

RESTAURANT CEL & MAR · HOTEL PORT AZAFATA WWW.PORTHOTELS.ES

STARTERS & SHAREABLES

Iberian cured ham and smoked idiazabal cheese	19,00€
Hand made croquette fritters. Your choice of prawns, cured ham or pork cheek	1,50€/U
Crispy cod meatballs and aioli dip	1,50€/∪
Squid pan fried with allí pebre (paprika garlic sauce)	15,00€
King prawns sautéed with mild red mojo sauce	14,00€
Tuna tartar with avocado, soya-lime and red onion	12,00€
Roasted red pepper an cod fish served as a cold salad	11,00€
Local mussels "clochinas" steamed with garlic and mild chilli (seasonal)	13,00€
Local steamed clams "tellinas"	15,00€
Tuna belly "ventresca" and red fruits salad	14,00€
Rocket salad with smoked salmon, orange and parmesan shavings	15,00€
Warm Iberian cured ham and goat cheese salad with sultanas vinaigrette	14,00€

VAT INCLUDED

RICE SPECIALTIES

The original Valencian paella	14,00€
Gentleman's rice (shelled crustaceans and fish flesh)	16,00€
Squids and king prawns rice	15,00€
Vegetable rice	12,00€
Creamy duck and wild mushroom rice	13,00€
Cuttlefish, black pudding and a touch of apple rice	15,00€

MAIN COURSES

Grilled Mediterranean tuna Served with tomato and peppers sauce	17,00€
Norwegian salmon steak Courgettes and orange vinaigrette	16,00€
Seabass loin sautéed with squids and vegetables	19,00€
Rib eye beef steak and thyme scent roasted potatoes	21,00€
lberian pork meat stripes "lagarto" Sautéed with green asparagus and red pepper chutney	17,00€
Veal cheek Truffled creamy potato and sautéed mushrooms	16,00€

VAT INCLUDED

"PICAETA"

Tuna tartar with avocado, soya-lime and red onions

Squids pan fried with "all I pebre" paprika-garlic sauce

Hand made pork cheek croquette fritters

Warm Iberian cured ham and goat cheese salad with sultanas vinaigrette

Rib eye beef steak, thyme scent roasted potatoes

Three milk-almonds sponge cake with cinnamon milkshake ice cream

Available everyday lunch and dinner We would like all at the table to participate All dishes to share Minimum 2 people; 28.00 per person

VAT INCLUDED

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"TERRETA"

Roasted red peppers and cod fish served cold as a salad

Tuna belly "ventresca" and red fruits salad, crispy green leaves and Modena vinegar

Crispy cod meatballs and alioli dip

Local steamed clams "tellinas" or mussels "clótxinas" (seasonal)

The original Valencian paella

or

Gentleman's rice, shelled crustaceans and fish flesh

Fudge ice cream with caramel

Only Saturday and Sunday lunch We would like all at the table to participate All dishes to share Minimum 2 people; 25.00 per person

VAT INCLUDED

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