

## Cold Tapas From our Kitchen

Shrimp carpaccio with citrus ice cream and wasabi emulsion	· 10,90
Red tuna (Thunnus thynnus) tartare	· 14,00
Authentic Galician ox steak tartare	· 14,00

## Kitchen garden Tapas

Salad of burrata cheese with tomato mousseline, Cantabria anchovies and black beer meringue	· 7,50
Poultry chicken salad with parmesan foam	· 7,50
Salad of tomato textures and chippings of ox oil	· 9,00
Raw vegan salad with caramelized sesame	· 6,50
Vegetable crudités with mojama and mango	· 8,50

## Wok and Hob Tapas

Noodles with ox, Roquefort, blackberries and egg yolk	· 9,50
Vegetable, prawn and seafood wok	· 9,50

## "Guanas" Tapas

<b>BULL BURGER</b> 1st. Award in Madrid Fusion 2016 to the Best Author's Sandwich. Our chef Raúl López	· 9,00
<b>FANTASTIC FLAVOURS!</b> Acorn ham croquettes with boletus edulis	· 8,00
"Coca" of duck confit with nougat vinaigrette	· 6,50
<b>ALL RIGHT, PET! OCTOPUS</b> Octopus chunk cooked at a low temperature set on a parmentier base of octopus ink and crumbled chistorra sausage	· 8,50
<b>JUICY!</b> Mellow cheek cannelloni with torreznillos and creamy potato	· 9,50
<b>BLOOD AND SEA.</b> Seafood at low temperature on crisp Korean bread and Bloody Mary	· 9,50

La Antigua  
**SIDRERIA**

## Meats

### IF IT'S OX, IT'S OX

*(All our ox and beef have traceable aged-since dates and denominations of origin. Ox and aged beef are labelled accordingly).*

Authentic Galician ox chop. Price per kilo	· 140,00
Premium Aged beef chop 1 kg	· 55,00
Premium Aged beef tataki 200 gr	· 15,00
Aged beef chop 1 kg	· 40,00
Iberian 'fan-cut' Ibérico tataki 200 gr	· 10,50
Iberian 'feather-cut' Ibérico tataki 200 gr	· 12,00
Crispy, slow-cooked Segovia suckling pig	· 17,00
Roast baby lamb	· 17,00

## Fish

Red tuna taco (Thunnus thynnus) with mandarin and toasted sesame emulsion	· 21,80
Supreme of cod comfit on a parsley meringue with Xixona nougat gel	· 18,00
Fish caught locally in Villajoyosa	(Ask our chef)

## Creamed Rices

Creamed rice with pig's hand and red fruits	· 14,50
Creamed rice with lobster and seaweed	· 20,00

*Tasting Menu*  
(Drinks not included)  
· 32,00

*Menu of the day*  
Every morning

10% VAT Included

### ALLERGENS

According to regulation (EU) No 1169/2011. Detailed information about the ingredients in our foodis available on request. Please let us know before ordering if you have any form of food allergy. We cannot guarantee that our kitchen is free of any particular food allergens.



Gluten



Dairy Products



Fish



Crustaceans



Mollusks



Eggs



Celery



Soy



Sesame



Mustard



Nuts



Peanuts



Sulfites



Lupines

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