

MANIFESTO

WHAT?

Palau Alameda is Valencia. A cosmopolitan Valencia with roots and tradition, hard-working and festive, in love with its own flavours, but valiant and daring at the same time. All of these aspects are present in our cooking, in which we use locally sourced “Kilometre Zero” products from Valencia’s fertile fields and coasts, from Benicarló artichokes to Albufera eels. Our tables, created by local craftsmen, are made of Valencian marble and Manises ceramics, giving them a unique personality.

HOW?

Product and flavour are the two key words that best describe the gastronomical projects of Palau Alameda. We combine tradition and innovation; the local with the international. From our local “suquet” sauce - we coat the fish in dehydrated suquet dust - to a green ceviche of curried sea bass, mixing Valencian products with Peruvian and Thai methods of preparing food.

WHERE?

Àtic Bar and Àtic Restó, two very different but complementary concepts.

Àtic Bar has a more casual vibe, offering a laid-back and interactive eating experience.

Àtic Restó is the jewel in the crown, a space where innovation and tradition exist in harmony and where the product, technique and fresh local market fare are the protagonists.

WHO?

In the kitchen we have Nicolás Román Vanden Berghe, a young and cosmopolitan chef with a rich professional experience behind him. Imaginative and technically brilliant, his guiding principles are the product itself and quality, while the discovery of flavour is his quest.



Nicolás Román

Executive/Head Chef of Àtic



Starters –
TO SHARE



Ebro Delta oyster (ceviche/natural)_3,5€/unit + ♦ ♣

Valencian tomatoes and Cabanyal poor cod salat_8,00 € +

Cured Picanha (sirloin cap beef) carpaccio with black truffle_16,00 €

Sardines cake with Mexican tomatillo, avocado cream and lime_6,00 € ■ +

Grilled leek with romescu and alioli _7,50 € ■ ♠

Cuttlefish with mayonnaise and fried baby cuttlefish_12,00 € + ■ ▲

Squid in onion_12,00 € ▲ + ■

Grilled red prawn from Denia_100gr./16 € ● ♦

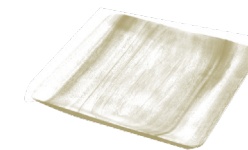
Cod brandade with Green seaweed_10,00 € + ♦

Iberian ham croquettes_2,5€/ud. ■ ●

Cochinita pibil croquettes with avocado cream_2,5€/ud. ■ ●

Madrid or Valencian spicy (bravas) potatoes_8,00 € ▲

DIY



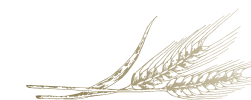
Josper grilled aubergine with homemade molasses_10,00 € ● ◀ ✱

Steak tartar with mustard mousse_16,00 € ▲ ◀ ● ■

Vitello tonnato with corn cakes_13,00 € ■ ▲ +

Iberian pork Ssam_12,00 € ▲ +

Sea bass ceviche_14,00 € + ♦



Valencian Paella_18,00 €

Arroz del Senyoret, rice with shelled seafood_19,00 € + ● ♦

Seafood moist rice dish_18,00 € + ● ♦

Spanish black pork rice dish_17,00 €

Fideuà de Gandia, pan-fried noodles_16,50 € + ● ♦

Rice dishes –
TRADITION





Red tuna tartar_22,00 € ■*+

Soya and honey vinaigrette

Hake_19,00 € +●

Peas and mint

Marinated sea bass_19,00 € +

Escalibada and burned leek cream

Black anglerfish_24,00 € +■◆*

Peach, nori and vegetables in season tartar

Grilled sea bass_50,00 €/kilo +

Side dish to choose

Turbot in back butter_65,00 €/kilo +●

Side dish to choose



Wagyu Tataki_24,00 €

Sweet potato, onions and Portobello cream

Iberian pork 'carrilleras'_17,50 € ●◆

Tupinambo and Idiazabal cheese cream

Carbonade Flamande_18,00 € ●☾

et ses incontournable pommes de terre rissolées

Spanish black pork_20,00 € ●

Pommes de terre rissolées

SIDE DISHES

Josper grilled sweet potato purée_3€/ud. ●

Grilled vegetables_3€/ud. ■◆

Homemade Kennebec French fries_3€/ud.



AGING BEEF

By Nicolás Román, Chef of Àtic Restó

Meat, like good ham, is enriched by aging. This process gives our meat an intense and unique flavour, an extra succulence and a history. But then time always does put things in their place.

We employ 3 aging periods: 30 days, 60 days or 100 days of pampering in our curing fridge. In Àtic Restó we want you to choose: the type of meat, the weight and the aging.

We are sure that once you try it you'll become a fan.

TIPO DE VACA	AGING	
Holstein	30 days	55€/Kg
Simmental	60 days	65€/Kg
Rubia Gallega	100 days	75€/Kg

Side dish to choose.

Glossary – What's what?

TIGER'S MILK

The stock obtained after marinating fish in lime juice, red onion and coriander. We marinate the products while cold and add celery and beetroot to give it our personal touch.

KIMCHI

A Korean technique in which cabbage is fermented in a paste made from bell peppers, garlic, onions and other ingredients that vary depending on the region.

PICANHA

A cut of beef from the rump of the animal, sometimes known as sirloin cap or rump cap.

SPIRULINA

Blue seaweed with a high protein content (57%).

WAGYU

Japanese ox.

TUPINAMBO

Also known as Jerusalem artichoke, the tupinambo is a tuber native to North America.



Glossary – Allergens

- 1. **CEREALS, CEREALS CONTAINING GLUTEN** (Wheat, rye, barley, oats, spelt, kamut or their hybrid varieties and derivatives).
- 2. **CRUSTACEANS** and products containing crustaceans.
- ▲ 3. **EGGS** and products containing eggs.
- + 4. **FISH** and products containing fish. Except for fish gelatin, used as a support for vitamins, or carotenoids and fish gelatin or isinglass used as a clarifier in beer and wine.
- ★ 5. **PEANUTS** and products containing peanuts.
- ✿ 6. **SOYA** and products containing soya.
- 7. **MILK** and its derivatives.
- 🏠 8. **NUTS**, and their derivatives. Almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts, and Australian walnuts and their derivatives.
- ♦ 9. **CELERY** and its derivatives.
- Ⓒ 10. **MUSTARD** and its derivatives.
- ◀ 11. **SESAME** and products containing sesame.
- » 12. **SULPHUR DIOXIDE AND SULPHATES:** in concentrations over 10 mg/kg or 10 mg/litre in terms of total SO₂, in ready-to-consume products or reconstituted according to the manufacturer's instructions.
- ♥ 13. **LUPIN BEANS** and their derivatives.
- ♣ 14. **MOLLUSCS** and products containing molluscs.

