



C A R T A

- La normalidad es insoportable -

M E N Ú

- P A R A N O P E N S A R 33€ -

(MEDIODÍA)

A L C E N T R O

Croqueta carbonara

Con guanciale crujiente y yema curada

Ensaladilla Olivier's

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

Crudo de Gamba blanca de Cullera

Sobre brioche, pimienta sansho y
papada ibérica

Milhojas de ventresca de atún (Opcional
+4,0€ por persona)

Milhojas de patata, con tartar de ventresca
de atún, salsa cesar y codium

Berenjena rellena

Boloñesa de chorizo, huevo frito y rúcula

Canelones de pollo a l'ast

Con la bechamel especiada,
gratinados con parmesano y zaatar

D E P O S T R E

Para compartir

Tarta de queso

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

Trabajamos el menú a mesa completa, es decir, todos los
comensales tienen que pedir el mismo menú.

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.

M E N Ú

- C U I N A O B E R T A 28€ -

(MEDIODÍA DE MARTES A JUEVES)

A L C E N T R O

Croqueta de 'Mac & Cheese'

Crujiente por fuera, melosa por
dentro, con jamón ibérico

Ensaladilla Olivier's

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

Berenjena rellena

Boloñesa de chorizo, huevo frito y
rúcula

Canelones de pollo a l'ast

Con la bechamel especiada,
gratinados con parmesano y zaatar

D E P O S T R E

Para compartir

Tiramisú de cremaet

El tradicional, con un aire valenciano

Trabajamos el menú a mesa completa, es decir, todos
los comensales tienen que pedir el mismo menú.

No incluye bebida ni café.

M E N Ú

- C U I N A O B E R T A 36€ -
(NOCHE)

A L C E N T R O

Croqueta carbonara

Con guanciale crujiente y yema
curada

Ensaladilla Olivier's

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

Crudo de Gamba blanca de Cullera

Sobre brioche, pimienta sansho y
papada ibérica

Coca de torrezno y setas

Porchetta italiana, coca de malta,
rebollones, berros y rúcula

Berenjena rellena

Boloñesa de chorizo, huevo frito y
rúcula

Carrillera de ternera

Guisada en vino rancio con
parmentier de patata

D E P O S T R E

Para compartir

Tarta de queso

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

Trabajamos el menú a mesa completa, es decir,
todos los comensales tienen que pedir el mismo
menú.

No incluye bebida ni café.

PLACER INDIVIDUAL

Mínimo 2 unidades de cada bocado, precio por unidad.

3,0€ Croqueta de 'Mac & Cheese'

Con jamón ibérico
[*] [G] [H] [L] [Su]

3,0€ Croqueta carbonara

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

5,0€ "Coca de Dacsá" de atún Balfegó

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

5,5€ Crudo de Gamba blanca de Cullera

Sobre brioche, pimienta sansho y
papada ibérica.
[*] [G] [H] [L] [C] [S]

5,0€ Montadito de steak tartar

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

5,5€ Milhojas de ventresca de atún

Milhojas de patata, con tartar
de atún, salsa cesar y codium
[G] [H] [P] [Su] [S] [M]

6,0€ Brioche de cordero

Con salsa de yogur especiado, 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] [S] [Su]

6,5€ Mini Baguette de calamar

Al vapor, con calamar frito y mayonesa de
cebollino y ajo
[G] [H] [L] [S] [Su]

NUESTRA FOCACCIA

1,1€ Focaccia, al corte individual

Disponemos de pan sin gluten [G] [Se]

ACOMPÁÑALA:

2,0€ AOVE Verdeliss

Variedad Picual cosecha temprana

2,0€ Mantequilla de tomate seco

Hecha en casa, con aceituna negra
[L] [Su]

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

12,0€ Ensaladilla Olivier's

8,5€ (Media ración)

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

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

16,0€ Berenjena rellena

Boloñesa de chorizo, huevo frito y rúcula

[*] [Ap] [G][L] [S] [H]

13,0€ Gyozas de longaniza

10,0€ (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] [S] [H] [Su]

17,0€ Alcachofas a la llama

Con salsa romescu, vinagreta y jamón ibérico.

[G] [N] [Se] [Su]

10,9€ Coca de torrezno y setas

Porchetta italiana, coca de malta, rebollones,
berros y rúcula

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

23,0€ Canelones de pollo a l'ast

16,5€ (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] [Se] [Su]

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]

7,0€ Bol de palomitas de chocolate

Con chocolate en texturas y crema de kinder
[*] [G] [H] [L] [N]

7,0€ Tiramisú de "cremaet"

El tradicional, con un aire valenciano
[G] [H] [L] [N] [Su]

7,0€ Natilla de Lemon pie

Galleta, caramelo de
limonchello y praliné de piñones
[G] [H] [L] [N]

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Todos nuestros precios incluyen IVA.

Alérgenos:

[G] Gluten · [N] Frutos de cáscara ·
[C] Crustáceos · [H] Huevo · [P] Pescado ·
[Ca] Cacahuets · [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 33€ —

(LUNCH)

T O S H A R E

Croqueta carbonara

With guanciale and cured egg yolk

Olivier's Russian Salad

Our twist on the classic, with
confit duck and tobiko

Raw White prawn brioche

Cullera white prawn,
sansho pepper and Ibérico
pork jowl

Tuna Belly Mille-Feuille (optional, +4,0€
per person)

Potato mille-feuille with tuna belly
tartare, Caesar dressing and codium

Stuffed eggplant

Chorizo bolognese, fried egg and arugula

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

S W E E T

Cheesecake

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

We serve all set menus for the entire table — all guests must
choose the same menu.

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.

M E N Ú

- C U I N A O B E R T A 28€ -

(LUNCH)

Croqueta "mac and cheese"

With Ibérico ham

Olivier's Russian Salad

Our twist on the classic, with
confit duck and tobiko

Stuffed eggplant

Chorizo bolognese, fried egg and
arugula

Roasted Chicken Cannelloni

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

S W E E T

To share

"Cremaet" tiramisú

The traditional one,
with a Valencian twist

The 'BITES' menu cannot be adapted for allergies
or intolerances.

We serve all set menus for the entire table — all
guests must choose the same menu.

Drinks and coffee not included.

M E N Ú

- C U I N A O B E R T A 36€ -

(DINNER)

T O S H A R E

Croqueta carbonara

With guanciale and cured egg yolk

Olivier's Russian Salad

Our twist on the classic, with
confit duck and tobiko

Raw White prawn brioche

Cullera white prawn,
sansho pepper and Ibérico
pork jowl

Stuffed eggplant

Chorizo bolognese, fried egg and arugula

Pork crackling & porcini flatbread

Italian porchetta on malta
flatbread with wild mushrooms, watercress
& arugula

Braised Veal Cheek

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

S W E E T

Cheesecake

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

We serve all set menus for the entire table — all guests must
choose the same menu.

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

3,0€ Croqueta "mac and cheese"

With Ibérico ham
*[G] [H] [L] [N] [P] [S]

3,0€ Croqueta carbonara

With guanciale and cured egg yolk
*[G] [H] [L] [N] [P] [S]

5,0€ "Coca de Dacsá" Balfegó Tuna

Flaked, dressed with mustard,
roasted peppers and smoked cheese
[*] [H] [L] [M] [P] [Su]

5,5€ Raw White prawn brioche

Cullera white prawn,
sansho pepper and Ibérico
pork jowl.
[*] [G] [H] [L] [C] [P]

5,0€ Steak tartare bite

Polenta base and horseradish
[Ap] [H] [L] [M] [P] [S] [Su]

5,5€ Tuna Belly Mille-Feuille

Potato mille-feuille with tuna belly tartare,
Caesar dressing and codium
[G] [H] [P] [Su] [S] [M]

6,0€ 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]

6,5€ Baguette-style bao

Steamed, with crispy squid
and chive-garlic mayo
[G] [H] [L] [S] [Su]

OUR FOCACCIA

1,1€ Focaccia slice (individual cut)

We have gluten free bread [G]

ADD-ONS:

2,0€ EV00 Verdeliss

Picual variety

2,0€ Sundried tomato butter

Homemade, with black olive
[L]

T O S H A R E

12,0€ Olivier's Russian Salad

8,5€ (Half portion)

Our twist on the classic, with
confit duck and tobiko

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

16,0€ Stuffed eggplant

Chorizo bolognese, fried egg and arugula

[*] [Ap] [G][L] [S] [H]

13,0€ "Longaniza" Gyozas in Dashi

10,0€ (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]

17,0€ Flambéed artichokes

With romescu, and iberian ham

[G] [N] [Se] [Su]

15,5€ Pork crackling & porcini flatbread

Italian porchetta on malta flatbread with wild
mushrooms, watercress & arugula

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

23,0€ Roasted Chicken Cannelloni

16,5€ (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]

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]

7,0€ Chocolate Popcorn Bowl

With chocolate in different textures and
Kinder cream
[*] [G] [H] [L] [N]

7,0€ "Cremaet" tiramisú

The traditional one,
with a Valencian twist
[G] [H] [L] [N]

7,0€ Lemon pie custard

Cookie, limoncello caramel
and pine nut praline
[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.