

# LA VIÑA DE CALPE

## TO SHARE:

<i>"00" anchovies crystal bread and tomato</i>	4€/ud
<i>Octopus croquets with vindaloo sauce</i>	3,5€/ud
<i>Jamón ibérico 75% bellota lisardo castro</i>	26€
<i>Fried ox tail won tons and hoisin sauce</i>	3€/ud

## COLD STARTERS :

*Lobster salad price depends on market*

<i>Tomato , strawberries , manchego cheese and spring onion salad</i>	16€
<i>Dill and mint marinated salmon ,ginger , wasbi and soy sauce</i>	21€
<i>File mignon carpaccio</i>	17€
<i>Sea bream ceviche with cold mint and pea soup</i>	18€
<i>Watermelon gazpacho , burrata , smoked eel , brioche , oil caviar and alliums</i>	16€

## HOT STARTERS:

<i>Grilled scallops , parsnip puree and thai green curry sauce</i>	24€
<i>Wild mushroom ravioli with a brandy cream sauce</i>	22€
<i>Roasted foie grass , plantain crumble and onion jam</i>	27,95€
<i>Grilled squid , salsa verde and "arroz abanda "</i>	23€

## FISH:

<i>Salt baked sea bass 2 pax ( price per person)</i>	29€
<i>Turbot, wild garlic , squid and lobster bisque</i>	32€
<i>Line caught sea bass , potatoe pastry , green peas, crispy arichoke</i>	28€
<i>Monkfish with sweet and sour mango</i>	27,50€
<i>Fish from the bay of Calpe ( price depends on market)</i>	

## MEAT:

<i>Breast of duck with orange and cointreau sauce</i>	28€
<i>Entrecote with green peper sauce</i>	28€
<i>Entrecote with sauteed onions , mushrooms and bacon</i>	27,50€
<i>Crown of lamb with red wine and herb sauce</i>	30€
<i>Tournedos fine champagne cogñac or bearnaisse</i>	33€

