



GRUPOS

- La normalidad es insoportable -

En mesas de 9 personas o más,
trabajamos con menú cerrado.

Se elige con antelación y
se sirve para toda la mesa.

Queremos que ese día te
dediques a disfrutar, no a decidir.

Si quieres incluir bebida, puedes
hacerlo por +15 € por persona.

En grupos de 12 comensales o más, el servicio
de bebidas será de contratación obligatoria.

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

- S I N G U L A R 32,5€ -

A L C E N T R O

Croqueta carbonara

Con guanciales crujientes y yema curada

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

Ensaladilla Olivier's

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

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

Ensalada de tomate valenciano

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

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

Gyoza de longaniza

Bañadas en un caldo dashi japonés
con salsa ponzu y katsuobushi

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

Canelones de pollo a l'ast

Con la bechamel especiada,
gratinados con parmesano y zaatar

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

D E P O S T R E

Tarta de queso

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

[*] [G] [H] [L] [Fc]

- E X C E P C I O N A L 35,5€ -

A L C E N T R O

Croqueta carbonara

Con guanciales crujientes y yema curada

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

Montadito de steak tartar

Base frita de polenta y raifort

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

Ensaladilla Olivier's

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

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

Ensalada de tomate valenciano

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

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

Kebab Somos Raro

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

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

Presa de "Joselito"

Salteada con udon y kimchi casero

[*] [Ap] [G] [P] [S] [Su]

D E P O S T R E

Tarta de queso

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

[*] [G] [H] [L] [Fc]

- S U P R E M O 36,5€ -

A L C E N T R O

Croqueta carbonara

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

Crudo de gamba blanca de Cullera

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

Ensalada de tomate valenciano

Con labne, nectarina tostada
ligeramente y aceite de hoja de higuera
[*] [L] [G] [Su] [S]

Gyozas de longaniza

Bañadas en un caldo dashi japonés
con salsa ponzu y katsuobushi
[*] [Ap] [G] [H] [P] [S] [Se] [Su]

Taco de costilla de vaca

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

Canelones de pollo a l'ast

Con la bechamel especiada,
gratinados con parmesano y zaatar
[*] [G] [H] [L] [Se]

D E P O S T R E

Tarta de queso

Con base de almendra y cocinada
al horno, pero cremosa en el centro
[*] [G] [H] [L] [Fc]

Tiramisú de "cremaet"

El tradicional, con un aire valenciano
[*] [Fc] [G] [H] [L]

- A L É R G E N O S -

[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

[*] 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 las adaptaciones.

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.



G R O U P S

- Normality is overrated -

For tables of 9 guests or more,
we work with a set menu.

It is chosen in advance and
served to the whole table.

We want you to spend that day
enjoying yourselves, not deciding.

If you would like to include drinks,
you can add them for +15 € per person.

For groups of 12 guests or more, the drinks
package is mandatory.

* We accommodate allergies and intolerances under EU food information law, and pregnancy-related restrictions with prior notice, but cannot guarantee other adaptations.

- S I N G U L A R €32.50 -

T O S H A R E

Croqueta carbonara

With guanciaie and cured egg yolk

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

Olivier's Russian Salad

Our twist on the classic,
with confit duck and tobiko

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

Valencian tomato salad

With labne, lightly toasted
nectarine and fig leaf oil

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

Gyozas with sausage

Bathed in a Japanese dashi broth
with ponzu and katsuobushi

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

Chicken cannelloni "a l'ast"

Spiced bechamel, gratinated
with parmesan and zaatar

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

D E S S E R T

Cheesecake

Almond base, oven-baked
but creamy at the center

[*] [G] [H] [L] [Fc]

- E X C E P C I O N A L €35.50 -

T O S H A R E

Croqueta carbonara

With guanciaie and cured egg yolk

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

Steak tartare bite

Polenta base and horseradish

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

Olivier's Russian Salad

Our twist on the classic,
with confit duck and tobiko

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

Valencian tomato salad

With labne, lightly
toasted nectarine and fig leaf oil

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

Somos Raro Kebab

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

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

Joselito pork presa

Sautéed with udon and homemade kimchi

[*] [Ap] [G] [P] [S] [Su]

D E S S E R T

Cheesecake

Almond base, oven-baked
but creamy at the center

[*] [G] [H] [L] [Fc]

- S U P R E M O 36,5€ -

T O S H A R E

Croqueta carbonara

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

Raw white prawn brioche

Cullera white prawn, sansho
pepper and Ibérico pork jowl
[*] [M] [H] [G] [L] [C] [S] [Se] [Su]

Valencian tomato salad

With labne, lightly toasted
nectarine and fig leaf oil
[*] [L] [G] [Su] [S]

Gyozas with sausage

Bathed in a Japanese dashi broth
with ponzu and katsuobushi
[*] [Ap] [G] [H] [P] [S] [Se] [Su]

Beef short rib taco

Slow-cooked, with
green sauce and yogurt
[*] [L]

Chicken cannelloni "a l'ast"

Spiced bechamel, gratinated
with parmesan and zaatar
[*] [G] [H] [L] [Se]

D E S S E R T

Cheesecake

Almond base, oven-baked but creamy at the center
[*] [G] [H] [L] [Fc]

"Cremaet" Tiramisu

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

- A L L E R G E N S -

[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 · [V] Vegetarian

[*] We accommodate allergies and intolerances under EU food information law, and pregnancy-related restrictions with prior notice, but cannot guarantee other dietary adaptations.

Our kitchen works with many ingredients.
If you have any allergies, let us know: we do everything possible, but there may be traces.

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