

HOTEL PORT JARDÍN MILENIO

LA TAULA

LIGHT STARTERS FOR SNACKING OR SHARING

Acorn feed Iberian cured ham with breadsticks	24,00€
Roasted tomatoes salad burrata cheese and figs, basil-oil	15,00€
Olivier salad with salmon cured with beetroot, mild green peppers, prawn crackers	12,00€
Thai style “Patatas Bravas” double cooked potatoes, with wasabi and kimchii emulsion	8,00€
Crunchy king prawns, white vermouth cinnamon and lime	16,00€
Spicy paprika sausage gyozas dates and spicy tomato sauce	12,00€
Smoked beef croquette fritters chimichurri dip	8,00€

VAT INCLUDED

www.porthotels.es

Restaurante La Taula | Hotel Jardín Milenio
Carrer Curtidors, 17, 03203 Elx, Alicante
966 61 20 33

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OAK CHARCOAL GRILLED SPECIALTIES

Mussels with a touché of dried peppers and lime	9,00€
Spring lettuce and avocado, grapefruit and truffle vinaigrette	11,00€
Artichokes, Iberian bacon and Romesco nuts-peppers sauce	12,00€
Sweet potato gnocchi, cherry tomatoes and parmesan cheese	8,00€
Iberian pork meat stripes "Lagarto" braised leeks, red wine sauce	16,00€
Black Angus beef tagliatty sautéed potatoes, bacon and cherry tomatoes	16,00€
Entrecote steak pakchoi, peppers confit	24,00€
"Flat Iron" free range chicken green salad, creole-med sauce	14,00€
Sea bass loin green curry sauce, basmati rice and crispy onion	17,00€
Monkfish beetroot tartar and sour cream	20,00€

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TRADITIONAL RICE DISHES

The traditional crusted rice	13,00€
Braised monkfish rice with cauliflower and dried pepper alioli	16,00€
Cuttlefish black rice with spring garlic	12,00€
Iberian pork rice mushrooms and dried tomatoes	15,00€

SANDWICHES

Smoked salmon Beagle avocado, cream cheese and mixed greens	12,00€
Iberian cured ham Pizza rocket and truffle oil	13,00€
Burguer Milenio <i>180grs of Angus meat, bacon, cheddar and jalapeño chutney on a freshly toasted bun</i>	14,00€
Sandwich Club <i>Marinated chicken, pickled onion, Sriracha mayonnaise and greens</i>	10,00€

DESSERTS

French toast, caramelize, hazelnut ice cream	6,00€
Pineapple macerated in grilled rum with coconut cream and milk ice cream meringue	6,00€
Our 4 cheeses cake with red fruit compote	6,00€
Chocolate cake and vanilla ice cream	6,00€
“Dulce de leche” puff pastry mille-feuille, banana cream and meringue	6,00€

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CHARCOAL MENU

OLIVER SALAD

with salmon cured with beetroot, mild green peppers, prawn crackers

MUSSELS

with a touché of dried peppers and lime

THAI STYLE "PATATAS BRAVAS" DOUBLE COOKED POTATOES

with wasabi and kimchii emulsion

SMOKED BEEF CROQUETTE FRITTERS

with chimichurri dip

BLACK ANGUS BEEF TAGLIATTA

with sautéed potatoes, bacon and cherry tomatoes

PINEAPPLE MACERATED IN GRILLED RUM

with coconut cream and milk ice cream meringue

AVAILABLE EVERYDAY LUNCH AND DINNER

We would like all at the table to participate

All dishes to share

MINIMUM 2 PEOPLE

25€ per person

VAT INCLUDED

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WEEKEND RICE MENU

THE CHEF SELECTS THE BEST DISHES
OF THE WEEK

4 SELECTED STARTERS TO THE CENTER
TO SHARE

YOUR CHOICE
OF THE WEEKLY PROPOSAL OF 1 SEASONAL RICE

1 DESSERT
TO CHOOSE

ONLY SATURDAY AND SUNDAY LUNCH

We would like all at the table to participate

MINIMUM 2 PEOPLE
25€ per person

VAT INCLUDED

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