

Àtic Menu

COLD STARTERS

100% acorn-fed Iberian ham from DO Guijuelo 12€



Cured beef ("Cecina") from DO León with almonds 11€



Valencian cheese assortment 12€



"Perfect Marriage"

Large salted (anchovy 00) & marinated (boquerón) with homemade romesco sauce 3,95€



DO Valencia tomatoes with wild red tuna tartar 15€



Tropical mackerel ceviche 13,50€



Roasted avocados and yellow chilli pepper ("ají amarillo") 16€



Spanish style potato salad "ensaladilla" with warm shrimp carpaccio and "Gordal" olive tartar 13€



Wild red tuna tartar with avocado and sesame seeds 19€



Peruvian Causa ("Causa limeña") with free-range chicken and pico de gallo 10€



Steak tartar with cured egg yolk 17€



Salmon tartar with guacamole, mango and carasatu bread 14€



Sea bass usuzukuri with citrus and chipotle caviar 14,50€



*Bread service 1,50€



HOT STARTERS

Artichoke flower and Iberian jowl 12€



Homemade cuttlefish croquette 3€



Homemade ham croquette 3€



Valencian style bravas 10€



Baby cuttlefish ("Sepionets") with lime mayonnaise 14€



Beef sweetbread, ("Josper") grilled avocado and minced sauce 14€



Grilled leek with romesco sauce and homemade allioli 11€



Colombian empanada ("paisa") with fresh salsa and avocado cream (2 pcs.) 6€



THE CHARCOAL GRILL

Fish

Sea bream with herbs and potatoes ratte 29€



Bilbaina style Turbot with seasonal vegetables (to share) 55€



Cod with "ajoatao" mashed potatoes and Valencian ratatouille ("titaina) 24€



Meat

Charcoal grilled Iberico pork presa (600gr) (to share) 55€



Charcoal grilled sirloin steak with bacon, millefeuille and parmentier potatoes 25€



Aged beef lower loin with French roasted potatoes (risolées) 26€



Aged beef hamburger 15€





THE PALAU BUTCHER

Holstein, Germany. Aged for 30 days 60€/KG

Simental, Holland. Aged for 60 days 70€/KG

Rubia gallega, Spain. Aged for 100 days 82€/KG

THE RICE

(only for lunch)

Valencian Paella 17€

Iberico pork "presa" paella 18€

Baby cuttlefish ("Sepionet") and shrimp noodle paella ("fideuà") 18€



Peeled seafood paella 19€



Saucy seafood paella 19€



Duck and boletus paella 18€

Squid ink and shrimp paella (black rice) 18€



Cod, cauliflower and garlic paella 18€



Fideuà Gandía 22€

(award best fideuà 2023)



PALAU
ALAMEDA



THE DESSERTS

Valencian french toast "Torrija" with cinamon milk ("leche merengada") and ice cream 6€



Traditional Cheesecake 6€



Chocolate Frenchy 8€



Rum baba with caramelized pineapple and coconout foam 10€



Almond chocolate blondie with ice cream 9€



Passion fruit egg yolk and syrup puding with citrus soup 10€



-  PESCADO
-  ALTRAMUCES
-  APIO
-  CACAHUETES
-  CRUSTÁCEOS
-  SULFITOS
-  FRUTOS SECOS
-  CEREALES
-  SESAMO
-  HUEVOS
-  LACTEOS
-  MOLUSCOS
-  MOSTAZA
-  SOJA

