

The place of  
**BANKERS**  
*Bar*

# Starters

€



Cantabrian anchovy on brioche toast  
with tomato jam and sea butter

   7 / each

Iberian ham croquettes

   3,50 / each

Salt cod fritter with gratinated all i oli

   3,50 / each

Valencian garden salad with tuna belly  
in extra virgin olive oil

  16

Our signature salad with homemade bread croutons

    9 6

Iberian ham served with crystal bread and grated tomato

 28

Selection of Valencian cheeses

 18 10

Flame-roasted aubergine in yakiniku style  
with gratinated goat's cheese and pistachios

    14

Confit artichoke flower, finished on the grill  
with pork crackling dust

  7 / each

Spicy bravas potatoes with light all i oli foam

  10,5



Burrata stracciatella with assorted tomatoes,  
basil vinaigrette and rosemary focaccia

  18

## A heartier option

- We have *gluten-free bread* -

€

Puff pastry club sandwich with smoked pork shoulder and red cheddar cheese   12 / each





Double Angus smash burger with caramelized onions red cheddar and sweet pickles    16 / each

Tagliatelle Bolognese topped with parmesan   14

Teriyaki chicken breast paired with stir-fried vegetables   16

## Desserts

Cheesecake layered with mistela jelly and bourbon vanilla ice cream     8

Caramelized “coca llanda” French toast paired with meringue milk ice cream     8

Chocolate and salted caramel fondant with nougat ice cream     8

Fresh seasonal fruit complemented by tangerine sorbet 8



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# ESTI MAR

Hotels



Fish



Egg



Crustaceans



Gluten



Peanuts



Milk



Celery



Mustard



Molluscs



Sesame



Lupine



Nuts



Sulphites



Soya