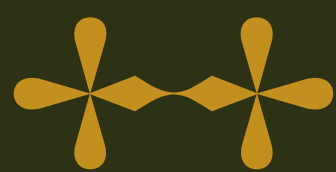


ATENEA



VALENCIAN GASTRONOMY AND FIRE PASSION ARE FUSED TOGETHER, COOKED WITH A UNIQUE AND TRENDY PERSPECTIVE.



MENU LUNCH  
AND DINNER

# The Art of Flame

ATENEA



Allergens: Gluten / Crustacean / Egg / Fish / Peanuts / Soya / Dairy   
Shellfish / Nuts / Sesame / Mustard / Sulphites

MINIMUM PER MEAL 25,00€

# STARTERS

## BREAD SERVICE

Normal bread	3,50 €	Crystal bread	4,00 €
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## THE RICHNESS OF THE SEA

Caviar KYA BYA <sup>(20g)</sup>	45,00 €	Amélie Oyster <sup>(pc)</sup> Spéciale of Claire	5,00 €
Scoop of Caviar <sup>(pc)</sup>	7,00 €	Oyster with Caviar <sup>(pc)</sup>	10,00 €
Caviar over oyster <sup>(pc)</sup>	10,00 €	Combination of 4 oysters and a 20g can of Imperial caviar	60,00 €

## SECRETS FROM OUR REGION

Iberian Ham Half portion or full portion	15,00 €   25,00€	Cantabrian anchovies Entire '00' <sup>(pc)</sup>	5,00 €
Our cheese selection Valencian cheeses from small artisan producers	22,00 €	Anchovies in vinegar (6 fillets)	9,50 €
Cured meats platter Homemade from Ontinyent	15,00 €	Marinated Salmon Marinated in beetroot with guacamole, wakame seaweed and tobiko roe	20,00 €

## CLASSICS THAT NEVER FAIL

Atenea Salad With stuffed olive mayonnaise and trout roe	13,00 €	Mediterranean Tuna Tartar	20,00 €
Potato waffle Served with our homemade All i oli and brava sauce	8,00 €	Octopus in tempura 	9,25 €
Iberian ham croquette <sup>(pc)</sup> 	3,00 €	Cuttlefish With homemade mayonnaise and katsubushi (dried tuna shavings)	17,00 €
Homemade cod fritter <sup>(pc)</sup> Just like Grandma's	2,50 €	Figatells de La Marina <sup>(2pc)</sup> Typical valencian hamburger	8,00 €

## COCAS DU CHEF

Vegetables, white cheese from La Vall With pesto	6,50 €	White with broad beans Sausage, baby broad beans and caramelised onion with Pebrella oil	6,00 €
Our version of La Titaina With semi-cured tuna, sun-dried tomato, pinenuts and pepper	7,00 €	Homemade pork loin Served with garlic and paprika emulsion	6,50 €

## A TOUR OF THE VALENCIAN MARKET GARDEN

Green salad with vinaigrette Honey and mustard vinaigrette	12,50 €	Ode to the Tomato Our tribute to the Valencian tomato with cured cecina, peppers and citrus caviar	14,00 €
Grilled aubergine With tahini, ricotta cheese, soy marinade, ginger and sesame salt <sup>(pc)</sup>	8,50 €	Burrata with tartar Valencian tomato and dates with olive sand	16,00 €

# MAIN COURSES

## MEAT DISHES

Rib of beef lacquered With black honey and orange	23,00 €
Beef tenderloin with foie gras With a Sequé Dulce reduction	28,00 €
Lamb Chef's style Suckling lamb marinated and cooked at low temperature for 24h and then baked in the oven	26,00 €

## FLAVOURS OF THE VALENCIAN FISH MARKET

Turbot with velouté With herbs, peas and clams	27,00 €
Cod with 'mullaor' of mini tomatoes	24,00 €
Roman style hake With caramelised piquillo peppers	26,00 €

# TO FINISH

## SWEET TEMPTATIONS

Chocolate brownie, toffee and Valencian cocoa 	9,00 €
Tropical lemon Caramelised lemon cream, crunchy coconut and lime ice-cream	8,00 €
Apple cake With vanilla ice cream	9,00 €
Our 'Pavlova' With creamy cheese and red berries	8,00 €
Valenciano 'Torrija de Orxata' with meringue milk ice cream and berries	8,00 €
Almond cake With pumpkin and date ice cream, greek yoghurt and toffee	8,00 €
Nougat ice cream With macadamia nuts and crunchy chocolate	8,00 €

## LIQUID DESSERTS

Casta Diva Honey Harvest 2021 From Gutierrez de la Vega / Alicante Moscatel de Alejandria	6,90 €
Fondillón From Salvador Poveda / Alicante Monastrell	10,00 €
"Licor de Naranja" From Cameleta / La Safor	4,40 €
Moscatel Promesa From Valdespino / D.O. Jerez-Xérès-Sherry Moscatel of Alexandria	4,40 €
Moscatel of La Marina From Enrique Mendoza / D.O. Alicante Muscat of Alexandria	3,70 €
Pedro Ximénez Romate From Sánchez Romate / DO Jerez-Xérès-Sherry Pedro Ximénez	3,80 €

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