

SELECT STARTERS

1. Calafat Salad. 14.50€

(Lettuce, onion, tomato, corn, carrot, red cabbage, tuna, hard-boiled egg, ham, cheese, salmon and anchovies)

2. Garden Salad 12,00€

(Lettuce, onion, tomato, corn, carrot, red cabbage, tuna, hard-boiled egg).

3. Tudela lettuce hearts with anchovies. 14.50€

4. Knives. 16,00€

5. Clams a la marinera. 18.50€

6. Grilled red prawns per unit. 4.50€

7. Grilled prawns open on their bed. 36.00€

8. Grilled Vinaròs prawns per unit. 3.50€

9. "Columbres" seafood soup (minimum 2 people). 16.50€

10. Steamed sea snails with the aroma of bay leaves. 16.50€

11. Fried squid. 16,00€

12. Squid in its ink. 17,00€

13. Fried red mullet. 15.50€

14. Cod croquettes. UNIT 2.75€

15. Chicken and onion croquettes. UNIT 2.75€

16. Scrambled eggs with mushrooms, shrimp and wild asparagus with warm endives. 17,00€

17. Selection Iberian Ham. 23.50€

18. Cod carpaccio. 17,00€

19. Roman-style squid. 15,00€

20. Steamed or seafood mussels. 11.50€

21. Galician-style octopus. 17.50€

22. Red tuna tataki in teriyaki sauce. 19.75€

23. Norwegian salmon roll filled with walnuts and pistachios. 16.50€

24. Board of select organic cheeses from the Valencian Community. 16,00€



RICE (MINIMUM) 2 SERVINGS PRICE PER RATION.

25. Senyoret rice.	18.50€
26. Seafood paella.	16,00€
27. Mixed paella.	16,00€
28. Valencian Paella.	16,00€
29. Black rice.	16,00€
30. Rice a Banda or Fideúa.	16,00€
31. Rice a Banda (Arrós Setjat) or Fideúa (Complete with cauldron).	29.50€
32. Peasant rice.	18,00€
33. Creamy rice with lobster.	26.50€
34. Creamy or dry rice with duck, foie and seasonal vegetables.	19.50€

(All Rice dishes minimum 2 people)

FISH

35. Grilled Vinaròs cuttlefish, with seasonal garnishes.	17.50€
36. Grilled sole with garnish (seasonal vegetables).	22,00€
37. Suquet de peix (min. 2 servings (According to market) Serving.	28.50€
38. Zarzuela "Calafat" (min. 2 servings) Depending on the market fish).	45,00€
39. Cod with onion confit and caramelized onion.	17.50€
40. Fried fresh fish from the market.	18,00€
41. Grilled fish and seafood from the area.	45,00€
42. Seafood (According to market seafood).	55,00€
43. Grilled or baked sea bass // with seasonal vegetables.	23.50€
44. Sea bream in salt with garnish (seasonal vegetables 0.500g).	23.50€
45. Grilled or baked turbot with potatoes.	24.00€

MEATS

46. Grilled beef tenderloin with seasonal garnishes.	23.50€
47. Suckling lamb shoulder at low temperature.	22.50€
48. Maestrat suckling lamb chops.	17.50€
49. Cordón Blue with seasonal garnishes.	16.50€
50. Grilled Galician beef entrecote.	19.50€
51. Ávila rib-eye steak aged for 40 days, 500g.	30.00€
52. Ávila rib-eye steak aged for 40 days, 800g.	50.00€
53. Wild Boar Skewer.	19,00€

Sauces: Green pepper, Roquefort, Black Forest or Candied Orange (€3.50)

SPECIALTIES

ALL RICE SERVINGS MINIMUM TWO SERVINGS.

54. Lobster stew with creamy rice "Ración".	45,00€
55. "Columbretes" creamy rice with fish and seafood.	19.50€
56. Duck foie gras with caramelized onion.	20.00€
57. Monkfish stew from Vinaròs in a sailor style with seafood.	20.50€
58. Creamy rice with fish, seafood and blue crab.	19.50€

CHEF'S RECOMMENDATION

59. Parisian-style dill-marinated salmon.	14.50€
60. Piquillo peppers stuffed with cod.	15,00€
61. Cuttlefish with baby broad beans and mushrooms.	18.50€
62. Clams with mushrooms, spring onions and Port mushrooms.	20.00€
63. Calafat-style sea bass.	29.00€
64. Prawns with garlic cream.	36.00€
65. Scallop stuffed with seafood in its own juices. Unit.	12,00€
66. Curly oyster. Unit.	3.00€
67. Baked lobster.	35,00€
68. Grilled wild boar chops with boletus base and sauce Mustard.	19.75€
69. T-bone from beef matured on the grill.	30.00€
70. Cantabrian Anchovy Fillet 12 units.	15.50€ 19.50€

DESSERT

71. Crêpe "Suzete" flambéed with orange liqueur.	7.50€
72. Coffee cake.	6.75€
73. Fresh cheese and white chocolate flan.	6.75€
74. White chocolate and coconut cake.	6.75€
75. Pears in red wine.	6.50€
76. Lemon sorbet with cava.	6.00€
77. Sorbet tasting.	7.50€
78. "Shipyards" Sacher cake with hot chocolate.	6.75€
79. Seasonal fruit salad.	6.75€
80. Catalan cream.	6.00€
81. White or dark chocolate coulant.	7.50€
82. Tiramisu.	7.00€
83. Panna cotta.	6.75€

RECOMMENDED DESSERTS

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| 84. Jijona nougat ice cream "Chef's inspiration". | 7.50€ |
| 85. Passion fruit sorbet. | 6.50€ |
| 86. Torched tulip filled with ice cream on fruits of the Forest. | 7.75€ |
| 87. Flambéed crepe filled with house ice cream. | 8.00€ |
| 88. Walnut pudding on a fruit coulis. | 6.50€ |
| 89. Tray of assorted pastries (homemade desserts). | TRAY 18.50€ |

CALAFAT MENU I

Garden Salad or Tudela Lettuce Cogollos with Salmon.

Starters:

Homemade croquettes, fried squid, fried fish from the market, and mussels in seafood sauce.

* * * (SECOND COURSE TO CHOOSE)"

Seafood Fideuá, Paella

seafood.

Mixed paella with meat, vegetables and seafood.

Banda rice (Typical of Vinaròs).

Black rice with fish and seafood.

Valencian Paella.

House dessert according to season.

Winery selected by the house

RRP: €33.00 (VAT INCLUDED).

ALL MENUS ARE MINIMUM 2 PEOPLE

1/2 Wine OR 1/2 Water OR 1 Beer OR 1

Soft Drinks Coffee Not Included PER PERSON

FULL TABLE MENUS



HOUSE MENU

Starters according to market.

* * * (SECOND COURSE TO CHOOSE)***

Grilled Maestrat suckling lamb chops.

Grilled Galician beef entrecote.

(Roquefort sauce, green pepper or mushrooms and boletus)

Monkfish there and pebre and seafood.

Confit cod loin with caramelized or uncaramelized onions on a vegetable base.

(All of this accompanied by seasonal vegetables according to the season.

different cooking methods and textures)

House dessert according to season.

1/2 Wine OR 1/2 Water OR 1 Beer OR 1 Soft Drink Coffee NOT INCLUDED PER PERSON

Winery selected by the house

ALL MENUS ARE MINIMUM 2 PEOPLE

RRP: €39.00 (VAT INCLUDED)

FULL TABLE MENUS

CALAFAT II MENU

STARTERS) ***

House special salads.

Assorted Iberian cold cuts, cellar ham and cured cheese accompanied by bread with tomato.

Mediterranean casserole (mussels and clams in seafood sauce).

Roman-style squid.

Fresh fish from the market, fried, and pan all i oli.

(SECOND COURSE TO CHOOSE) ***

Grilled Galician beef entrecote.

(Roquefort sauce, green pepper or mushrooms and boletus)

Shoulder of suckling lamb from Maestrat cooked at low temperature.

Grilled or baked sea bass

Monkfish a la marinera with seafood.

(All accompanied by seasonal vegetables in different cooking methods and textures)

House dessert according to season.

Winery selected by the house

1/2 Wine OR 1/2 Water OR 1 Beer OR 1 Soft Drink Coffee NOT INCLUDED PER PERSON

ALL MENUS ARE MINIMUM 2 PEOPLE

RRP: €45.00 (VAT INCLUDED).

FULL TABLE MENUS