



Àtic Menu

COLD STARTERS

5J Iberian ham Half serving 12€/ Full Serving 25€



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



Valencian cheese assortment 14€



"Perfect Marriage"

Large salted (anchovy 00) & marinated (boquerón) with homemade romesco sauce 4,25€



DO Valencia tomatoes with wild red tuna tartar 16€



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



Spanish style potato salad "ensaladilla" with warm shrimp carpaccio and "Gordal" olive tartar 15€



Wild red tuna tartar with avocado and sesame seeds 21€



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



Steak tartar with cured egg yolk 18€



Salmon tartar with guacamole, mango and carasatu bread 15€



Sea bass usuzukuri with citrus and chipotle caviar 15€



*Bread service 2€

*Bread, garlic alioli and grated tomato 4€

PALAU
ALAMEDA





HOT STARTERS

Artichoke flower and Iberian jowl 13,50€



Homemade corn and potato croquette 4€



Homemade ham croquette 4€



"Palau Alameda bravas 13,50€



Baby cuttlefish ("Sepionets") with lime mayonnaise 15€



Beef sweetbread, ("Josper") grilled avocado and minced sauce 17€



Grilled leek with romesco sauce and homemade allioli 12,50€



PALAU
ALAMEDA



THE CHARCOAL GRILL

Fish

Sea bream with herbs and potatoes ratte 29,90€



Bilbaina style Turbot with seasonal vegetables (to share) 59€



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



Meat

Charcoal grilled Iberico pork presa (600gr) (to share) 59€



Charcoal grilled sirloin steak with bacon, millefeuille and parmentier potatoes 26€



Aged beef lower loin with French roasted potatoes (isolées) 27€



Aged beef hamburger 17€





THE PALAU BUTCHER

Holstein, Germany. Aged for 30 days 65€/KG

Simental, Holland. Aged for 60 days 75€/KG

Rubia gallega, Spain. Aged for 100 days 87€/KG

THE RICE

(only for lunch)

Valencian Paella 18€

Iberico pork "presa" paella 19€

Baby cuttlefish ("Sepionet") and shrimp noodle paella ("fideuà") 19€



Peeled seafood paella 20€



Saucy seafood paella 20€



Duck and boletus paella 19€

Squid ink and shrimp paella (black rice) 19€



Cod, cauliflower and garlic paella 19€



Fideuà Gandía 23€

(award best fideuà 2023)



PALAU
ALAMEDA



THE DESSERTS

Valencian french toast "Torrija" with cinamon milk ("leche merengada") and ice cream 9€



Traditional Cheesecake 8€



Chocolate Frenzy 10€



Rum baba with caramelized pineapple and coconout foam 10€


















Almond chocolate blondie with ice cream 9,50€



Passion fruit egg yolk and syrup puding with citrus soup 11€



-  FISH
-  LUPIN BEANS
-  CELERY
-  PEANUTS
-  CRUSTACEANS
-  SULFITES
-  NUTS
-  CEREALS
-  SESAME
-  EGGS
-  DAIRY
-  MOLLUSKS
-  MUSTARD
-  SOY
-  FROZEN PRODUCT

