

MEDITERRANEAN SEASONAL CUISINE

Las Marinas: The sea takes centre stage

APPETIZERS

Roasted Marcona almonds & Marinated Olives

Homemade sourdough bread with extra virgin olive oil from Relleu (Alicante)

Mushroom croquette with its veil

COURSES

Gratinated scarlet prawn with aioli

Squid ink tuile filled with smoked sea bass tartare

Coca de mullador with roasted peppers, mushrooms and Cantabrian anchovy

Pan-seared scallop with coral emulsion & green vinaigrette

Baby squid with slow-cooked onions and crispy polenta

My grandmother's sea bass tagine with preserved lemon

DESSERT

Seasonal fruit Tarte Tatin



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Between the sea and Bernia: Sea & Land

APPETIZERS

Roasted Marcona almonds & Marinated Olives

Homemade sourdough bread with extra virgin olive oil from Relleu (Alicante)

White prawn croquette with its veil

COURSES

Gratinated mussels with sobrasada from Tàrbena (Alicante)

Coca with caramelised onion, roasted peppers and white sausage (blanquet)

Beef fillet tartare (from artisan Butcher) with quail egg

My grandmother's lamb tagine with preserved lemon from Callosa d'en Sarrià

Fondant potato with salmon tartare and smoked pancetta mayonnaise

DESSERT

Raspberry Tartlet with White Chocolate Ganache



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VEGETABLE-DRIVEN CUISINE

Vegetables, plant-based produce and dairy products

APPETIZERS

Roasted Marcona almonds & Marinated Olives

Homemade sourdough bread with extra virgin olive oil from Relleu (Alicante)

Mushroom croquette with its veil

COURSES

Roasted aubergine, burrata, preserved lemon & pine nuts

Brown rice & nori taco filled with seaweed and avocado tartare

Miso-glazed carrot tarte tatin tartlet

Mushroom royale with plant-based "foie gras" and toasted brioche

Ricotta, lemon and herb ravioli with vegetable consommé

DESSERT

Warm Pineapple & Almond Tuile



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MORNING TABLE

A slow morning experience to share together

Scrambled eggs with confit tomatoes & shallots on fried coca bread

Empanadilla filled with local sobrasada, Brie & apricots

Confit aubergine with dressed chickpeas and mint sauce, served with homemade sourdough bread

Brown rice & nori taco with flame-seared salmon

Artisan butcher's roast beef with pickles sauce

Homemade butter brioche with homemade chocolate & hazelnut spread

Lemon cake with Marcona almond icing

Traditional tiramisu with homemade ladyfingers

Seasonal fresh fruits

Organic yoghurt

Fresh juice & tea



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DESSERT EXPERIENCE

For afternoon tea, birthdays or intimate celebrations

Puff pastry with caramelised apples and loquat honey from Callosa d'en Sarrià

*Paris-Brest with hazelnut and candied oranges from Altea**

Cherry & pistachio bavaois

Sicilian cannoli filled with ricotta & chocolate chips

Raspberry & almond tartlets

Freshly baked butter brioche filled with homemade chocolate spread

Lemon meringue tart

Pavlova filled with mango crèmeux, pineapple and coconut

Traditional tiramisu with homemade ladyfingers

Seasonal fresh fruits

Fresh juice & tea

You are invited to select four desserts from the above proposals. Each guest will be served the same selection of four desserts.



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STRAIGHT FROM THE OVEN

Pizzas crafted with homemade long-fermented dough

Classic Margherita with a Touch of Truffle

House-made tomato base topped with Mozzarella and Parmesan, finished with olive oil, fresh basil and a subtle hint of truffle.

Grapes, Pecorino & Rosemary

A white pizza topped with red grapes, fresh red onion, mozzarella and pecorino, finished with pine nuts, fresh rosemary and a light drizzle of honey.

Grilled Zucchini, Ricotta & Lemon

House-made tomato base topped with grilled zucchini, fresh ricotta and origan, finished with lemon zest and a drizzle of olive oil.

Costa Blanca-style pizza

House-made tomato base topped with local Blanquet sausage and spicy Sobrasada from Alicante, mozzarella and fresh thyme.

Provençal Pissaladière

House-made pizza dough topped with slowly confit onions in olive oil, anchovies, black olives and fresh thyme.

Made to Order*

Guests may also choose to create their own pizzas, starting from a house-made dough with or without tomato base.

You choose the ingredients, the chef takes care of the rest.

**Advance notice and ingredient selection are required.*



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