

Nuestra especialidad Arroces en Paella



Our specialty rice in traditional home paella

- **Arroz a banda 14,90€**
Paella rice with monkfish and prawns
- **Arroz negro con chipirones 12,70€**
Black rice with baby squid
- **Arroz con verduras 11,90€**
Vegetable paella rice
- **Arroz con costra 16,10€**
Paella with rabbit, chicken, home made sausages and black pudding, covered with oven cooked eggs.

Los arroces y calderetas se elaboran **mínimo para dos personas**. El Precio es por persona
The rice and stewed are made **minimum of 2 people**. The price is per person.

• **Arroz con Marisco del día 19,40€**

Shellfish rice

• **Arroz con pollo desmigado al**

curry y pasas 13,90€

Rice with chicken curry and raisins

• **Fideuá marinera 13,80€**

Fideuá (noodles with fish)

• **Arroz con pollo, conejo y**

caracoles 14,20€

Rice with rabbit, chicken and snails

• **Mixto meloso de arroz con**

conejo, rape y langostino 17,50€

Rice with rabbit, monkfish and

prawns

• **Risotto al gusto (verdura, carne**

ó setas) 12,00€

Risotto on "your own choice":

veggies, meat or mushrooms

• **Arroz con puerros y gambón 15,20€**

Rice with leeks and king prawn



Elaboramos nuestros arroces con la mejor calidad de productos. Nuestro arroz procedente de la albufera Valenciana es de la mejor variedad monovarietal bomba y albufera con certificado de denominación de origen.

We make our rice with the best quality of products. Our rice from the Valencian lagoon is of the best variety monovarietal pump and lagoon with certificate of denomination of origin.



y CALDERETAS stewed rice de arroz

• **Caldereta Brut mallorquín 17,00€**

Mallorca's "Brut" stewed rice (chicken, rabbit and veggies)

• **Caldero de marisco con arroz 21,80€**

Shellfish stewed rice

• **Caldereta de arroz con**

bogavante 21,80€

Lobster stewed rice

• **Caldereta de arroz con carrillada**

ibérica 16,30€

Iberian pork cheek stewed rice

• **Fideuá en cazuela 13,80€**

Fideuá (noodles and fish stew pot)

• **Caldereta de arroz con rape y**

langostino 15,30€

Monkfish and king prawns stewed rice

Carnes Meat

- **Carpaccio Ternera**
(Macerado con albahaca y limón) **10,80€**
Beef carpaccio
 - **Pechuguitas plancha con puré de patatas 10,80€**
Grilled chicken breasts with mashed potato
 - **Jamón fresco horneado 9,80€**
Oven roasted ham
 - **Puntas de solomillo de cerdo al ajo limón 13,90€**
Pork tenderloin tips with lemon and garlic
 - **Puntas de solomillo de cerdo a los 4 quesos 14,90€**
Pork tenderloin on 4 cheese creamy sauce
 - **Solomillo de cerdo a la crema de setas 15,30€**
Pork tenderloin with mushroom sauce
 - **Rabo de toro 18,00€**
Oxtail
 - **Conejo y pollo en fritura mediterránea 14,10€**
Mediterranean style frite veggies with chicken and rabbit meats.
- ///Consulte las carnes del día
Ask for daily Meat.

Pescados Fish

- **Carpaccio de atún 13,60€**
Tuna carpaccio
 - **Zarzuela de merluza 14,10€**
Hake casserole
 - **Langostinos o gambon al pil-pil 16,30€**
Kink prawns or "big king prawn" on "pil pil" (spicy sauce) with olive oil and garlic
 - **Fritura variada de verano (verdura y pescado) 14,10€**
Deep fried seafood (selection upon market)
 - **Bacalao con tomate y verdura 15,90€**
Cod whit tomato and veggies
 - **Almejas del día (Chirla y carril) 13,80€**
Sautéed clams
 - **Gambón plancha 17,10€**
Large grilled shrimp
- ////Consulte el pescado del día
Ask for daily Fish

Entrantes Firsts and Salads

- **Tomate aliño 7,60€**
Olive oil and garlic marinated tomatoes
- **Coca de trampó mallorquina de verdura 6,00€**
Frite veggies on toast
- **Coquillos con ajos fritos y anchoas 9,70€**
Head lettuce with fried garlic and anchovies
- **Endivias con crema roquefort 8,70€**
Endive with roquefort cream
- **Anchoas (unidad 2,50€)**
Anchovies
- **Ensalada mixta "Maese" 11,40€**
Maese's mixed salad
- **Ensalada templada de rape con vinagreta de mostaza y aroma balsámico 15,00€**
Warm salad of monkfish with mustard vinaigrette and Balsamic aroma
- **Salteado de verduras variadas 12,90€**
Sautéed of mixed vegetables
- **Salmorejo, gazpacho ó ajoblanco 5,70€ Vaso de gazpacho 3,50€**
Salmorejo (tomato and bread cold soup), Gazpacho (Tomato cold soup), Ajoblanco (Almond and bread cold soup)
- **Olive oil, garlic, tomato, salt, bread crumbs or bread**

- **Sopa de ajo Castellana 5,40€**
Traditional garlic based soup
- **Croquetón casero Pollo, gambas pil pil, o espinacas 3,10€**
Big home made croquette Chicken, periperi prawns or spinach
- **Huevos rotos con jamón ibérico "estilo Maese" 12,90€**
Scrambled Eggs with iberian ham "Maese style"
- **Revuelto de morcilla, piñones y pasas 10,60€**
Scrambled Eggs with black pudding, pine nuts and raisins
- **Migas de pan con melón y tropezones 10,30€**
Special breadcrums cooked with melón, chorizo, bacon and green peppers.
- **Revuelto "Maese" con trigueros, salmón y gambas 13,60€**
Scrambled eggs with asparagus, salmón and shrimps
- **Surtido paté y queso (media 8,70€, ración 14,10€)**
Selection of pâté and cheese
- **Surtido ibéricos (media 9,80€, ración 15,20€)**
Iberian cold meats (half portion)
- **Foie fresco de pato con flor de huevo 16,90€**
Fresh duck foie with boiled egg

tartasCASERAS home made

- De queso,
Cheese
 - Zanahoria
Parrot
 - Tres Chocolates
Three Chocolates
- 3,80€**



- Flan de huevo, nata y frutos secos **2,90€**
Egg flan, cream and nuts
- Mousse de chocolate con frutas del bosque **3,40€**
Chocolate mousse with berries and nuts
- Profiteroles (nata y trufa) con helado
Profiteroles (cream and truffle) with ice cream **3,50€**
- Sorbete · Sorbet **3,50€**
- Fruta del tiempo (consultar) · Season's fruit **2,60€**

- Seagrams, Larios 12, Beefeater, Tanqueray **4,50€**
- Bombay Zafire, Puerto de Indias **5,50€**
- Botanic, Bulldog, Hendrick's, Martin Miller **7,00€**
- G'Vine, Saffron Gin **8,00€**

GinZarí
recomendado **7,00€**



desserts
POSTRES

gin**TONICS**