



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 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

Montadito de steak tartar (+4€)

Base frita de polenta y
raifort

Mejillones

Con

salsa de sobrasada italiana 'Nduja

Mollete de mogote ibérico (Mediodía)

Con mostaza de hierbas y
queso ahumado San Simón

Nuestro Kebab de cordero casero (Noche)

Paletilla de cordero, paratha,
salsa de yogur especiado, 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 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€ 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]

8,0€ Taco de costilla de vaca

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

NUESTRA FOCACCIA

1,3€ 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]

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]

12,5€ 12,5€ Ensalada de tomate valenciano

Con
labne, nectarina tostada ligeramente y aceite de
hoja de higuera

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

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]

21,0€ Tartar de atún rojo del mediterráneo

Con patatas caseras
y huevo frito de corral

[G] [P] [S] [H] [Su] [A] [Se] [M]

12,5€ Mejillones

Con
salsa de sobrasada italiana 'Nduja

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

16,5€ Crudo de lubina

Curada, escabeche ligero
emulsionado y furikake

[Ap] [P] [Su] [S]

16,5€ Cola de rape frita

Marinada en mojo rojo y acompañada de salsa
tártara

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

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

16,5€ Nuestro Kebab de cordero

Paletilla de cordero nacional, pan
paratha, yogur especiado y harissa

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

16,50€ Burger Mamua

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

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

16,0€ Lasaña de boloñesa de chorizo

Bechamel ligera y pecorino romano

[G] [H] [S] [L] [Ap] [Su]

21€ Presa de "Joselito"

Salteada con udon y kimchi casero

[P][G][Se][C][S]

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 de caramelo salado
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€ Higos de temporada

Helado de yogur y crema de almendra

[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.

Los pescados que se sirven crudos han sido
previamente congelados de acuerdo con la normativa
sanitaria vigente.



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

Steak tartare bite (+4€)

Polenta base and horseradish

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

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]

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]

OUR FOCACCIA

1,3€ 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]

21€ Mediterranean bluefin tuna tartare

With homemade potato chips and
free-range fried egg

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

12,5€ 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€ Cured seabass with pickled sauce and
kabayaki

Cured seabass with carrot pickled
emulsion with kabayaki sauce

[Ap] [P] [Su] [S]

16,5€ Fríes monkfish tail

Marinated in red mojo and served
with tartar sauce

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

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]

21€ Iberian presa "Joselito"

stir-fried udon and homemade kimchi
[P][G][Se][C][S]

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€ Seasonal figs

Yogurt ice cream and almond cream

[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.

Fish served raw has been previously frozen in
accordance with current food safety regulations.