

ATIC  
ALAMEDA



R E S T O | B A R M E N U

UNDER THE DIRECTION OF LUIS VALLS, TWO MICHELIN-STAR CHEF

PALAU  ALAMEDA

*Welcome to  
Valencia's Balcony*

## *the best of the bar*

<b>SMOKED FISH RUSSIAN SALAD</b> (1,6,10)	9,9€
<b>VERY SPICY PATATAS BRAVAS</b> (10)	9€
<b>CREAMY IBERIAN HAM CROQUETTE</b> (8,10,11)	3,8€
<b>CREAMY OXTAIL CROQUETTE</b> (8,10,11)	3,8€
<b>CREAMY PRAWN CROQUETTE</b> WITH SPICY MAYO SAUCE (8,10,11,1,5)	3,8€
<b>CRISPY BABY SQUID</b> WITH SATAY MAYONNAISE (1,4,5,7,9,10,12)	12€
<b>CRISPY LONGANIZA SAUSAGE PASTRIES</b> WITH BROAD BEANS AND BLACK GARLIC ALIOLI (8,10)	12€
<b>IBERIAN PORK GYOZAS CARBONARA STYLE</b> (8,10)	16€
<b>“PASTRAMI FARTÓN”</b> SAVORY FARTÓN BASE WITH SLICES OF SPICED MEAT, HORSERADISH-MUSTARD MAYONNAISE AND CHOPPED PICKLES (8,10,11,13)	14€
<b>VALENCIAN CACHOPO</b> HORSE MEAT, CURED HAM AND SERVILLETA CHEESE <i>*tMINIMUM 2 PEOPLE</i> (8,10,11)	32€
<b>AGED BEEF BURGER</b> CHEDDAR CHEESE, ONION JAM, SMOKED BACON AND PICKLE TARTAR SAUCE (6,8,11,13)	18€

*allergen key*



1 FISH  
2 LUPIN  
3 CELERY  
4 PEANUTS

5 CRUSTACEANS  
6 SULPHITES  
7 NUTS  
8 GLUTEN

9 SESAME  
10 EGGS  
11 MILK  
12 MOLLUSCS

13 MUSTARD  
14 SOYA

## to start



<b>COCA D'OLI BREAD</b> WITH GRATED TOMATO AND HOMEMADE-STYLE ALIOLI (8)	4,8€
<b>5J IBERIAN HAM</b> <b>5J IBERIAN HAM - HALF PORTION</b>	22€ 13€
<b>CECINA FROM LEÓN</b> SERVED WITH SMOKED COW BUTTER, FRIED ALMONDS AND SOURDOUGH TOAST (7,8,11)	21€
<b>TRUFFLED MANCHEGO CHEESE "BOMBAS"</b> UNIT (8,11)	3,2€

## starters



<b>LIVING LETTUCE SELECTION</b> WITH RASPBERRY VINAIGRETTE, CHOPPED SHALLOTS AND BLACK OLIVES (6)	12€
<b>SEASONAL TOMATO SALAD</b> WITH PICKLED ONION, PIPARRA PEPPERS AND TUNA BELLY IN OLIVE OIL (1,6)	13,9€
<b>SPECIAL RED TUNA SKEWER</b> WITH PICKLED PIPARRAS AND MANZANILLA OLIVES (1,6)	9€
<b>SALMON TIRADITO WITH AJI AMARILLO</b> WITH DICED SWEET POTATO, RED ONION AND CITRUS DRESSING (1,3)	16€
<b>RED TUNA LOIN &amp; BELLY CUT</b> WITH FIVE-PEPPER OIL, SUN-DRIED TOMATO AND CAPERS (1,6)	23€
<b>MEDITERRANEAN-STYLE RED TUNA TARTARE</b> WITH TOMATO VINAIGRETTE, OLIVES AND NUTS (1,3,6,7,8)	21€
<b>ATIC STEAK TARTARE</b>   PREPARED TABLESIDE (1,8,10,13)	18€
<b>BUTTER PUFF BRIOCHE</b> WITH AGED PICANHA SLICES, TRUFFLED EGG YOLK AND PARMESAN (8,11)	13€
<b>SMOKED EGGPLANT</b> WITH ROMESCU SAUCE AND FETA CHEESE (6,7,11)	12€
<b>ALMUSSAFES ARTICHOKE FLOWER</b> WITH SOBRASADA, CARAMELIZED ONION, EGG YOLK AND HAM POWDER (10)	8,2€
<b>SMALL COASTAL CUTTLEFISH</b> WITH GRILLED BABY BROAD BEANS AND CONFIT YOUNG GARLIC "MERY" SAUCE (1,10)	17,9€

### allergen key



1 FISH	5 CRUSTACEANS	9 SESAME	13 MUSTARD
2 LUPIN	6 SULPHITES	10 EGGS	14 SOYA
3 CELERY	7 NUTS	11 MILK	
4 PEANUTS	8 GLUTEN	12 MOLLUSCS	

# fish



**GRILLED SEA BASS** 26€  
WITH GLAZED PRIMOR POTATOES AND PEPPER CREAM (1,6)

**GRILLED TUNA** 26€  
WITH LEEK TEXTURES AND BEURRE BLANC SAUCE (1,6,11)

**LOW-TEMPERATURE COOKED TUNA** 48€  
GLAZED WITH ASIAN BARBECUE, SERVED WITH  
DACSA COCAS AND CAÑAMELAR TITAINA (1,8,9,14)  
(\*TO SHARE, 3-6 PEOPLE)

## MARKET FISH

*\*Please ask our staff about today's availability*

**ALFONSINO / VIRREY** 69€/kg

**RED SEA BREAM** 72€/kg

**BORRIQUETE (MEDITERRANEAN SEABREAM)** 35€/kg

**SCORPIONFISH** 65€/kg

**DENTEX** 65€/kg

**SOLE** 59€/kg

**JOHN DORY** 59€/kg

**TURBOT** 72€/kg

*\*ALL OUR FISH ARE PREVIOUSLY FROZEN FOR AT LEAST 24 HOURS AT -20°C TO PREVENT ANISAKIS.*

# meats



*\*Dry - aged beef cuts*

*\*ALL OUR MEATS ARE SERVED WITH FRIES AND PADRÓN PEPPERS*

**JOSELITO IBERIAN PORK "PRESA" FROM THE GRILL** 37€

**BEEF TENDERLOIN** 25€

## DRY-AGED BEEF CUTS

**VACUM RIB STEAK (BONE-IN)** 70€/kg

**VACUM T-BONE** 68€/kg

**HOLSTEIN (GERMANY)** 70€/kg  
30 DAYS DRY-AGED

**CAZURRA COW (SPAIN)** 68€/kg  
45 DAYS DRY-AGED

**RUBIA GALLEGA (SPAIN)** 78€/kg  
100 DAYS DRY-AGED

## allergen key



- |           |               |             |            |
|-----------|---------------|-------------|------------|
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# rice dishes



*\*All our rice dishes can be prepared dry (paella style) or creamy (meloso) except Valencian Paella and Gandía Fideuà.*

*Minimum 2 people | Weekends by reservation*

<b>VALENCIAN PAELLA</b>	21€
<b>SEASONAL VEGETABLE RICE</b>	18€
<b>GANDÍA FIDEUÀ</b> *AWARDED BEST FIDEUÀ 2023 (1,5,6,12)	23,9€
<b>“ARROZ DEL SENYORET”</b> WITH PRAWNS AND MARKET FISH (1,5,6,12)	23€
<b>CARABINEROS PRAWN RICE</b> (1,5,6,12)	35€
<b>LOBSTER &amp; SOBRASADA RICE</b> (1,5,12)	32€
<b>DUCK &amp; WILD MUSHROOM RICE</b>	22€
<b>BEEF MARROW &amp; AGED PICANHA RICE</b>	23€
<b>IBERIAN PORK “PRESA”,</b> MUSHROOMS AND SEASONAL VEGETABLES RICE	24€

# desserts



<b>HORCHATA TORRIJA</b> (8,10,11)	7€
<b>CREAMY CAMEMBERT CHEESECAKE</b> (8,10,11)	7,5€
<b>FERRERO ICE CREAM FINANCIER WITH COCOA CLOUD</b> *MINIMUM 2 PEOPLE (7,8,10,11)	12€
<b>GRILLED PINEAPPLE IN RUM SYRUP</b> WITH HONEY JELLY, CHOCOLATE STONES AND COCONUT FOAM (8,11)	6,5€
<b>CREMAET TIRAMISU PREPARED TABLESIDE</b> *MINIMUM 2 PEOPLE (7,8,10)	9,5€
<b>VANILLA PANNA COTTA WITH RED BERRIES</b> (8,11)	6,8€

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*¡From Palau to heaven!*