



# Welcome to ÀTIC





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## To Start

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**PAN COCA D’OLI**  
WITH GRATED TOMATO AND HOMEMADE-STYLE AIOLI .....4€  
(8)

**IBÉRICO HAM 5J** .....25€

**HALF PORTION OF 5J HAM**.....15€

**CHEESE BOMBS** .....3,50€  
TRUFFLED MANCHEGO CHEESE  
(11)

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## Cold Starters

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**WHITE ANCHOVIES IN VINEGAR**  
WITH VALENCIAN CITRUS .....10,50€  
(1,6)

**BLUEFIN TUNA LOIN CUT**  
SEASONED WITH FIVE PEPPER OIL,  
DRIED TOMATO & CAPERS .....23€  
(1,6)

**TUNA TARTARE**  
WITH NORI SEAWEED AND WASABI MAYO .....19,90€  
(1,8,10,14)

**BEEF TENDERLOIN STEAK TARTARE**  
WITH HERRING ROE (SEASONED AT THE TABLE)) .....17€  
(1,8,10,13)

**FRESH LETTUCE CART**  
WITH RASPBERRY AND SHALLOT VINAIGRETTE .....10€  
(6)

**TOMATO SALAD FROM OUR GARDEN**  
WITH HOMEMADE MOJAMA AND PIPARRA  
VINAIGRETTE .....21€  
(1,6)

**RUSSIAN SALAD**  
WITH SMOKED FISH AND WHITE PRAWN .....9,50€  
(1,6,5,10)



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|-------------|------------------|-------------|--------------|----------------|----------------|-----------|
| 1<br>FISH   | 2<br>LUPIN BEANS | 3<br>CELERY | 4<br>PEANUTS | 5<br>SHELLFISH | 6<br>SULPHITES | 7<br>NUTS |
| 8<br>GLUTEN | 9<br>SESAME      | 10<br>EGGS  | 11<br>DAIRY  | 12<br>MOLLUSCS | 13<br>MUSTARD  | 14<br>SOY |



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# Hot Starters

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**HAM CROQUETTE** .....4€  
(8,11)

**PRAWN CROQUETTE** .....4€  
WITH SPICY MAYO  
(5,8,11)

**ARTICHOKE FLOWER “CARBONARA STYLE”**  
WITH PORK RIND DUST .....7,50€  
(10,11)

**BEACH BABY CUTTLEFISH**  
WITH CARAMELISED ONIONS, BABY BROAD  
BEANS AND CONFIT GARLIC .....18€  
(12)

**SMOKED AUBERGINE**  
WITH ALMOND MISO & BLACK OLIVE PESTO .....12€  
(7)

**ROASTED LEEKS**  
WITH SMOKED RICOTTA, TRUFFLED HAZEL  
NUTS & FRIED NUTRITIONAL YEAST .....9€  
(7,11)

**CRISPY EEL**  
WITH "ALLIPEBRAT" GARLIC SAUCE .....16,50€  
(1,7,10)

**SLOW-COOKED RABBIT SHOULDER**  
GLAZED WITH CITRUS BBQ .....12,50€  
(1)



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## Fish

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**SEA BASS**

WITH POTATO CAKE AND BÉARNAISE SAUCE .....20€  
(1,11,6,10)

**CONFIT COD**

LOW-TEMPERATURE COOKED  
WITH SKIN PIL-PIL AND ROASTED PEPPERS .....20€  
(1)

**GRILLED TUNA**

WITH LEEKS IN VARIOUS TEXTURES  
AND BEURRE BLANC SAUCE .....25€  
(1,11)

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## Meat

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*Dry-aged beef cuts*

**BEEF TENDERLOIN** .....24€  
WITH PADRÓN PEPPERS & FRENCH FRIES

**DRY-AGED BEEF LOIN** .....39€  
WITH PADRÓN PEPPERS  
AND POTATOES

**HOLSTEIN** .....63€

**RUBIA GALLEGA** .....75€

**BEEF RIB**  
SLOW COOKED WITH CHIMICHURRI  
AND MACHA-STYLE SAUCE .....26€

**IBÉRICO PORK PRESA – JOSELITO** .....59€

**VACA CAZURRA** .....65€

\* ALL MEATS SERVED WITH POTATOES AND FRESH SALAD  
\* PIQUILLO PEPPERS (SUPPLEMENT +4.50€)

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# The Rice

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*All our rice dishes can be served dry or creamy,  
except for the Valencian Paella and the Fideuà de Gandía.*

**VALENCIAN PAELLA** .....21€

**VEGETABLE RICE** .....18€  
SEASONAL VEGETABLES

**FIDEUÀ GANDÍA** .....25€  
AWARDED BEST FIDEUÀ 2023  
(1,5,12)

**SENYORET RICE** .....23€  
RED PRAWN & FRESH MARKET FISH  
(1,5,12)

**CARABINERO PRAWN RICE** .....35€  
(1,5,12)

**DUCK, PORCINI MUSHROOMS & FOIE RICE** .....22€  
FOIE RALLADO EN MESA

**IBERIAN PORK RICE** .....24€  
WITH MUSHROOMS AND  
SEASONAL VEGETABLES

**AGED PICANHA RICE** .....23€  
WITH MUSHROOMS, PUMPKIN  
& ROSEMARY



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## Desserts

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**FARTON FRENCH TOAST** .....7€  
WITH ICE CREAM  
*(8,10,11)*

**CREAMY CHEESECAKE** .....9€  
MADE WITH CAMEMBERT  
*(8,10,11)*

**“CREMAET” TIRAMISU** .....7,50€  
MADE IN AN ITALIAN COFFEE MAKER  
*(8,10,11)*

**GRILLED PINEAPPLE** .....6€  
WITH RUM SYRUP, HONEY JELLY,  
CHOCOLATE STONES & COCONUT FOAM  
*(8,11)*

**CHILLED RED FRUIT SOUP** .....6,50€  
WITH SHEEP CHEESE ICE CREAM  
& NUT CRUMBLE  
*(6,7,8,11)*

ALL RAW FISH SERVED IN THIS ESTABLISHMENT HAS BEEN  
PREVIOUSLY FROZEN IN ACCORDANCE WITH REGULATIONS TO PREVENT  
ANISAKIS PARASITE CONTAMINATION.



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