



Àtic Menu

CURED AND SALTED

100% acorn fed Jamón Ibérico from Guijuelo 24€



Cured beef from León with almonds 18€



Valencian cheese assortment 22€



“Perfect Marriage”

Large salted (Anchovy 00) & marinated (boquerón) anchovies with Romesco sauce 3,95€



THE VALENCIAN GARDEN

Artichoke flower, egg and ibérico Jowl 12€



Valencian tomatoes with wild red tuna tartar 15€



Grilled aubergine, molasses, herbal yogurt and vegetable chips 10€



Roasted avocados and yellow chili pepper 16€



Seasonal salad with marinated herring,
cucumber and apple tartar 14€



PALAU
ALAMEDA



PALAU CLASSICS

Artisanal small squid croquettes 3€



Artisanal Serrano ham croquettes 3€



Nikkei prawn carpaccio 16€



Prawn salad 13€



Salmon, guacamole and corn tacos (2 unds) 7,90€



Valencian patatas bravas 10€



Line caught squid with chili crab sauce 11.50€



Grill Cuttlefish with lime mayo 16,50€



THE MEDITERRANEAN SHOWCASE

Wild red tuna tartar with avocado and sesame 18,50€



Grilled sea bream with herbs and La Ratte potatoes 31€



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



Monkfish fillet with spinach, chickpeas and honey alioli 24€



THE BUTCHEY

Grilled Ibérico pork presa (with piquillo peppers and French fries) 46,50€



Grilled Sirloin with bacon, millefeuille and parmentier potatoes 25€



Steak tartar with cured egg yolk and skinny French fries 17€



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



Ibérico pork loin (pluma) with pak choy and tamarind sauce 19,50€



Aged beef burger 15€



Premium Ox burger 18€





AGED MEATS

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

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

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

RICES

(only for lunch)

Valencian Paella 17€

(need to pre-order at time of reservation)

Ibérico Presa Paella 17€

Sepionet and prawn fideua 17€



Peeled seafood Paella 19€



Saucy seafood rice 18,50€



PALAU
ALAMEDA



THE DESSERT

Valencian French toast 6€



Citric Chromatism 6€



Dulcey chocolate cheesecake 6€



Chocolate Ice Cream scoop 5€



Traditional Cheesecake 6€



Textured chocolate brownie 8€



DIY Banoffee 13€



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

