

SNACKS

	DISH	1/2
• «Patatas bravas» Cinquanta (french fries with spicy sauce and black garlic mayonnaise)	6,90 €	
• Artisanal chips from Sant Mateu	1,90 €	3,40€
• Organic toasted almonds from the Albocàsser	3,40 €	
• Ibérico ham from Jabugo «de cebo» (100g dish, 50g 1/2)	18,10€	11,90€

SELECTED TINS

• Cockles from Galicia (with lemon, vinegar or special sauce)	15,20 €	tin
• Mussels in pickled sauce or «Zamburiñas» (little scallops) from Galicia	7,90 €	tin
• Winkles (with mustard mayonnaise)	7,90 €	tin
• Razor clams from Galicia	13,90 €	tin
• Little premium sardines in bread with tomato toasts	9,90 €	tin

OLIVES AND VINEGAR SKEWERS

• Black olives from Aragon	2,40 €	
• Green olives stuffed with anchovies	4,40 €	
• Skewered appetizers with Vinaròs anchovies	1,80 €	ut
• Gildas (peppers and anchovies from Vinaròs or artichoke D.O. Benicarló skewer)	2,30 €	ut
• Green peepers from Ibarra D.O.C. in vinegar with "Diferent" organic EVOO	3,60 €	

VERMOUTHS

		+skewer
• House vermouth (Gandesa Cooperative, fresh and little herbal bitter)	2,60 €	3,50 €
• Vermouth Casa Mariol (Terra Alta, notes of caramel and cinnamon)	3,00 €	3,90 €
• Mercé del Menescal (Bot, Terra Alta. complejo)	3,20 €	4,10 €
• Martini Bianco	3,20 €	4,10 €
• Casa Mariol white (Terra Alta, aromatic herbs, vainilla and cítric)	3,20 €	4,10 €

TINNED MEDITERRANEAN PRODUCTS

• Artisanal anchovies from Vinaròs	1,40 €	ut
• Anchovies «SALMUERAS» from Vinaròs	2,40 €	ut
• Vinaròs Anchovies in vinegar (4 ut dish, 2 ut 1/2))	9,40 €	5,90 €
• Ebro Delta smoked eel (100g dish, 50g 1/2)	17,90 €	10,40 €



We have at your disposal a menu with information on the allergens present in our dishes.



WOOD OVEN BREAD

	DISH	1/2
• Toasted bread with tomato “de penjar” and extra virgin olive oil	5,90 €	3,40 €
• Toasted bread with extra virgin olive oil and Ebro Delta salt	4,40 €	2,90 €
• Wood oven bread portion	1,40 €	0,90€

SALADS AND STARTERS

 • Red peppers D.O. Lodosa with Vinaròs anchovies and egg (4 ut. dish, 2 ut. 1/2)	8,90 €	5,60 €
 • Peníscola tomato and tuna belly with organic EVOO «Diferent»	14,90 €	9,40 €
• Asparagus «Cojonudos» from Navarra with Ebro Delta duck ham	18,90 €	

ARTISANAL CROQUETTES


• Selection of croquettes (8 ut dish, 4 ut 1/2)	14,90 €	9,60 €
• Traditional Morella croquettes (4 ut dish, 2 ut 1/2)	9,40 €	5,90 €
• Benicarló DOP artichoke and ham croquettes (4 ut dish, 2 ut 1/2)	9,90 €	6,40 €
• Mushroom and foie croquettes (8 ut dish, 4 ut 1/2)	12,90 €	7,90 €
• Stew croquettes (8 ut dish, 4 ut 1/2)	9,40 €	5,90 €

“MAESTRAZGO” SELECTED CHARCUTERIE

• Ham D.O. Teruel (100g dish, 50g 1/2)	10,90 €	6,90 €
• «Cecina» cured bull meat (100g dish, 50g 1/2)	12,40 €	7,90 €
• «Embuchado» pork cured loin (50g 1/2) or “Teruel” chorizo (50 g 1/2)		5,90 €
• Teruel sausage selection (ham, cured meat, chorizo and pork loin)	10,90 €	6,90 €
• D.O. Teruel ham and “Catí” cheese	9,90 €	6,40 €

CASTELLÓN PROVINCE CHEESE

(with roasted almonds and quincy)

	4 cheeses	3 cheeses
• Selection of cheses from the province (Catí, Almedijar, Les Coves)	11,90 €	8,90 €
 • Selection of organic cheeses from Catí		9,90 €
• Catí organic soft cheese with Vinaròs anchovies	9,90€	6,40€

 We can adapt some of our dishes for vegan and ovolactic vegetarians. PLEASE TELL US.

 Dishes made with products certified by the Organic Agriculture Committee from CV

EBRO DELTA DUCK AND GAME

- Ebro Delta Foie Mi-cuit duck (65g) with fig jam from Salzadella
- Hunting partridge with garnish
- Duck confit leg with garnish and cherry jam from Salzadella

DISH

1/2

17,90 €





21,90 €

17,40 €

ut

ut

TRUFFLED ORGANIC FRIED EGGS

-  • Eggs Cinquanta (dried mushrooms, boletus powder, and duck foie)
-  • With Ebro Delta duck foie
-  • With D.O. Teruel ham
-  • With dried mushrooms and boletus powder

13,90 €

12,40 €

9,40 €

8,40 €



9,70 €

6,90 €

5,60 €

5,40 €

DESSERTS AND SWEETS

-  • Organic soft cheese with quince jelly and nuts
-  • Swiss chocolate ice-cream with organic orange jam
- Swiss strawberry ice-cream with carob «Nutella»
- Swiss strawberry ice-cream with chocolate sauce
- Curd (sheep milk) with orange blossom honey
- Chocolate coulant with cherry jam
- Arranged seasonal fruit with chocolate

6,90 €

6,40 €

6,40 €

5,40 €

5,40 €

5,90 €

4,90 €

LIQUORS

- Brandy Lustau Gran Reserva Solera 10 years
- Brandy Mascaró V.O.
- Marie Brizard ansette
- Pacharán Baines
- Talisker, Skye single malt Scotch whisky 10 years
- The Glenrothes, Speyside Scotch whisky 12 years
- Glenkinchie, Lowlands single malt Scotch whisky 10 years
- Johnnie Walker Black Label, blended Scotch whisky
- Ron Diplomático Reserva 8 years
- Ron Diplomático Reserva Exclusiva 10 years
- «Orujo» white or herb liquor
- Mandarine or Lemon liquor (Vila-real)
- Rice cream liquor (Deltebre)
- «Mistela» sweet wine red or white
- Pedro Ximenez (sweet Sherry) Lustau
- Porto Quinta do Crasto LBV

GLASS

SHOT

6,40 €

3,90 €

2,90 €

3,90 €

8,90 €

10,70 €

9,70 €

5,90 €

5,60 €

8,30 €

3,70 €

3,20 €

3,00 €

3,40 €

4,20 €

3,90 €

4,60 €

2,90 €

2,20 €

2,90 €

6,40 €

7,70 €

6,90 €

4,30 €

3,90 €

5,90 €

2,80 €

2,30 €

2,30 €

2,60 €

2,70 €

2,50 €

SOFT DRINKS

• Coca Cola, Coca Cola Zero, Fanta orange or lemon	2,60 €	
• Aquarius (Orange or Lemon), Nestea	2,80 €	
• Peach or pineapple juice, grape juice	2,20 €	
• Bitter Kas	2,40 €	
• Horchata Chufi (D.O. Chufa de València)	2,40 €	
• «Cacaolat» chocolate milk-shake	2,60 €	
• Fever Tree Tonic, Premium Indian	2,60 €	
• «Vichy Catalan» Sparkling water	2,40 €	
• Mineral water from L'Avellà (Catí) 500 ml.	1,80 €	
• «Tinto de Verano» wine with ice and soda or lemonade	2,30 €	
• Artisanal "Sangría" Cinquanta (with IGP Castelló wine, 1 L, 1/2 L)	11,90 €	7,90 €

BEERS

• Draught beer Ambar 200 ml, 300 ml, 500 ml	1,90 €	2,60 €	4,40 €
• Ambar 1900 (Pale ale)	3,40 €		
• Ambar Export (Triple Malt)	3,40 €		
• Ambar 0,0 (alcohol free), Radler	2,90 €		
• Badúm Pale Ale, Lager (Peníscola)	3,90 €		
• Badúm Wheat, Artichoke, Stout (Peníscola)	4,20 €		
• Socarrada (Artisanal, honey and rosemary)	4,70 €		

COCKTAILS

• Gintonic Ginsell (Benicàssim, orange zest, fruity) + Fever Tree Tonic	9,90 €
• Gintonic Gin 119 (Benicàssim, ginger, lemon zest, dry) + Fever Tree	9,80 €
• Gintonic Mombasa Club + Fever Tree	8,70 €
• Cubalibre Rum Diplomático Reserva 8 years	7,90 €
• Cocktail of Whisky Johnnie Walker black label	7,90 €
• Cocktail of J&B, Tanqueray, Cacique, etc	6,90 €

COFFEES

• Espresso coffee	1,40 €	
• Espresso coffee with a drop of milk, long coffee	1,70 €	
• Bombón (with condensed milk)	1,80 €	
• White coffee	2,10 €	
• »Carajillo« espresso coffee with added liqueur, «Cremat» flambé	2,70 €	3,90 €
• Herbal infusions (pepermint tea, chamomille)	1,30 €	
• Papa Luna "Tissana", Greenm Black tea or Rooibos	1,70 €	
• Ice supplement	0,50 €	