

COLD STARTERS

Our special Hispania salad with tomato, cheese, tuna, mojama tuna, pickles and baby-leaf salad	€ 16.50
Avocado, goat's cheese, orange and cane honey salad	€ 16.50
Salmon salad with tartare sauce and kikko nut powder	€ 15.50
Grilled coiled puff pastry from Mallorca with avocado, dried tomato, smoked sardine and cheese cream (per unit)	€ 7.50
Mango salad with prawns	€ 20.00
Russian salad with octopus, prawns and pink sauce cream	€ 18.00
Anchovy "00" with grated potato (per unit)	€ 3.75
Spanish cheese board with jams and nuts	€ 19.50
Slate of Iberian cured meats	€ 20.00
Iberian ham	€ 20.00
Acorn-fed ham	€ 25.00
Beef carpaccio with Parmesan, rocket and Modena sauce	€ 13.50
Courgette carpaccio with Parmesan, rocket, almonds, sultana and wholegrain mustard vinaigrette	€ 11.50

BREAD SERVICE

1st bread service	€ 1.00
2nd bread service	€ 0.75
Bread with tomato and garlic oil	€ 3.50

BRINGING FOOD FROM OUTSIDE (CAKES, PASTRIES, ETC.) IS NOT PERMITTED

V.A.T. INCLUDED - PRICES 2024

HISPANIA PROPOSAL

STARTERS TO CHOOSE FROM

Our special Hispania salad with tomato, cheese, tuna, mojama tuna, pickles and baby-leaf salad
Russian salad with octopus, prawns and pink sauce cream
Slate of Iberian cured meats
Croquette selection (2 units / per)
Ernesto's braves
Truffled egg with slices of Iberian ham
Burgos blood sausage with brie cheese on toast (per unit)
Mushroom and Parmesan scrambled eggs in fried taco
Andalusian squid on baby squids cream and lime mayonnaise

RICES TO CHOOSE FROM

Max. 2 rice dishes per table or group and upon request

Senyoret's rice
Rice with vegetables and squid
Mushroom rice with cuttlefish and truffle garlic oil
Rice with cuttlefish, octopus and artichokes
Rice with cuttlefish and blood sausage
Baked rice
Fideuá del señolet (paella with noodles)
Our fideuá of Iberian pork fillet, mushrooms and foie
Seafood fideua (supplement + € 7,50)
Clawed lobster rice (supplement + € 8,00)
Spiny lobster rice (supplement + € 10,00)

DESSERTS

To choose from our pastry, sweets and ice cream suggestions

MENÚ 1: 2 starters to choose	€ 32,00
MENÚ 2: 3 starters to choose	€ 37,00
MENÚ 3: 4 starters to choose	€ 42,00

(Drink and coffee NOT INCLUDED)

www.restaurantehispania.com

**A
M
E
R
I
C
A
N
S
E**

slow mediterranean food

**TAPERÍA HISPANIA CORTES
VALENCIANAS**



HOT STARTERS

Large cheese croquette	€ 2.95
Large mushroom croquette	€ 2.95
Large ham croquette	€ 2.95
Large cod croquette with pine nuts on Valencian Titaina sauce	€ 3.75
Ernesto's braves	€ 9.00
Timbale with garlic prawns	€ 18.50
Truffled egg with slices of Iberian ham	€ 15.50
Artichoke flower with Iberian chips	€ 6.00
Burgos blood sausage with brie cheese on toast (per unit)	€ 3.75
Mushroom and Parmesan scrambled eggs in fried taco	€ 12.75
Baked two-cheese filled doughnut with tomato jam and rocket	€ 6.50
Sauteed squid, prawns, mushroom cocktail, Iberian ham and baby broad beans	€ 16.50
Grilled octopus with chutney sauce	€ 20.00
Andalusian squid on baby squids cream and lime mayonnaise	€ 18.00
Beach squid with romesco and nuts	€ 25.00

OUR BURGERS

Squid burger with citrus mayonnaise and chips	€ 13.50
Texas burger with american bread	€ 15.00

OUR TOASTS

Cream cheese toast with asparagus, ham and balsamic vinegar	€ 11.50
Salmon toast with avocado and caper mayonnaise	€ 12.50
Ham, brie cheese and tomato jam toast	€ 12.50
3 cheese toast with bacon and potato confit	€ 10.00
Iberian pork cheek toast with quince jelly and goat cheese	€ 14.00
Mallorcan sobrasada scrambled toast with Parmesan and Padron pepper	€ 14.00

RICE

Senyoret's rice	€ 18.00 / per.
Rice with vegetables and squid	€ 18.50 / per.
Mushroom rice with cuttlefish and truffle garlic oil	€ 19.50 / per.
Black rice with prawns	€ 24.00 / per.
Rice with cuttlefish, octopus and artichokes	€ 20.00 / per.
Red rice with prawns	€ 20.00 / per.
Lobster rice	€ 25.00 / per.
Rice with cuttlefish and blood sausage	€ 18.50 / per.
Rice with lobster	€ 24.00 / per.
Chicken and rabbit rice with vegetables	€ 20.00 / per.
Baked rice	€ 18.50 / per.
Vegetable rice	€ 16.00/ per.
Fideuá del señoret (paella with noodles)	€ 18.50 / per.
Our fideuá of Iberian pork fillet, mushrooms and foie	€ 20.00 / per.
Seafood fideua (2 pieces of seafood/per.)	€ 24.00 / per.

MEATS

Rib-eye steak with pepper sauce and mushrooms	€ 24.00
Iberian pork cheek with pistachios	€ 18.00
Timbale of Iberian pork fillet with goat's cheese and onion confit	€ 19.50
Iberian ribs at low temperature.....	€ 24.00

FISHES

Grilled bream stuffed with asparagus and mushrooms	€ 22.00
--	---------

DESSERTS

Chocolate cake	€ 6.00
Chocolate fondant with strawberry ice cream	€ 6.25
Caramelised torrija-style toast with brioche and toasted egg yolk	€ 6.50
Almond tart with a shot of mistela (fortified wine)	€ 6.25
Carrot cake	€ 6.00
Sweet milk cake	€ 6.00
Cheese cake and blueberries	€ 6.00
Fruit bowl	€ 6.00
Mango sorbet	€ 6.50

(all cakes come with ice cream)

slow mediterranean food

V.A.T. INCLUDED - PRICES 2024