

LA SASTRERÍA

Carrizamelan - Cabanyal

DETAIL	PRICE
APPETIZERS	
Pearl Oyster (Valencia) – Per Unit ¹	4,00
Gillardeau Oyster (France) – Per Unit ¹	4,00
“López” anchovy with toasted bread crumbs – Per Unit ^{2,3}	3,20
Selection of house cured fish with praline and almonds ^{1, 3, 4, 7} <i>Mullet roe, dried tuna fish, dried octopus and tuna roe</i>	21,50
Arturo Sanchez’s acorn-fed Iberian ham with bread and charcoal grilled tomato ²	23,00
STARTERS	
Seafood salad with crispy fish and homemade pickles ^{3, 4, 5, 7, 11}	8,00
Cuttlefish fritter with mild alioli – Per Unit ^{1, 3, 4, 5, 10, 11}	3,30
Liquid red prawn croquette with its roe – Per Unit ^{1, 2, 3, 4, 5, 9, 10, 11}	3,60
Deep fried tiny shrimps with mild spicy asian sauce ^{1, 2, 4, 5, 8, 9, 10}	9,50
Wagyu meatball over roasted potato and PX sauce – Per Unit ^{2, 5, 7, 8, 11}	2,85
Sauteed noodles with egg, crayfish, garlic and spicy American sauce ^{1, 2, 3, 4, 8, 9, 10, 11}	12,50
Pekín duck style taco – Per Unit ^{2, 4, 7, 8, 9, 11}	4,70
FOLLOW THE CRUMBS	
Smoked sirloin toast with truffle butter ^{2, 5, 7}	6,40
Battered calamari Panini with citrus mayonnaise ^{1, 2, 5, 10, 11}	6,00
Oxtail brioche ^{2, 5, 7, 9, 11}	7,40
Valencian tomato and tuna with Japanese sauce bread roll ^{2, 3, 4, 5, 11}	6,50
MEDITERRANEAN TUNA	
Red tuna loin with semi-cured egg yolk ^{3, 4, 7, 8, 9, 11}	15,60
Valencian tuna snout pizza with roasted peppers ^{3, 4, 7, 8, 9}	7,00
Roasted tuna chops in their own juice ^{3, 4, 7, 8, 9}	14,00

1: Moluscs **2:** Gluten **3:** Fish **4:** Nuts & Peanuts **5:** Milk **6:** Celery **7:** Sulphites
8: Soy **9:** Sesame **10:** Crustaceans **11:** Eggs **12:** Mustard **13:** Peanuts **14:** Lupins

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FISH	
Grilled Red mullet "Espeto" with Asian mojo sauce ^{3, 4, 8, 9, 12}	14,00
Gaditan style sea bream with peppermint tartar sauce – 500gr ^{2, 3, 7, 11, 12}	16,00
MEAT	
Lacquered Iberian acorn-fed prey ²	16,00
Frisona Top Nacional Steak 300 gr – Aged 35 days	21,00
Minhota Portuguesa Steak 300 gr – Aged 35 days	23,00
Lacquered low temperature cooked Angus ribs with truffle sauce ^{2, 4, 7, 8, 9}	16,00
GARNISHES	
French fries ⁴	2,85
Roasted mashed potatoes ⁵	3,00
Glazed piquillo peppers ⁷	3,30
Braised asparagus with pork belly	3,75

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TAX included
 You have at your disposal a list of allergens