



Welcome to ÀTIC





To Start

COCA-STYLE BREAD
WITH GRATED TOMATO AND HOMEMADE-STYLE ALIOLI.....4€
(8)

BEEF FROM LEÓN
SMOKED COW BUTTER AND FRIED ALMONDS,
SERVED WITH SOURDOUGH TOAST.....18€
(7,11)

5J IBERIAN HAM.....25€

HALF PORTION OF 5J IBERIAN HAM.....15€

“MANCHEGO” CHEESE
TRUFFLED.....3,50€
(11)

Cold Starters

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

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

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

FILET MIGNON STEAK TARTARE
WITH HERRING ROE (PREPARED AT THE TABLE).....17€
(1,8,10,13)

LIVE LETTUCE CART
WITH RASPBERRY VINAIGRETTE AND SHALLOTS.....10€
(6)

GARDEN TOMATO SALAD
WITH HOMEMADE MOJAMA AND PICKLED PEPPER VINAIGRETTE.....21€
(1,6)

SPANISH POTATO SALAD
WITH SMOKED SEAFOOD AND WHITE SHRIMP.....9,50€
(1,5,6,10)



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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

COD FRITTER.....4€
(5,8,11)

IBERIAN HAM CROQUETTE.....4€
(8,11)

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

ARTICHOKE HEART CARBONARA
WITH BARK POWDER.....7,50€
(10,11)

BEACH CUTTLEFISH
IN ONION SAUCE WITH BABY FAVA BEANS
AND GARLIC SHOOTS CONFIT MOUSSE.....18€
(12)

SMOKED EGGPLANT,
ALMOND MISO AND BLACK OLIVE PESTO.....12€
(7)

ROASTED LEEKS
WITH SMOKED RICOTTA,
TRUFFLED HAZELNUTS AND FRIED YEAST.....9€
(7,11)

CRISPY EEL
WITH ALLIPEBRAT AIOLI.....16,50€
(1,7,10)

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

Fish

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

SLOW-COOCKED COD
WITH PILPIL MADE FROM ITS SKIN
AND CARRED PEPPERS.....20€
(1)

GRILLED TUNA
SERVED WITH LEEKS IN DIFFERENT TEXTURES
AND BEURRE BLANC SAUCE.....25€
(1,11)



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Meat

BEEF TENDERLOIN
WITH FRENCH FRIES.....24€

BEEF LOIN
RIB-EYE STEAK WITH BONE,
PADRON PEPPERS AND POTATOES.....39€

SLOW-COOKED RIBS
WITH CHIMICHURRI
AND SALSA MACHA.....26€

JOSELITO IBERIAN PORK PRESA
WITH PADRON PEPPERS AND POTATOES.....36€

T-BONE STEAK
WITH PADRON PEPPERS AND POTATOES.....65€/kg

aged beef cuts

HOLSTEIN (Germany)
AGED OF 30 DAYS.....63€/kg

VACA CAZURRA (Spain)
AGED OF 45 DAYS.....65€/kg

RUBIA GALLEGA (Spain)
AGED OF 100 DAYS.....75€/kg

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



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The Rice

MIDDAY

*all our rice dishes can be dry or creamy, except for the
Valencian Paella and Gandía Fideuà*

VALENCIAN PAELLA.....21€

VEGETABLE RICE
WITH SEASONAL VEGETABLES.....18€

GANDÍA FIDEUÀ
(WINNER OF THE BEST FIDEUÀ AWARD 2023).....25€
(1,5,12)

SENYORET RICE
WITH SHRIMP AND MARKET FISH.....23€
(1,5,12)

RICE WITH “CARABINEROS” PRAWNS.....35€
(1,5,12)

DUCK, BOLETUS AND FOIE GRAS RICE
(GRATED FOIE GRAS AT THE TABLE).....22€

IBERIAN PRESA RICE,
WITH MUSHTROOMS AND SEASONAL VEGETABLES.....24€

AGED PICANHA RICE,
WITH MUSHROOMS, PUMPKIN AND ROSEMARY.....23€

* ALL RICE DISHES ARE FOR A MINIMUM OF TWO PEOPLE



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The Desserts

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

CREAMY CAMEMBERT
CHEESE CAKE.....9€
(8,10,11)

“CREMAET” TIRAMISU
WITH ITALIAN COFFEE MAKER.....7,50€
(8,10,11)

CHARCOAL-GRILLED PINEAPPLE
IN RUM SYRUP, HONEY JELLY,
CHOCOLATE ROCKS AND COCONUT FOAM.....6€
(8,11)

COLD BERRY SOUP
WITH SHEEP’S CHEESE ICE CREAM
AND NUT CRUMBLE.....6,50€
(6,7,8,11)

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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