

# enoteca

## TOSTAS (Toasted bread topped with:)

Caramelized melon, shrimps and shaved cured ham. 6,30 €

Wild asparagus, duck breast and raspberry balsamico. 7,90 €

Tuna belly, tomato, basil and parmesan cloud. 8,80 €

## BOARDS

Local cheeses. 9,00 €

"Torta del casar" (Dipping melted cheese). 9,00 €

Local cheeses and cured Iberian Ham. 12,00 €

Cured Iberian Ham. 16,00 €

## SALADS

Tomato´s millefeuille topped with extra virgin olive oil. 6,50 €

Duck cured ham, pear jam, watercress and sunflower seeds. 9,00 €

Smoked salmon, advocado and mustard sauce. 9,50 €

## LOCAL SPECIALITIES

"Figatell" over toast. 4,00 €

"Ontinyent sobrasadas" assortment (orange, garlic and traditional). 5,50 €

"Ontinyent´s cured sausages assortment. 7,50 €

"Pericana de Muro" topped with thin stripes of salted cod. 7,50 €

"Morellan" fried dumplings. 7,50 €

# maridaje

## CRUNCHIES

With Ontinyent sobrasada, cheese and onion. 4,00 €

With sardines, goat cheese and dried tomatoes. 7,00 €

With fresh duck liver, iberian ham and egg. 10,50 €

## MINICALZONES

With Ontinyent morcilla and apple jam. 3,50 €

With Ontinyent sausage and italian red pepper. 5,00 €

With spinach and goat cheese. 6,00 €

## COLD TAPAS

Sword fish carpaccio topped with dry fruits and cherry jam. 10,50 €

Duck liver terrine over onion jam. 17,00 €

## WARM TAPAS

Noodles topped with truffled eggs and parmesan garlic capuccino. 7,00 €

Tomato jam and goat´s chesse bites. 8,50 €

Cod and cauliflower sauted with egg 10,50 €

Pork tenderloin topped with 5 peppers and honey sauce. 11,00 €

Mini stew of wild mushrooms, white wine and seafood. 12,00 €

Iberian pork cheek with chickpeas and garlic. 14,00 €

Oxtail. 14,00 €

