

Menu



ALLERGENS



ATTENTION

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

Casa



Salvador

RESTAURANTE

SALADS AND COLD STARTERS

- | | | |
|--|-------------|---------|
| 1. Village Bread with Tomato | 1 | 2,50 € |
| 2. Valencian tomato with tuna belly, pine nuts and basil | 4 8 12 | 16,00 € |
| 3. Typical Valencian salad with tomato, lettuce, tuna, asparagus and anchovies | 4 12 | 12,00 € |
| 4. Special Valencian Salad | 3 4 12 | 9,00 € |
| 5. Fresh leaf salad with curds, muscat jam, nuts, apples and raspberry vinaigrette | 7 8 12 | 10,50 € |
| 6. Fresh cod salad, marinated zucchini and citrus mayonnaise | 3 4 8 | 12,00 € |
| 7. Esgarrat with pepper and aubergine with mojama (cured tuna) | 3 4 12 | 13,00 € |
| 8. Smoked sardines with corn pancakes, tomato and Kalamata olives | 1 4 8 10 12 | 6,00 € |
| 9. Gold series anchovies | 4 12 | 18,00 € |
| 10. Anchovies with tomato | 4 12 | 12,00 € |
| 11. Esgallat toast with roast pepper and Estany mullet | 1 4 7 | 6,00 € |
| 12. Tuna carpaccio with parmesan, pine nuts and truffle oil | 4 7 8 | 18,00 € |
| 13. Guijelo Cured Ham | 1 8 12 | 23,00 € |
| 14. Duck foie with homemade jams | 1 8 12 | 17,00 € |
| 15. Razor Shell at low temperature with pickled mussels, algae and plankton mayonnaise | 3 12 14 | 17,50 € |



VAT INCLUDED

HOT STARTERS AND APPETIZERS

16. Deep fried Calamari	1 3 12 14	4,00 €
17. Fried eels in olive oil with garlic and chili	4	17,00 €
18. Mullet croquettes with tartar sauce	1 3 4 7 12	12,00 €
19. Cod croquettes	1 4 8 12	11,00 €
20. Marinated fried anchovies	1 4 12	14,00 €
21. Flour fried baby squid	1 14	17,00 €
22. Artichoke with cured meat and aubergene (seasonal)	1 3	13,00 €
23. Grilled fish-market squid	3 8 12 14	16,00 €
24. Mussels steamed with garlic and lemon	12 14	15,00 €
25. Garlic shrimp tail	2 12	19,00 €
26. Grilled Cullera cuttlefish	3 8 12 14	15,00 €
27. Eggs with foie and truffle	3 12	20,00 €
28. Scallop with crab and citrus	4 12 14	20,00 €
29. Sautéed white shrimp, crawfish and garlic	2	20,00 €
30. Fried market fish	1 4	18,00 €
31. Mollusks with Mary sauce	12 14	15,00 €
32. Eggs with baby eels (150 gr.) <i>According to market</i>	3 4	
33. Denia red shrimp <i>According to market</i>	2	
34. Grilled octopus with vegetables	14	20,00 €
35. Grilled cuttlefish in it's own ink	3 8 12 14	20,00 €
36. Baby squid with tender beans	12 14	20,00 €
37. Chips	1 2 12 14	9,00 €



VAT INCLUDED

Por encargo

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

PAELLAS AND RICE DISHES

38. Paella of Cullera (salmon fillet, fishcakes of scorpa, shrimp and baby squid)	2 4 14	23,00 €
39. Valencian Paella (chicken, rabbit and vegetables)		17,50 €
40. Mixed Paella (seafood and chicken)	2 4 14	18,50 €
41. Seafood Paella	2 4 12 14	19,00 €
42. Cauliflower and cod Paella	2 4 12	17,00 €
43. Lobster Paella	2 4 12 14	30,00 €
44. Duck, eel and snail Paella	4 12 14	21,00 €
45. Stingray Paella with garli	2 4	19,00 €
46. Reguerot Paella (boneless duck, artichoke hearts, garlic clove and garlic leek)	12	19,00 €
47. Paella stew	1 3 7 8 9	17,00 €
48. Vegetable Paella		17,00 €
49. Congress Paella (rabbit, mushrooms and truffles)		21,00 €
50. Onion and cod Paella	2 4 12	18,00 €
51. Chicken, rib and lean bean Paella	1 3 7 8	18,00 €
52. Señoret Paella (bare seafood)	2 4 12 14	18,00 €
53. Rice "a banda"	2 4 12 14	17,00 €
54. Black Rice	2 4 12 14	17,00 €
55. Lean bean and vegetable Paella		18,00 €
56. Seaweed, monkfish and plankton Paella	2 4	20,00 €
57. Cockle, bean and monkfish Paella	2 4 14	20,00 €
58. Don Pedro's Paella (sea bass, artichoke and eel)	2 4	36,00 €
59. Lobster paella	2 4 14	25,00 €
60. Fideua (noodle Paella)	1 2 3 4 12 14	19,00 €

***Any extra sauce 1€**



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RICE DISHES AND TRADITIONAL MEALS

61. Duck and eel rice	4 12	21,00 €
62. Sweet rice of Reguerot	12	21,00 €
63. Rice with rabbit and snails	12 14	19,00 €
64. Rice with rabbit, mushroom and truffles		21,00 €
65. Rice with mushrooms, crawfish and mushrooms	2 4 12 14	25,00 €
66. Rice with red lobster	2 4 12 14	31,00 €
67. Rice with lobster	2 4 12 14	25,00 €
68. Rice with crab	2 4 12 14	21,00 €
69. Fisherman's rice	2 4 12 14	23,00 €
70. Argiles rice (cuttlefish with its spleen and scallops)	2 3 12 14	23,00 €
71. Eels in garlic and pepper	2 4 8 12 14	17,00 €
72. Espardenya (potato, eels, rabbit and egg)	3 4	21,00 €
73. Allipebrat rice (potato, eel and baby eel)	2 4 8 12 14	36,00 €
74. Barbel rice with cod, artichoke and plankton	2 4 12	25,00 €
75. Shellfish soup with mollusks in white wine	1 2 3 4 12 14	18,00 €



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SEAFOOD DISHES

76. Sea bass in salt 4 26,00 €
(minimum 2 people, price p.p., cooking time: 45 minutes)
77. Grilled ray 4 24,00 €
78. Sole to orange 1 4 7 8 12 26,00 €
79. Cod in white garlic 4 8 12 21,00 €
80. Bluefin tuna with onions and broad beans 4 14 25,00 €
81. Monkfish fillet with wild asparagus 4 14 25,00 €
82. Fish and seafood casserole 1 2 4 8 12 14 30,00 €
(minimum 2 people, price p.p.)

MEATDISHES

83. Beef sirloin in foie with apple 7 12 25,00 €
84. Succulent lamb chops with garlic 19,00 €
85. Carvery beef entrecote 21,00 €
86. Slow roast rabbit with vegetables 18,00 €

CHILDREN'S MENU

87. Crispy chicken strips with fries 1 3 7 12,00 €
87. Crispy chicken strips with fries 14,00 €



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DESSERTS

89. Seasonal fruits		5,00 €
90. Orange prepared with sugar, cinnamon and muscatel	12	5,00 €
91. Lemon or mandarin sorbet	1 6 7 8 12	5,50 €
92. Carpaccio of pineapple in syrup of Saffron 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	8,00 €
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	7,00 €
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. Ferrero Cake		7,00 €
103. Torrija with meringue milk ice cream		6,00 €



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BEERS

Amstel 30cl bottle	23,00 €
Amstel oro 30cl bottle	3,00 €
Amstel gold 1/3 non-alcoholic	3,00 €
1/3 Aguila	3,00 €
1/3 Aguila unfiltered	3,00 €
1/3 Heineken	3,50 €
1/3 Heineken non-alcoholic	3,50 €
1/3 Cruzcampo without gluten	3,00 €
Paulaner	5,00 €
Pitcher of beer	14,00 €
Larger Doble	7,00 €
Extra	3,50 €
Largue beer	2,50 €
Small beer	12,00 €
Pitcher of Radler	2,50 €
Large Radler	3,00 €

COFFEE

Café, Cortado e Infusiones	1,80 €
Late	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

Water 1 L	3,00 €
Water 0,50 cl.	2,50 €
Vichy Water 0,50 cl.	2,50 €
Bottled soft drink	2,50 €
White Wine Glass	4,00 €
Red Wine Glass	4,50 €
Pitcher Sangría	15,00 €
Glass of Sangria	4,50 €
Extra Tinto verano	4,00 €
Ladron de manzanas	3,00 €
Cazalla	2,00 €
Gaseosa	2,50 €
Bitter Tónica	2,50 €
Juice	2,50 €
Natural Juice	3,50 €



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APPETIZERS

Cazalla Cervero	2,00 €
Fino Tio Pepe	4,50 €
Manzanilla La Guita	4,50 €
Vermut Ohlala	4,50 €
Vermut Yzaguirre Blanco Reserva	6,00 €
Vermut Yzaguirre Rojo Reserva	6,00 €
Vermut Martini Rojo	5,00 €
Vermut Martini Blanco	5,00 €
Vermut Martini Blanco Seco	5,00 €
Campari	7,00 €
Ricard	5,00 €
Noval Fine Ruby	6,00 €
Vermut Lustau Rojo	6,00 €
Vermut Perucci Blanco	6,00 €



**MEDALLA AL MÉRITO TURÍSTICO
EN EL SECTOR DE LA HOSTELERÍA**

premio
**Cavanilles
de Turismo**

**DIPLOMA DE HONOR
AL TURISMO DE LA
GENERALITAT VALENCIANA**

**PREMIO EMPRESARIO
DEL AÑO 2010**



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