

GASTRONOMIC MENU

STARTERS

HOT

Grilled vegetables with virgin olive oil from the Guadalest Valley [13] ♣	12
Prawns, beurre noisette , garlic, parsley, brioche croutons [3,7,13]	16
Mix of mushrooms, potato, egg at low temperature , black truffle cream and white truffle oil [5] ♣	14

COLD

Fresh VIVOOD ceviche , mango coulis, micro brunoise of vegetables and coriander oil [3]	16
Fresh red tuna tartare with avocado cream, ginger and crispy rice [7,8,11]	19
Steak tartare marinated , pickle, olive oil from the Guadalest Valley, parmesan cheese, 48h cured egg yolk [5,6,13]	18
Crispy foie gras mi-cuit with jams from the Guadalest Valley [2]	18

HAM AND CHEESES

Selection of Gourmet Callosa d'en Sarrià cheeses and Guadalest Valley jams [2,13] ♣	16
Board of 100% Acorn-fed Iberian ham (70g) with toasted bread and natural tomato [9]	22

FROM THE ORCHARDS

Boletus cream with goat cheese [13] ♣	8
Almonds from the Guadalest Valley with caramelised Callosa d'en Sarrià loquats and white grape cold cream [2] ♣	8
VIVOOD Salad Mesclun of tender shoots, cherry tomato, chicken at low temperature or beef sirloin, almonds, fruits, red fruit vinaigrette and parmesan cheese [2,6,13]	13
CAPRESE Salad Mozzarella, tomatoes cherry, basil oil, arugula pesto and black olives [2,13] ♣	14
Warm goat cheese salad Mesclun of tender shoots, cherry tomato, dried fruits and honey vinaigrette (Optionally with or without bacon) [2,6,13] ♣	13

MAIN DISH

Cod confit with an essence of aroma of the Guadalest Valley on a bed of peas [7,13]	16
Grilled sea bream 'a la espalda' , sherry vinegar from Jerez, tomato and spring garlic [7]	19
Grilled octopus , potatoes and homemade 'alioli' [14]	20
Squid in its ink , piquillo red pepper, garlic puree and parsley cream [14]	18
Fresh red tuna tataki , sesame seeds, soy caramel, Wakame seaweed [7,8,11]	20
Grilled Iberian 'pluma' with creamy apple and three-herb mustard [6,13]	18
Grilled sirloin steak with a selection of grilled vegetables [13]	24
Duck breast with garlic and beetroot puree and a selection of vegetables [13]	22
Grilled beef steak with Maldon salt [11]	29
Vegetable rice ♣	12
Ratatouille of vegetable with romesco sauce [2] ♣	12

GOURMET MENU

STARTERS

Sea bream gravlax with caviar of local oranges, dill infused oil and texture of buckwheat [7]

Smoked sardine with honey, marinated ginger and shallots [7]

Deer tartar with brandy, ketchup of boletus, crubles of rye bread and quail egg [1,5]

Coliflower cream with gorgonzola, pine nuts, local rosemary and lemon infused oil [2,13]

MAIN DISH

Mediterranean monkfish sirloin, peas, selected vegetables, beurre noisette, chorizo from the mountains [7,13]

or

Rack of lamb crusted with local almonds and rosemary, sweet potato pure and demi glace [2,13]

DESSERT

Mango crèmeux, red fruits and strawberry ice cream [5,13]

56€

Per person · VAT Included

Allergens

[01] Gluten

[03] Crustaceans

[05] Egg

[07] Fish

[09] Peanuts

[11] Soy

[13] Milk

[02] Tree nuts

[04] Celery

[06] Mustard

[08] Sesame

[10] Sulphites

[12] Lupin

[14] Molluscs

10% VAT included ♣ Vegetarian dish

If you have any special dietary requirements, please tell a member of our restaurant staff.

GOURMET MENU: Breads selection are included. Drinks are not included. *The menu lasts 2h approximately. Menu available from 8pm to 10.30pm*