



CARTA

- La normalidad es insoportable -

M E N Ú

- P A R A N O P E N S A R 33€
- Solo disponible a medio día -

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

Puerro confitado

Con espuma de queso azul y
vinagreta de tomate

Alcachofa de temporada (+4,5€ suplemento)

Con burrata aliñada con
salsa macha

Canelones de pollo a l'ast (A mediodía)

Con la bechamel especiada,
gratinados con parmesano y zaatar

Carrillera de ternera (Por la noche)

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

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.

M E N Ú

CUINA OBERTA MEDIODÍA - 28€

• 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

Montadito de steak tartar

Base frita de polenta y raifort

Gyozas de longaniza

Bañadas en un caldo dashi japonés
con salsa ponzu y katsuobushi

Mollete de mogote ibérico

Con mostaza de hierbas y queso
ahumado San Simón

D E P O S T R E

Para compartir

Tiramisú de "cremaet"

El tradicional, con un aire
valenciano

M E N Ú

CUINA OBERTA NOCHE - 36€

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

Puerro confitado

Con espuma de queso azul y
vinagreta de tomate

Clochina valenciana

Con salsa de sobrasada
italiana (Nduja)

Kebab Somos Raro

Paletilla de cordero, paratha, salsa
de yogur especiado, harissa y queso feta

DE POSTRE

Para compartir

Tarta de queso

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

PLACER INDIVIDUAL

Mínimo 2 unidades de cada bocado, precio por unidad.

3,0€ Croqueta carbonara

Con guanciales crujientes y yema curada
[*] [G] [H] [L] [P] [S]

3,0€ Croqueta de callos

Con chorizo ibérico
[*] [G] [H] [L] [Su] [P] [S]

5,5€ Crudo de Gamba blanca de Cullera

Sobre brioche, pimienta sansho y
papada ibérica
Del nuevo winebar "Serralunga"
[*] [G] [H] [L] [C] [S]

5,0€ Montadito de steak tartar

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

6,0€ Mini Bikini de carrillera

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

9,0€ Taco de costilla de vaca

Cocinada a baja temperatura con
salsa verde y yogur
[L]

NUESTRA FOCACCIA

1,1€ Focaccia, al corte individual

Disponemos de pan sin gluten [G] [Se]

2,0€ AOVE Verdeliss

Variedad Picual cosecha temprana

2,0€ Cremoso de queso ahumado

Acompañado con miel especiada.
[Su][L]

PARA COMPARTIR

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]

12,5€ Ajoarriero de bacalao con pimiento rojo
asado

Acompañado con su emulsión y
glasa de pimiento asado

[H] [P] [G] [S] [Ap] [N]

12,50€ Mollete de mogote ibérico

Con mostaza de hierbas y queso ahumado

San Simón

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

13,0€ Gyozas de longaniza

10,0€ (Media ración)

Bañadas en un caldo dashi japonés
con salsa ponzu y katsuobushi

[Ap] [G] [N] [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]

16,5€ Alcachofa de temporada

Con burrata aliñada con
salsa macha

[N] [Ca] [L] [Se] [Su]

13,0€ Puerro confitado

Con espuma de queso azul y
vinagreta de tomate

[Ap] [G] [N] [H] [L] [Su]

12,5€ Clochina valenciana

Con salsa de sobrasada
italiana (Nduja)

[Ap] [L] [Su] [Mo]

PARA COMPARTIR

18,0€ Kebab Somos Raro

Paletilla de cordero, paratha, salsa de yogur especiada, harissa y queso feta

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

16,50€ Burger Mamua

150gr de carne dry aged,
bearnesa, bacon y salsa
de cheddar blanco

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

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€ 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]

6,5€ Coulant de Chocolate

Con helado y pasta kataifi.
Tiempo de espera 15 minutos

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

7,0€ Tiramisú de "cremaet"

El tradicional, con un aire valenciano

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

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€

-

T O S H A R E

Croqueta carbonara

With guanciaie 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

Confit leek

Served blue chesse foam and tomato
vinaigrette

Seasonal artichoke (+4,5€)

With burrata dressed with macha sauce

[N] [Ca] [L] [Se] [Su]

Roasted Chicken Cannelloni (Lunch)

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

Braised Veal Cheek (Dinner)

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.

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

3,0€ Croqueta carbonara

With guanciale and cured egg yolk

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

3,0€ Croqueta spanish tripe stew

With Iberian chorizo

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

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]

6,0€ Pork cheek "bikini"

"Birria" style, with chipotle mayo
and Comté cheese

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

OUR FOCACCIA

1,1€ Focaccia slice (individual cut)

We have gluten free bread [G]

A D D - O N S:

2,0€ EVOO Verdeliss

Picual variety

2,0€ Creamy smoked chesse

Served with spiced honey

[Su] [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]

10,90€ Mollete bread with pork loin

Herb mustard and San Simón smoked cheese

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

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]

16,5€ Seasonal artichoke

With burrata dressed with macha sauce

[N] [Ca] [L] [Se] [Su]

13,0€ Confit leek

Served blue chesse foam and tomato
vinaigrette

[Ap] [G] [N] [H] [L] [Su]

12,5€ Valencian mussels

With italian sobrasada
sauce (Nduja) and basil

[Ap] [L] [Su] [Mo]

T O S H A R E

18,0€ Kebab Somos Raro

Lamb shoulder, parata, spiced
yogurt sauce, harissa and feta cheese

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

16,50€ Mamua Burger

150gr meet dry aged, bearnaise,
bacon and White cheddar sauce

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

23,0€ Roasted Chicken Cannelloni

16,5€ (Half portion)

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

[G] [H] [L] [Se] [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€ Goulant Chocolate

With ice cream and Kataifi pastry
Waiting time: 15 minutes

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

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.