

APPETIZERS AND SUGGESTIONS

Salted anchovies and marinated anchovies with tomato, dressed with Bardomus EVOO	17.50
Escalivada (smoky oven-grilled vegetables), fresh Catí cheese and anchovies	17.90
Zucchini carpaccio, burrata cheese, dried tomatoes and basil pesto	15.50
Salad with tomatoes from our garden, salmorejo, bonito and pickles	16.50
Mixed Salad of lettuce and pickled albacore.	16.50
Grilled squid, caramelized onion and ink	18.90
Grilled octopus with potato parmentier and garlic oil confit	23.50
Iberian ham croquettes with smoked Iberian bacon	3.00
Crunchy cod fritters served with citrus-infused Aioli	3.50

COCAS (Salty Pastries)

Coca Capresse à la Can Roig	16.50
Coca with wood-fire roasted peppers, Herrera hanging tomato, sardines and black olive	16.50
Coca with caramelized onion, goat cheese and walnuts	16.50
Basket of Bread (5 units)	2.50
Bread (3 slices) with Herrera hanging tomato	2.75
Aioli	1.75

SEAFOOD APPETIZERS

Mussels à la marinière	15.75
Steamed mussels	14.50
Grilled clams (12 units)	27.50
Clams à la marinière (12 units)	29.50
Live clams (per unit)	3.50
Gillardeau oysters N°2	5.50
Calamares à la romana (battered and fried)	19.50
Grilled cuttlefish with garlic and parsley	18.70
Grilled baby squid	18.50
Sea snails	18.90
Fried anchovies à la Can Roig	18.50
Razor clams (depending on availability)	19.90

CHILDREN'S MENUS

Chicken nuggets with fried potatoes	9.80
Sausages and fried potatoes	9.50
Macaroni in tomato sauce	8.90

FISH

Salted cod al pil-pil, pepper confit and white radish oil	19.70
Monkfish a la "Paquita"	26.50
Monkfish in a blue cheese sauce and nuts	25.50
Sole in sea urchin sauce	27.50
Grilled fish and shellfish	43.90
Lobster stew with cuttlefish and prawns (2PAX) (On request)	60.00
Fish and seafood suquet (2PAX) (On request)	53.50
Fish stew (2PAX) (On request)	53.50

MEAT DISHES

Boneless suckling pig in juice of orange and apple	21.70
Grilled beef tenderloin	25.90
Beef tenderloin al Pedro Ximénez, mushrooms and foie	27.90
Grilled beef entrecôte	22.90
Beef entrecôte in sauce à la Can Roig	24.90

* With Roquefort or Black pepper sauce: Supplement 2 €

RICES AND FIDEUÀS

DRY RICE DISHES

Valencian Paella	17.50
Seafood Paella	19.50
Mixed Paella (Meat and seafood)	19.90
Rice del señoret	18.50
Rice with cuttlefish and sobrassada	17.50
Black rice with cuttlefish, scallops and spring garlic	19.90
Rice with seaweed and scarlet shrimp	27.50
Rice with lobster	27.50
Rice with pork shoulder-loin and seasonal vegetables	21.50

CREAMY AND BROTHY RICES

Creamy rice with lobster	28.50
Brothy rice with seafood	20.50
Creamy rice with cuttlefish and Atlantic blue crab	18.50

FIDEUÀS

Seafood fideuà	19.50
Fideuà del señoret	18.50
Fideuà with monkfish and red shrimp	20.50
Fideuà with baby squid and boletus mushroom	18.50

*All our rice and fideuà dishes are prepared upon request and for a minimum of two persons

Desserts:

<i>Sweet potato 'pastisset' (Classic regional pastry) served with sweet liqueur ice cream</i>	<i>6.80</i>
<i>Triple cheese cake with raspberry ice cream</i>	<i>7.60</i>
<i>White chocolate cream with mango and yogurt</i>	<i>7.60</i>
<i>'Wink from the Heavens' (Carob, almonds, honey, and rosemary)</i>	<i>7.60</i>
<i>Lemon meringue pie served with a dollop of yogurt</i>	<i>6.80</i>
<i>Dama Blanca (The White Lady) served with vanilla ice cream, whipped cream and melted chocolate</i>	<i>6.80</i>
<i>Trio of Sorbets (Three scoops of lemon, mandarin orange and raspberry sorbets)</i>	<i>6.80</i>