



Welcome to ÀTIC





BREAD SERVICE.....2€
(8)

LOAF OF BREAD
SERVED WITH AIOLI AND TOMATO WITH OLIVE OIL4€
(8,10)

Cold Starters

5J IBERIAN HAM
(8,7) FULL SERVING 25€
HALF SERVING 14€

CURED BEEF (“CECINA”) FROM LEÓN
WITH ALMONDS.....11€
(8,7)

VALENCIAN CHEESE
CHERRY TOMATOES AND CARAMELIZED SESAME15€
(11,9)

“PERFECT MARRIAGE”
PREMIUM OO ANCHOVY WITH SMOKED WHITE
ANCHOVY WITH ROMESCO SAUCE4,25€
(1,8)

DO VALENCIA TOMATOES
WITH WILD RED TUNA TARTAR.....16€
(1,14,9)

ROASTED AVOCADOS
AND YELLOW CHILLI PEPPER16€
(11)

SPANISH STYLE POTATO SALAD
WITH WARM SHRIMP CARPACCIO
AND GORDAL OLIVE TARTAR.....15€
(1,10,8)

WILD RED TUNA TARTAR
WITH AVOCADO AND SESAME SEEDS.....21€
(1,14,9)

BEEF SIRLOIN STEAK TARTAR
WITH TEXTURED EGG YOLK18€
(13,10,1,8)

SALMON TARTAR
WITH GUACAMOLE, MANGO AND CARASATU BREAD.....15€
(1,14,8)

GUACAMOLE WITH PORK CRACKLING.....12,50€
(8)



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|-------------|------------------|-------------|--------------|------------------|---------------|-----------|
| 1
FISH | 2
LUPIN BEANS | 3
CELERY | 4
PEANUTS | 5
CRUSTACEANS | 6
SULFITES | 7
NUTS |
| 8
GLUTEN | 9
SESAME | 10
EGGS | 11
DAIRY | 12
MOLLUSKS | 13
MUSTARD | 14
SOY |



Hot Starters

ARTICHOKE FLOWER
AND IBERIAN JOWL13,50€
(8,10)

HOMEMADE CORN AND POTATO
CROQUETTE.....4€
(8,10,11)

HOMEMADE HAM
CROQUETTE.....4€
(8,10,11)

PALAU ALAMEDA BRAVAS.....13,50€
(10)

BABY CUTTLEFLISH (“SEPIONETS”)
WITH LIME MAYONNAISE.....15€
(12,8,10)

VEAL SWEETBREAD
GRILLED AVOCADO
WITH CHOPPED SPRING ONION.....18,50€

GRILLED LEEK
WITH JALAPEÑO TARTAR SAUCE
AND FRIED YEAST.....12,50€
(10,1,13)



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The Charcoal Grill

FISH

- SEA BREAM**
WITH HERBS
AND POTATOES RATTE
(1,8)

.....29,90€
- BILBAINA STYLE TURBOT**
WITH SEASONAL VEGETABLES
(TO SHARE)
(1,6,10,11)

.....59€
- COD**
WITH “AJOATAO” MASHED POTATOES AND “TITAINA”
(1,11,7,10)

.....24€

MEAT

- WHOLE CHARGRILLED**
IBERIAN PORK PRESA (600 gr)
(TO SHARE)
(8)

.....59€
- GRILED BEEF TENDERLOIN**
LIGHT GARLIC VELOUTÉ WITH
SMASHED POTATOES AND RICOTTA
(11)

.....26€
- DRY-AGED BEEF SIRLOIN**
WITH PIQUILLO PEPPERS
(11,8,10,14,9)

.....27€
- DRY-AGED BEEF HAMBURGER**
(11,8,10)

.....17€



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The Palau Butcher

HOLSTEIN (Germany)
AGED OF 30 DAYS65€/kg

RUBIA GALLEGA (Spain)
AGED OF 100 DAYS87€/kg

VACA CAZURRA (Spain)
AGED OF 45 DAYS80€/kg

*ALL MEAT DISHES ARE SERVED WITH POTATOES AND A FRESH SALAD
*PIQUILLO PEPPERS (Additional charge:4,50€)

The Rice

(only for lunch)

VALENCIAN PAELLA18€

IBERIAN PORK “PRESA”
(PAELLA).....19€

BABY CUTTLEFISH AND SHRIMP FIDEUÀ.....19€
(8,12,5,1)

SENYORET-STYLE RICE WITH SEAFOOD20€
(12,5,1)

FIDEUÀ GANDÍA
(AWARD BEST FIDEUÀ 2023).....23€
(8,12,5,1)

CREAMY RICE WITH PUMPKIN
DUCK AND FOIE GRAS.....22€

VEGETABLE PAELLA.....16€



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The Desserts

VALENCIAN FRENCH TOAST
WITH CINAMON MILK AND ICE CREAM.....9€
(7,8,10,11,4)

TRADITIONAL CHEESECAKE.....8€
(7,8,10,11,4)

CHOCOLATE FRENCY.....10€
(7,8,10,11,4)

RUM BABA
WITH CARAMELIZED PINEAPPLE
AND COCONUT FOAM.....10€
(7,8,10,11)

ALMOND CHOCOLATE BLONDIE
WITH ICE CREAM.....9,50€
(7,8,10,11)

PASSION FRUIT EGG YOLK PUDING
WITH CITRUS SOUP.....11€
(7,8,10,11)

ALL RAW FISH SERVED IN THIS ESTABLISHMENT HAS BEEN
PREVIOUSLY FROZEN, IN ACCORDANCE WITH REGULATIONS
FOR THE PREVENTION OF ANISAKIS PARASITE INFECTION.



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