

M E N U P A L A U A L A M E D A
S P R I N G

CURED AND SALTED

IBERIAN CURED HAM. 100% PURE ACORN FED PORK FROM GUIJUELO 24€



IBERIAN CURED TENDERLOIN. 100% PURE ACORN FED PORK FROM GUIJUELO 19€



CURED BEEF MEAT FROM LEÓN, WITH ALMONDS 18€



ASSORTMENT OF VALENCIAN CHEESES 22€



OO CANTABRIAN ANCHOVIES WITH CONCASSÉ TOMATOES 19€



VALENCIA'S ORCHARD (ALLOTMENT)

WHITE GARLIC AND ALMOND COLD SOUP WITH SAVAGE RED TUNA AND WATERMELON 10,50€



ARTICHOKE FLOWER, EGG AND IBERIAN PORK JOWL 12€



PDO TOMATOES WITH SAVAGE RED TUNA IN TARTARE 15€



GRILLED AUBERGINES, SYRUP, HERBAL YOGURT, AND VEGETABLE CHIPS 10€



BABY LETTUCES WITH OO CANTABRIAN ANCHOVY WITH ALMOND AND DRIED RED PEPPER MAYONNAISE 4€



ROASTED AVOCADOS WITH YELLOW PEPPER SAUCE 16€



MARINATED HERRING SALAD, YOGURT AND APPLE AND CUCUMBER TARTARE 14€



THE CLASSICS OF PALAU

SMALL HOMEMADE SQUID CROQUETTES 3€



★★★★★
SERRANO HAM ARTISAN CROQUETTES 3€
Best croquette national contest winner at “Madrid fusión 2020”



GRILLED CUTTLEFISH WITH KIMCHI MAYO 16.50€



THE SHRIMP SALAD 13€



ANDALUSIAN STYLE SQUID 16,90€



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

M E N U P A L A U A L A M E D A
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SPICY FRIED POTATOES VALENCIAN STYLE 10€



CASTILIAN SEA BASS SEASONED WITH GARLIC CHIPS, DRIED RED PEPPER MAYONNAISE AND RED MISO POWDER 16€



CORN PASTRY FILLED WITH ROASTED AUBERGINE AND RED PEPPERS AND TUNA BELLY 13€



FRIED BABY SQUIDS, WITH LEMON AND GARLIC ALIOLI DRESSING 13€



THE DISPLAY OF MEDITERRANEAN FISH

RED TUNA TARTARE WITH AVOCADO AND SESAME 18,50€



CALAJOSPER SQUID WITH ALIOLI (GARLIC MAYO) AND CHOPPED TOMATOES, ONIONS AND PARSLEY SALAD 22€



GRILLED SEA BREAM FISH WITH HERBS AND RATTE POTATOES 31€



BILBAO STYLE TURBOT WITH SEASONAL VEGETABLES (PER KILO) 55€



MONKFISH SIRLOIN WITH SPINACH, CHICKPEAS AND HONEY ALIOLI 24€



T. BONE GRILLED SAVAGE RED TUNA FISH AND SAUTÉED SUGAR SNAP PEAS 70€



Recomended for two persons

MEATS

COMPLETE CHARCOLE GRILLED IBERIAN PORK (WITH PIQUILLO PEPPERS AND POTATOES) 39,90€



CHARCOAL GRILLED SIRLOIN STEAK WITH BACON PUFF PASTRY AND PARMENTIER 25€



STEAK TARTARE WITH CURED EGG YOLK AND FRENCH FRIES 17€



PORK WITH PAK CHOY AND TAMARIND JUICE 19,50€

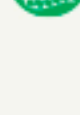
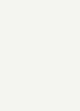


MATURED BEEF BURGER 15€



PREMIUM OX BURGER 18€



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



M E N U P A L A U A L A M E D A

S P R I N G

CARNES MADURADAS

HOSTEIN, GERMAN, 30 DAYS OF MATURITY 60€/KG

SIMENTAL, DUTCH, 60 DAYS OF MATURITY 70€/KG

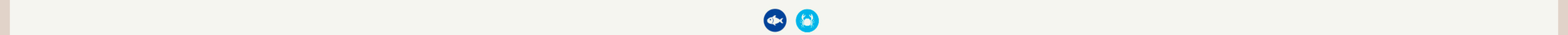
RUBIA GALLEGA, SPANISH 100 DAYS OF MATURIRY 82€/KG

RICES

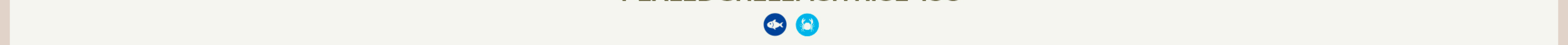
VALENCIAN PAELLA 17€

DAM DRY RICE 17€

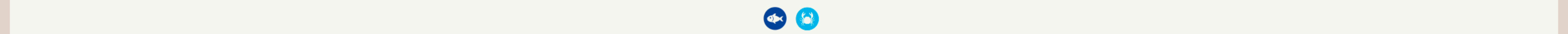
KING PRAWNS AND CUTTLEFISH FIDEUA 17€



PEALED SHELLFISH RICE 19€

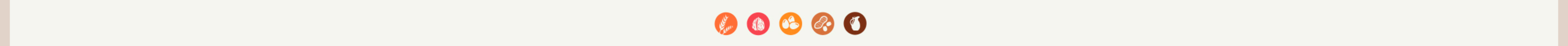


MELLOW SHELLFISH RICE 18,50€

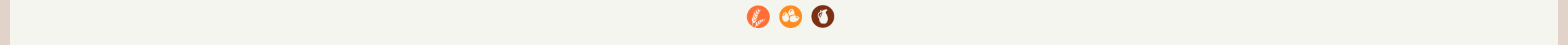


DESSERTS

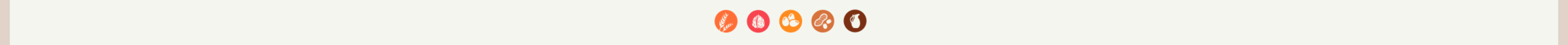
FARTON'S TORRIJA 6€



CITRUS FRUIT CROMATISMO 6€



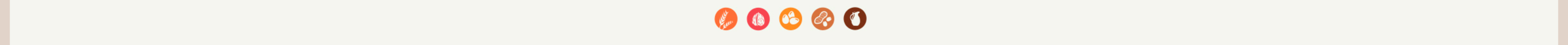
DULCEY CAKE 6€



CHOCOLATE MADNESS 5€

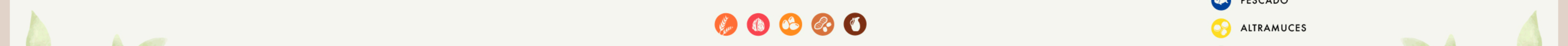


DIY BANOFFEE 6€

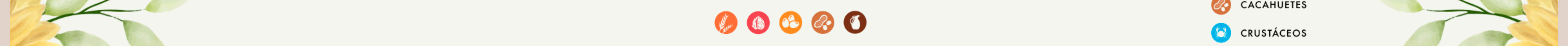


CHOCOLATE MADNESS 8€

 PESCADO
 ALTRAMUCES



DIY BANOFFEE 13€



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