

ELS CAPELLANS

Restaurant

APPETIZERS

IBERIAN ACORN-FED HAM	32,00 €
BOILED SHRIMP (100 GR.)	20,00 €
LOBSTER CROQUETTE WITH TARTARE SAUCE	10,00 €
BREAD ROLL WITH FOIE AND NOUGAT With apricot coulis	16,00 €

COLD STARTERS

MONAGUILLOS (FISH)	26,00 €
MILD SALAD With green asparagus, goat cheese and Iberian ham shavings	12,50 €
ALICANTINE DRY FISH SALAD Dressing with pipes & carases (dry pepper, fish, garlic and olive oil)	12,50 €
MARINATED SALMON With mango and avocado salad, yogurt ice cream and dill vinaigrette	17,00 €
TOMATO STUFFED WITH HAKE SALAD With pickle mayonnaise and black olive purée	12,00 €
TUNA TARTARE With Raff tomato carpaccio	16,00 €
SOFT SHELL CRAB SALAD With seasonal vegetables	16,00 €
BROWN CRAB With avocado, celeriac and citrus gazpachuelo	12,50 €

HOT STARTERS

PUMPKIN AND COCONUT SOUP With goat cheese quenelle	8,00 €
VEGETABLE AND POULTRY SOUP With ravioli from their giblets	7,00 €
IBERIAN PORK GYOZAS With candied pears and truffle sauce	12,00 €
OXTAIL AND FOIE RAVIOLIS With tonka sauce	22,00 €
GRILLED SCALLOP AND IBERIAN HAM With onion in pastry and thai sauce	20,00 €
GRILLED OCTOPUS AND ARTICHOKE With its reduction	12,00 €
MARINATED CUTTLEFISH BROCHETTE With parsley ali-oli	9,50 €
PIQUILLO PEPPERS STUFFED WITH COD With biscayne sauce	9,50 €

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RICE (mínimum 2 persons)

CUSTRED RICE (Elche's typical egg-coated oven rice)	13,50 €
VEGETABLE AND MUSHROOM RICE With Iberian prey with thyme	14,50 €
CUTTLEFISH RICE With artichokes, garlic and prawns	14,50 €
SOUP RICE WITH MONKFISH With crayfish and clams	18,00 €
FIDEUA (NOODLES) In its sepia ink	16,00 €

FISH

CRISPY COD LOIN With sautéed green beans and creamy ham juice	18,00 €
HAKE SUPREME STUFFED WITH SPIDER CRAB Grilled with yuzu mousseline	23,00 €
GRILLED SEA BASS With sautéed broad beans, dried tomatoes, garlic and saffron cream	21,00 €
MONKFISH MEDALLIONS With artichokes, boletus and prawns	21,00 €
SQUID NOODLES Stir-fried with tender vegetables in red curry	20,00 €
GRILLED OCTOPUS With Riojan potato cream and Iberian chorizo chips	23,00 €

MEAT

GRILLED ANGUS ENTRECOTE With pepper chutney, camembert wonton and marrow sauce	26,00 €
IBERIAN PREY With sour apple compote, hazelnut crumble and marsala sauce	20,00 €
CONFITED IBERIAN PORK (BONELESS FLANCK) With parsnip puree, pomegranate juice and date and bacon fritter	19,00 €
CHARCOAL GRILLED AVILA CHOP With potato shavings and Padrón peppers	36,00 €
ROASTED BONELESS LAMB SHOULDER With raisin and pumpkin cous-cous, nougat sauce and yellow curry	24,00 €
BEEF TENDERLOIN With its sweetbreads and young garlic, rosemary glaze	32,00 €