



PORT HOTELS

SHAPED BY YOU

HOTEL PORT AZAFATA

CEL & MAR

RESTAURANT CEL & MAR · HOTEL PORT AZAFATA

WWW.PORTHOTELS.ES

HOTEL PORT AZAFATA

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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€/U
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 and 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

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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€
Iberian 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

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DESSERT

Seasonal cut fruits	4,00€
White chocolate and pistachio brownie with vanilla ice cream	5,00€
Cheese cake with blueberries and raspberry sorbet	6,00€
Our 3 almond milk cake with meringue milk ice cream	6,00€
Nougat ice cream with caramel	4,00€
Crêpe Azafata with whipped cream, hot chocolate and salted toffee	6,00€

VAT INCLUDED

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"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

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Rib eye beef steak, thyme scent roasted potatoes

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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

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Crispy cod meatballs and alioli dip

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

The original Valencian paella

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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