



CARTA

- La normalidad es insoportable -

M E N Ú

- P A R A N O P E N S A R 33€

A L C E N T R O

Croqueta carbonara

Con guanciales crujientes y yema curada

Tomate Valenciano con labne y Nectarina

Toamates del perello con
labne, nectarina planchada y aceite de hoja
de higo
(L)(G)(Su)(S)

Crudo de Gamba blanca de Cullera

Sobre brioche, pimienta sansho y
papada ibérica

Clochina valenciana

Con salsa de sobrasada
italiana (Nduja)

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

Puerro confitado

(+4,50 €)

Con espuma de
queso azul y vinagreta de tomate

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

Mollete de mogote ibérico (medio día)

Con mostaza de hierbas y queso ahumado
San Simón

Nuestro Kebab de cordero casero (noche)

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

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.

PLACER INDIVIDUAL

Mínimo 2 unidades de cada bocado, precio por unidad.

3,0€ Croqueta carbonara

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

5,5€ Ostra francesa con gochujang

Ostra con sorbete de gochujang y un poco de lima
fresca
(G)(S)(Mo)

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]

8,0€ Flor de calabacín en tempura relleno de calamarcitos encebollados

Flor frita rellena de un guiso de
calamarcito encebollado
(Su)(G)(L)(Ap)

8,0€ 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]

13,50€ 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]

18,5€ Tartar de atún rojo del mediterráneo

Con patatas chip caseras

y huevo frito de corral

[G] [P] [S] [H] [Su] (Ap) (Se) (M)

16,5€ Salpicon de Raro

Navaja, clochina valenciana,
gambon y pulpo gallego frito con cebolla

(C)(S)(L)(Su)(Mo)

12,5€ Clochina valenciana

Con salsa de sobrasada

italiana (Nduja)

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

12,5€ Tomate Valenciano con labne y

Nectarina

Toamate del perello con
labne, nectarina planchada y aceite de hoja

de higo

(L)(G)(Su)(S)

13,0€ Puerro confitado

Con espuma de queso azul

y vinagreta de tomate

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

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

16,5€ Nuestro Kebab de cordero casero

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

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

20€ Cola de rape con pilpil de aji

Paletilla Cola de Rape con pilpil casero
con aji, tirabeques y salsa macha

(N)(P)(Ca)

16,50€ Burger Mamua

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

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

16€ Lasaña de boloñesa de chorizo con pecorino

Lasaña casera con boloñesa de chorizo, bechamel
y pecorino romano rallado

(G)(H)(S)(L)(Ap)(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]

6,5€ Trifle de lemon pie

Crema de limón, galleta de mantequilla y
merengue italiano

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

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 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

Confit leek (+4,5€)

Served blue chesse foam and tomato

Valencian mussels

With italian sobrasada
sauce (Nduja) and basil

Mollete bread with pork loin (lunch time)

Herb mustard and San Simón smoked cheese

Our home made Lamb Kebab (dinner time)

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

S W E E T

Valencian strawberry with catalán cream

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 guanciaie and cured egg yolk

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

5,5€ Raw White prawn brioche

Cullera white prawn,
sansho pepper and Ibérico
pork jowl

[*] [G] [H] [L] [C] [P] (Mo)

5,0€ Steak tartare bite

Polenta base and horseradish

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

8,0€ Beef short rib taco

Slow cooked with mexican green tomato
sauce and yogurt

[L]

8,0€ Zucchini flower in tempura stuffed with squid and onion stew

Fried zucchini flower stuffed with squid stew

and feta cheese

(Su)(G)(L)(Ap)

OUR FOCACCIA

1,1€ Focaccia slice (individual cut)

We have gluten free bread [G]

A D D - O N S:

2,0€ EV00 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]

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]

12,5€ Mollete bread with pork loin

Herb mustard and San Simón smoked cheese

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

€18.50 Mediterranean bluefin tuna tartare

With homemade potato chips and
free-range fried egg

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

12,5€ Valencian Tomatoes with labne and
nectarine.

Tomatoes from Perello, with
labne, roasted nectarine and fig leaf oil
(L)(G)(Su)(S)

16,5€ Raro seafood "Salpicon"

Cooked razor clams, valencian
mussels, King prawn, and fried galician Octopus
with onion

(Mo)(Su)(L)(S)(N)

T O S H A R E

16,5€ Our home made Lamb Kebab

National 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]

16€ Chorizo Bolognese Lasagna with Pecorino

Home made lasagna with chorizo, bechamel
and grated pecorino romano
(G)(H)(S)(L)(Ap)(Su)

16€ Monkfish tail with pil-pil sauce, aji and macha sauce

Monk fish with the pil-pil sauce and aji, with snow
peas and macha sauce
(N)(P)(Ca)

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]

6,5€ Lemon pie trifle

Lemon cream, butter cookie,
and Italian meringue
[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.