 Postre

Incluye primer servicio de focaccia.
No incluye bebida ni café.

- E X C E P C I O N A L 35€ -

Disponible todos los servicios.

6 Platos Salados

1 Postre

Incluye primer servicio de focaccia.
No incluye bebida ni café.

* Nos adaptamos a las alergias e intolerancias que recoge la ley de información alimentaria de la UE, a las restricciones del embarazo previo aviso, pero no podemos asegurar el resto de adaptaciones.

PLACER INDIVIDUAL

Mínimo 2 unidades de cada bocado

2,9€ Croqueta carbonara

Con guanciale crujiente y yema curada
[*] [G] [H] [L] [P] [S]

5,7€ Anchoa López Serie Oro

Sobre brioche y mantequilla Café París
[*] [G] [H] [L] [M] [P] [Su]

5,0€ "Coca de Dacsá" de atún Balfegó

Carrillera desmigada, aliñada con
mostaza, pimientos asados y
queso ahumado
[*] [H] [L] [M] [P] [Su]

5,0€ Montadito de steak tartar

Base frita de polenta y raifort
[Ap] [H] [L] [M] [P] [S] [Su]

6,0€ Flor de calabacín

En tempura, rellena de ricota, mozzarella y
anchoa, con pico de gallo de su calabacín
[L] [P]

4,5€ Alita César

De pollo campero, deshuesada, en taco de
lechuga, con salsa César y verdura encurtida
[*] [H] [L] [M] [P] [S] [Su]

5,5€ Brioche de cordero

Con salsa de yogur especiada, pico
de gallo y cilantro
[*] [G] [H] [L] [S] [Se]

6,0€ Mini Bikini de carrillera

Cocinada al estilo birria, con mayonesa
de chipotle y queso comté
[G] [H] [L] [P] [S] [Su]

P A R A C O M P A R T I R

F R I O S Y T E M P L A D O S

11,5€ Ensaladilla Olivier's

7,5€ (Media ración)

Como una Rusa, pero la "original"
con pato confitado y huevas de tobiko

[*] [G] [H] [P] [Su]

14,0€ Ensalada de tomates del Perelló

Con stracciatella, salsa matcha mexicana,
botarga y migas de panko

[*] [G] [L] [N] [Ca] [S] [Se] [Su] [V]

15,5€ Tartar de atún

Aliñado con sésamo, un tartar diferente
con berenjena asada, labneh y zumak

[*] [L] [P] [S] [Se] [Su]

C A L I E N T E S

12,5€ Gyozas de longaniza

9,0€ (Media ración)

Bañadas en un caldo dashi japonés
con salsa ponzu y katsuobushi

[Ap] [G] [H] [P] [S] [Se] [Su]

16,5€ Corvina adobada en mojo rojo

13,5€ (Media ración)

Rebozada y frita, servida con
chimichurri y mojo rojo

[*] [G] [P] [Su]

14,0€ Clotxina Thai

Al vapor, con leche de coco, cítricos y albahaca

[Mo] [P] [Su]

23,0€ Canelones de pollo a l'ast

15,5€ (Media ración)

Con la bechamel especiada,
gratinados con parmesano y zaatar

[G] [H] [L] [Se] [Su]

18,0€ Mollejas de ternera

Glaseadas y con espuma de parmesano,
servidas con ajos tiernos y shitake

[Ap] [L] [Su]

18,0€ Carrillera de ternera

Guisada en vino rancio con parmentier
de patata, setas enoki y nabo daikon encurtido

[Ap] [G] [L] [M] [S] [Su]

NUESTRA FOCACCIA

1,1€ Focaccia, al corte individual

Disponemos de pan sin gluten [G]

ACOMPÁÑALA:

2,0€ AOVE Finca Calvestra

Variedad Piñonera de la DO Requena

2,0€ Mantequilla de tomate seco

Hecha en casa, con aceituna negra

[L]

PROPUESTA DULCE

PARA COMPARTIR... O NO

7,2€ Tarta de queso

Con base de almendra y cocinada
al horno, pero cremosa en el centro

[G] [H] [L] [N]

6,5€ Ganache de chocolate

Con aceite de oliva y sal de escamas,
para untar en pan de brioche tostado

[*] [G] [H] [L] [N] [Se]

5,5€ Flan cremoso

De huevo y vainilla,
con caramelo salado

[H] [L] [S]

7,0€ Tiramisú de cremaet

El tradicional, con un aire valenciano

[G] [H] [L] [N]

Todos nuestros precios incluyen IVA.

Alérgenos:

[G] Gluten · [N] Frutos de cáscara ·
[C] Crustáceos · [H] Huevo · [P] Pescado ·
[Ca] Cacahuètes · [S] Soja · [L] Leche ·
[Ap] Apio · [M] Mostaza · [Se] Sésamo ·
[Su] Sulfitos · [Al] Altramuces ·
[Mo] Moluscos · [V] Vegetariano
[*] Adaptable previo aviso

Nuestra cocina trabaja con muchos ingredientes.
Si tienes alguna alergia, avísanos: hacemos todo lo
posible, pero puede haber trazas.



M E N U

English

- Normality is overrated -

M E N Ú

- So You Don't Have to Think -

We design our set menus to be shared and served
for the entire table.

The dishes are selected daily. Feel free to ask
about today's selection.

- S I N G U L A R 32€ -

Available Monday to Thursday
(Not available on holidays or holiday eves)

5 Savoury dishes

1 Dessert

Includes first serving of our focaccia.
Drinks and coffee not included.

- E X C E P C I O N A L 35€ -

Available every day

6 Savoury dishes

1 Dessert

Includes first serving of our focaccia.
Drinks and coffee not included.

* We accommodate allergies and intolerances as stated by EU food law, and
pregnancy-related restrictions with prior notice. We cannot guarantee
other dietary adaptations.

INDIVIDUAL PLEASURES

Minium 2 units per item

2,9€ Croqueta carbonara

With guanciale and cured egg yolk

*[G] [H] [L] [N] [P] [S]

5,7€ López "Serie Oro" Anchovy

On brioche with Café de Paris butter

[*] [G] [H] [L] [M] [P] [Su]

5,0€ "Coca de Dacsá" Balfegó Tuna

Flaked, dressed with mustard, roasted peppers
and smoked cheese

[*] [H] [L] [M] [P] [Su]

5,0€ Steak tartare bite

Polenta base and horseradish

[Ap] [H] [L] [M] [P] [S] [Su]

6,0€ Zucchini Flower

In tempura, filled with ricotta, mozzarella
and anchovy, served with its
own zucchini pico de gallo

[L] [P]

4,5€ Caesar chicken wing

Free-range, deboned, served in a lettuce taco
with Caesar dressing and pickled vegetables

[*] [H] [L] [M] [P] [S] [Su]

5,5€ Lamb brioche

With yoghurt sauce, pico de gallo and
coriander

*[G] [H] [L] [S] [Se]

6,0€ Pork cheek "bikini"

"Birria" style, with chipotle mayo
and Comté cheese

[G] [H] [L] [P] [S] [Su]

T O S H A R E

C O L D & W A R M

11,5€ Olivier's Russian Salad

7,5€ (Half portion)

Our twist on the classic, with
confit duck and tobiko

*[G] [H] [P] [Su]

14,0€ Perelló tomatoes salad

With stracciatella, Mexican matcha sauce,
cured fish roe and crispy panko crumbs

[*] [G] [L] [N] [Ca] [S] [Se] [Su] [V]

15,5€ Tuna tartare

Dressed with sesame.

A different kind of tartare with
roasted aubergine, labneh and sumac

[*] [L] [P] [S] [Se] [Su]

H O T

12,5€ "Longaniza" Gyozas in Dashi

9,0€ (Half portion)

Bathed in Japanese dashi broth,
served with ponzu and katsuobushi

[Ap] [G] [H] [P] [S] [Se] [Su]

16,5€ Fried marinated seabass

13,5€ (Half portion)

Marinade reminiscent of
Andalusian "cazón",
served with chimichurri and mojo rojo

[*] [G] [P] [Su]

14,0€ Valencian "Colchina"

Mussels, Thai coconut milk and basil

[Mo] [P] [Su]

23,0€ Roasted Chicken Cannelloni

15,5€ (Half portion)

With béchamel made from its own jus,
gratinated with parmesan and zaatar

[G] [H] [L] [Se] [Su]

18,0€ Veal Sweetbreads

Glased, with parmesan foam,
baby garlic and wild mushrooms

[Ap] [L] [Su]

18,0€ Braised Veal Cheek

Cooked in rancio wine,
served with potato parmentier,
enoki mushrooms and daikon radish

[Ap] [G] [L] [M] [S] [Su]

O U R F O C A C C I A

1,1€ Focaccia slice (individual cut)

We have gluten free bread [G]

A D D - O N S:

2,0€ EV00 from Finca Calvestra

Piñonera variety, D.O. Requena

2,0€ Sundried tomato butter

Homemade, with black olive
[L]

S O M E T H I N G S W E E T

T O S H A R E . . . O R N O T

7,2€ Cheesecake

With almond base, oven-baked but
creamy at the center

[G] [H] [L] [N]

6,5€ Chocolate ganache

With EV00 and flake salt.
Served with toasted brioche bread for
spreading

[*] [G] [H] [L] [N] [Se]

5,5€ Creamy flan

Egg and vanilla, topped with salted caramel

[H] [L] [S]

7,0€ "Cremaet" tiramisú

The traditional one,
with a Valencian twist

[G] [H] [L] [N]

All our prices include VAT.

Alergens:

[G] Gluten · [N] Tree nuts ·
[C] Crustaceans · [H] Egg · [P] Fish ·
[Ca] Peanuts · [S] Soy · [L] Milk ·
[Ap] Celery · [M] Mustard · [Se] Sesame ·
[Su] Sulphites · [Al] Lupin · [Mo] Molluscs ·
[*] Adaptable upon request

Our kitchen works with many ingredients.

If you have any allergies, let us know: we do our best, but traces
may be present.