

# RESTAURANT

## APPETISERS

Lobster Croquettes with Sautéed Boletus and Teriyaki Sauce	10,00€
Foie and Nougat Ingot with Sesame Crumble, Apricot Coulis, and Crunchy Brioche	11,50€
Boiled Bay Shrimp	16,00€ (100 gr)
Red Prawn from Santa Pola	18,00 € (100 gr)
Acorn-Fed Iberian Ham	25,00€

## COLD STARTERS AND SALADS

Date Stuffed with Cured Manchego Cheese, Wrapped in Duck Ham, Hazelnut Bread and Mango Jam	8,50€
Tomato, Goat Cheese, Smoked Eel Mille-Feuille with White Spicy Pepper Seasoning and Olive Tapenade	10,50€
Tuna Carpaccio with Roasted Vegetables and Caper Oil	14,50€
Timbale of Marinated Salmon, Avocado and Celeriac with Yogurt and Apple Sauce	12,50€
Shrimp Tartare with Quail Eggs and Trout Caviar, Accompanied with Lime Gazpacho	13,50€
Monaguillos (An Assortment of Cold Starters and Salads Selected by the Chef)	19,00€

## WARM STARTERS AND SOUPS

Grilled Cauliflower Cream with Cured Yolk, Sautéed Bacon, and Crispy Potato	7,00€
Small Vegetable Stew-Pot with Mushroom Ravioli	7,00€
Potato and Oxtail Eclairs with Broccoli Purée and Pickled Vegetables	10,00€
Artichoke Hearts Stuffed with Octopus au Pepper Gratin	10,00€
Warm Salad of Green Asparagus, Goat Cheese and Iberian Ham Shavings	10,50€
Grilled Scallop Ravioli, Onion Compote and Iberian Loin with Coconut Milk	12,00€
Grilled Scallops with Caramelised Mushroom Risotto	12,50€
Warm Crayfish and Foie Salad	21,50€



## RICE

Arroz con Costra (Elche's Typical Egg-Coated Oven Rice)	13,50€
Rice with Boneless Pork Trotters, Boletus, and Free-Range Chicken	14,00€
Rice with Young Broad Beans, Tuna, and Roasted Peppers	14,00€
Rice with Small Cuttlefish, Artichoke, Tender Garlic, and Prawns	16,00€
Arroz a Banda (Alicante's Traditional Fishermen Rice)	16,00€
Rice and Broth with Redfish, Potato, and Clams	29,00€

## FISH

Cod Fillet Stuffed with Sobrasada, Sour Applesauce and Ali-Oli Gratin	16,50€
Corvina with Sautéed Shiitake Mushrooms and Crispy Prawns in Yellow Curry	18,00€
Wrapped Hake in Artichokes and Clams	18,50€
Grilled Octopus with Potato Cream and Iberian Chorizo Chips	19,00€
Turbot with Young Broad Beans and Barnacles, Accompanied with Sweet Chilli Emulsion	27,00€
Grilled Tuna Belly with Aubergine Ratatouille, Dried Tomatoes, and Olives, on Basil and Lime Oil	30,00€

## MEAT

Iberian Pluma with Date Chutney, Crispy Brie Cheese and Potato, with Sauce Griotte	17,50€
Boneless Lamb Shoulder with Sautéed Sweetbreads, Green Asparagus and Soufflé Potatoes, Thyme Glaze	19,00€
Grilled Beef Sirloin, with Provençal Marrow Crust and Truffle Juice	22,00€
Grilled Angus Loin with Stuffed Tender Onions and Green Herb Mustard	23,00€
Roast and Boneless Suckling Pig on a Cabbage Stew Bed, Tangerine Sauce and Crispy Potato	24,00€
Charcoal Avila Veal Chop with Candied Peppers, Potato Chips and Wine Reduction	29,50€

## DESSERT

Coffee Mille-Feuille with Nougat Ice Cream	6,00€
Vanilla Chibouse with Berry Sorbet	6,00€
Toffee and Mango Pie with Passionfruit Sorbet	6,00€
Chocolate Coulant with Wild Strawberries Tulip	6,00€
Sacher Chocolate and Coconut Cake, with Dates, Caramelised Ice Cream Tulip and Orange Crêpe Suzette	6,00€
Sueño Illicitano (Chocolate, Almond Cake, Orange Chibouse, and Lemon-Cinnamon-Milk Ice Cream)	6,00€
Sorbet Symphony	7,00€
Fruit Fan	7,00€

## TASTING MENU

(\*dishes selected by the chef)

3 dishes and 1 dessert\*  
35,00€ VAT included

## GASTRONOMIC MENU

(\*dishes selected by the chef)

5 dishes and 2 dessert\*  
50,00€ VAT included

## GRILL MENU

(\*dishes selected by the chef)

3 dishes and 1 dessert\*  
35,00€ VAT included

\*In our Basque Josper Grill charcoal we cook all kinds of food to get a unique flavor in our dishes.

\*If you require information regarding allergens, please ask the restaurant staff.



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