



Casa



Salvador

RESTAURANTE





## ALLERGENS



## ATTENTION

For any questions about allergens or possible variations in your dish, ask your waiter.



## SALADS AND COLD STARTERS

- |                                                                                        |             |         |
|----------------------------------------------------------------------------------------|-------------|---------|
| 1. Village Bread with Tomato                                                           | 1           | 2,00 €  |
| 2. Valencian tomato with tuna belly, pine nuts and basil                               | 4 8 12      | 15,00 € |
| 3. Typical Valencian salad with tomato, lettuce, tuna, asparagus and anchovies         | 4 12        | 10,00 € |
| 4. Special Valencian Salad                                                             | 3 4 12      | 8,00 €  |
| 5. Fresh leaf salad with curds, muscat jam, nuts, apples and raspberry vinaigrette     | 7 8 12      | 9,50 €  |
| 6. Fresh cod salad, marinated zucchini and citrus mayonnaise                           | 3 4 8       | 11,00 € |
| 7. Esgarrat with pepper and aubergine with mojama (cured tuna)                         | 3 4 12      | 12,00 € |
| 8. Smoked sardines with corn pancakes, tomato and Kalamata olives                      | 1 4 8 10 12 | 5,00 €  |
| 9. Gold series anchovies                                                               | 4 12        | 16,00 € |
| 10. Anchovies with tomato                                                              | 4 12        | 11,00 € |
| 11. Esgallat toast with roast pepper and Estany mullet                                 | 1 4 7       | 5,00 €  |
| 12. Tuna carpaccio with parmesan, pine nuts and truffle oil                            | 4 7 8       | 17,00 € |
| 13. Guijelo Cured Ham                                                                  | 1 8 12      | 21,00 € |
| 14. Duck foie with homemade jams                                                       | 1 8 12      | 16,00 € |
| 15. Razor Shell at low temperature with pickled mussels, algae and plankton mayonnaise | 3 12 14     | 16,00 € |



VAT INCLUDED



## HOT STARTERS AND APPETIZERS

|                                                        |            |         |
|--------------------------------------------------------|------------|---------|
| 16. Deep fried Calamari                                | 1 3 12 14  | 13,00 € |
| 17. Fried eels in olive oil with garlic and chili      | 4          | 16,00 € |
| 18. Mullet croquettes with tartar sauce                | 1 3 4 7 12 | 11,00 € |
| 19. Cod croquettes                                     | 1 4 8 12   | 10,00 € |
| 20. Marinated fried anchovies                          | 1 4 12     | 13,00 € |
| 21. Flour fried baby squid                             | 1 14       | 16,00 € |
| 22. Artichoke with cured meat and aubergene (seasonal) | 1 3        | 12,00 € |
| 23. Grilled fish-market squid                          | 3 8 12 14  | 14,00 € |
| 24. Mussels steamed with garlic and lemon              | 12 14      | 14,00 € |
| 25. Garlic prawns                                      | 2 12       | 18,00 € |
| 26. Grilled Cullera cuttlefish                         | 3 8 12 14  | 14,00 € |
| 27. Eggs with foie and truffle                         | 3 12       | 19,00 € |
| 28. Scallop with crab and citrus                       | 4 12 14    | 19,00 € |
| 29. Sautéed white shrimp, crawfish and garlic          | 2          | 18,00 € |
| 30. Fried market fish                                  | 1 4        | 17,00 € |
| 31. Mollusks with Mary sauce                           | 12 14      | 14,00 € |
| 32. Eggs with baby eels (150 gr.) According to market  | 3 4        |         |
| 33. Denia red shrimp According to market               | 2          |         |
| 34. Grilled octopus with vegetables                    | 14         | 18,00 € |
| 35. Grilled cuttlefish in it's own ink                 | 3 8 12 14  | 19,00 € |
| 36. Baby squid with tender beans                       | 12 14      | 19,00 € |
| 37. Clams with prawns                                  | 1 2 12 14  | 22,00 € |
| 38. Chips                                              |            | 8,00 €  |



VAT INCLUDED

Minimum 2 portions. Price per person. Maximum 2 per table.

## PAELLAS AND RICE DISHES

|                                                                                        |           |         |
|----------------------------------------------------------------------------------------|-----------|---------|
| 39. Paella of Cullera<br>(salmon fillet, fishcakes of scorpa, shrimp and baby squid)   | 2 4 14    | 23,00 € |
| 40. Valencian Paella (chicken, rabbit and vegetables)                                  |           | 16,00 € |
| 41. Mixed Paella (seafood and chicken)                                                 | 2 4 12    | 17,00 € |
| 42. Seafood Paella                                                                     | 2 4 12 14 | 18,00 € |
| 43. Cauliflower and cod Paella                                                         | 2 4 12    | 16,00 € |
| 44. Lobster Paella                                                                     | 2 4 12 14 | 29,00 € |
| 45. Duck, eel and snail Paella                                                         | 4 12 14   | 20,00 € |
| 46. Stingray Paella with garli                                                         | 2 4       | 18,00 € |
| 47. Reguerot Paella<br>(boneless duck, artichoke hearts, garlic clove and garlic leek) | 12        | 18,00 € |
| 48. Paella stew                                                                        | 1 3 7 8 9 | 16,00 € |
| 49. Vegetable Paella                                                                   |           | 16,00 € |
| 50. Congress Paella (rabbit, mushrooms and truffles)                                   |           | 20,00 € |
| 51. Onion and cod Paella                                                               | 2 4 12    | 17,00 € |
| 52. Chicken, rib and lean bean Paella                                                  | 1 3 7 8   | 17,00 € |
| 53. Señoret Paella (bare seafood)                                                      | 2 4 12 14 | 17,00 € |
| 54. Rice "a banda"                                                                     | 2 4 12 14 | 16,00 € |
| 55. Black Rice                                                                         | 2 4 12 14 | 16,00 € |
| 56. Lean bean and vegetable Paella                                                     |           | 17,00 € |
| 57. Seaweed, monkfish and plankton Paella                                              | 2 4       | 19,00 € |
| 58. Cockle, bean and monkfish Paella                                                   | 2 4 14    | 19,00 € |
| 59. Don Pedro's Paella (sea bass, artichoke and eel)                                   | 2 4       | 35,00 € |
| 60. Lobster paella                                                                     | 2 4 14    | 24,00 € |



VAT INCLUDED



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## RICE DISHES AND TRADITIONAL MEALS

|                                                               |               |         |
|---------------------------------------------------------------|---------------|---------|
| 61. Duck and eel rice                                         | 4 12          | 20,00 € |
| 62. Sweet rice of Reguerot                                    | 12            | 20,00 € |
| 63. Rice with rabbit and snails                               | 12 14         | 18,00 € |
| 64. Rice with rabbit, mushroom and truffles                   |               | 20,00 € |
| 65. Rice with mushrooms, crawfish and mushrooms               | 2 4 12 14     | 24,00 € |
| 66. Rice with red lobster                                     | 2 4 12 14     | 30,00 € |
| 67. Rice with lobster                                         | 2 4 12 14     | 24,00 € |
| 68. Rice with crab                                            | 2 4 12 14     | 20,00 € |
| 69. Fisherman's rice                                          | 2 4 12 14     | 22,00 € |
| 70. Argiles rice<br>(cuttlefish with its spleen and scallops) | 2 4 12 14     | 22,00 € |
| 71. Eels in garlic and pepper                                 | 2 4 8 12 14   | 16,00 € |
| 72. Espardenya (potato, eels, rabbit and egg)                 | 3 4           | 20,00 € |
| 73. Fideua (noodle Paella)                                    | 1 2 3 4 12 14 | 18,00 € |
| 74. Allipebrat rice (potato, eel and baby eel)                | 2 4 8 12 14   | 35,00 € |
| 75. Barbel rice with cod, artichoke and plankton              | 2 4 12        | 24,00 € |
| 76. Shellfish soup with mollusks in white wine                | 1 2 3 4 12 14 | 17,00 € |



VAT INCLUDED

## SEAFOOD DISHES

77. Sea bass in salt 4 25,00 €  
(minimum 2 people, price p.p., cooking time: 45 minutes)
78. Grilled ray 4 23,00 €
79. Sole to orange 1 4 7 8 12 25,00 €
80. Cod in white garlic 4 8 12 20,00 €
81. Gilt Head Bream with vegetables and cockles 4 14 21,00 €
82. Loin of red mullet with clam juice 4 14 18,00 €
83. Fish and seafood casserole 1 2 4 8 12 14 30,00 €  
(minimum 2 people, price p.p.)

## MEAT DISHES

84. Beef sirloin in foie with apple 7 12 24,00 €
85. Succulent lamb chops with garlic 18,00 €
86. Carvery beef entrecote 20,00 €
87. Slow roast rabbit with vegetables 17,00 €

## CHILDREN'S MENU

88. Crispy chicken strips with fries 1 3 7 12,00 €



VAT INCLUDED



## DESSERTS

|                                                                                                      |            |        |
|------------------------------------------------------------------------------------------------------|------------|--------|
| 89. Seasonal fruits                                                                                  |            | 5,00 € |
| 90. Orange prepared with sugar, cinnamon and muscatel                                                | 12         | 5,00 € |
| 91. Lemon or mandarin sorbet                                                                         | 3 6 7 8 12 | 5,50 € |
| 92. Carpaccio of pineapple in syrup of Saffron<br>with pine nuts (served with an olive oil icecream) | 7 8        | 5,00 € |
| 93. Our cheese pudding                                                                               | 3 7 8      | 6,00 € |
| 94. Egg pudding                                                                                      | 3 7 8      | 5,00 € |
| 95. Chocolate cake with pine nuts and hazel nut praline                                              | 1 3 6 7 8  | 7,00 € |
| 96. Chocolate mousse                                                                                 | 1 3 7      | 6,00 € |
| 97. Turrón (Spanish nougat) tiramisun                                                                | 1 3 5 7 8  | 7,00 € |
| 98. Toasted cream of lemon with strawberry ice cream                                                 | 7          | 6,00 € |
| 99. Homemade ice-cream (ask us for flavours and ingredients)                                         | 8          | 6,00 € |
| 100. Chocolate coolant (fifteen minutes)                                                             | 1 3 7 8    | 7,00 € |
| 101. Supplementary sauce                                                                             |            | 1,00 € |
| 102. Takeaway                                                                                        |            | 0,40 € |



VAT INCLUDED

## BEERS

|                               |         |
|-------------------------------|---------|
| Amstel 30cl bottle            | 2,50 €  |
| Amstel oro 30cl bottle        | 3,00 €  |
| Amstel gold 1/3 non-alcoholic | 3,00 €  |
| 1/3 Aguila                    | 2,50 €  |
| 1/3 Aguila unfiltered         | 3,00 €  |
| 1/3 Heineken                  | 3,50 €  |
| 1/3 Heineken non-alcoholic    | 3,50 €  |
| 1/3 Cruzcampo without gluten  | 2,50 €  |
| Paulaner                      | 4,00 €  |
| Pitcher of beer               | 12,00 € |
| Larger Doble                  | 5,00 €  |
| Extra                         | 3,50 €  |
| Largue beer                   | 2,50 €  |
| Small beer                    | 2,00 €  |
| Pitcher of Radler             | 12,00 € |
| Large Radler                  | 2,50 €  |

## COFFEE

|                                                                         |        |
|-------------------------------------------------------------------------|--------|
| Coffee, "cortado" and infusions                                         | 1,80 € |
| Latte                                                                   | 2,00 € |
| Bombón (local specialty: shot of coffee with condensed, sweetened milk) | 2,00 € |
| Glass of milk                                                           | 1,70 € |
| Carajillo (coffee with alcohol)                                         | 2,20 € |
| Burnt carajillo                                                         | 2,50 € |
| Irish coffee                                                            | 8,00 € |

## OTHER DRINKS

|                                |        |
|--------------------------------|--------|
| Coca Cola bottle               | 1,80 € |
| Coca Cola, Fanta can           | 2,00 € |
| Bitters, tonic                 | 1,80 € |
| Martini                        | 3,50 € |
| Large Tinto de verano          | 4,00 € |
| Trinaranjus                    | 1,80 € |
| Juice                          | 2,50 € |
| Water 1 L                      | 2,50 € |
| Water 0,40 cl.                 | 1,50 € |
| Sparkling vichy wáter 0,50 cl. | 2,20 € |
| Freshly squeezed juice         | 2,80 € |
| Manzanillas Finos Jerez        | 2,50 € |
| Glass of white wine            | 3,00 € |
| Glass of red wine              | 4,00 € |
| Cazalla                        | 1,50 € |



VAT. INCLUDED



## APPETIZERS

|                                   |        |
|-----------------------------------|--------|
| Cazalla Cervero                   | 2,00 € |
| Fino Tio Pepe                     | 3,00 € |
| Chamomile La Guita                | 3,00 € |
| Vermouth Ohlala                   | 4,00 € |
| Vermouth Yzaguirre Blanco Reserva | 4,50 € |
| Vermouth Yzaguirre Rojo Reserva   | 4,50 € |
| Vermouth St. Petroni Rojo         | 4,50 € |
| Vermouth Martini Rojo             | 4,00 € |
| Vermouth Martini Blanco           | 4,00 € |
| Vermouth Martini Blanco Seco      | 4,00 € |
| Campari                           | 4,50 € |
| Ricard                            | 4,50 € |
| Noval Fine Ruby                   | 4,00 € |







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