

HOT STARTERS

Large cheese croquette	€ 2,75
Large mushroom croquette	€ 2,75
Large ham croquette	€ 2,75
Large cod croquette with pine nuts on Valencian Titaina sauce	€ 3,00
Ernesto's braves	€ 8,00
Potatoes covered with goat cheese cream, bacon, sundried tomato and pine kernels	€ 10,00
Mini Wagyu beef burger (single portion)	€ 5,50
Timbale with garlic prawns	€ 17,50
Truffled egg with slices of Iberian ham	€ 14,50
Artichoke flower with Iberian chips	€ 6,00
Burgos blood sausage with brie cheese on toast (per unit)	€ 3,25
Mushroom and Parmesan scrambled eggs in puff pastry nest	€ 10,50
Baked two-cheese filled doughnut with tomato jam and rocket	€ 6,50
Sauteed squid, prawns, mushroom cocktail, Iberian ham and baby broad beans	€ 14,50
Grilled octopus with chutney sauce	€ 18,50

OUR BURGERS

Squid burger with citrus mayonnaise and chips	€ 12,50
Texas burger with american bread	€ 15,00
Iberian pork filled burger with islands sauce	€ 13,50
Extra crispy chicken burger with honey and mustard sauce	€ 12,50

OUR TOASTS

Cream cheese toast with asparagus, ham and balsamic vinegar	€ 10,50
Salmon toast with avocado and caper mayonnaise	€ 10,50
Ham, brie cheese and tomato jam toast	€ 10,00
3 cheese toast with bacon and potato confit	€ 9,75
Iberian pork cheek toast with quince jelly and goat cheese	€ 12,00
Mallorcan sobrasada scrambled toast with Parmesan and Padron pepper	€ 10,50

RICE (price per portion)

Setioret rice with scallops	€ 16,50 / per person
Rice with vegetables and squid	€ 16,50 / per person
Mushroom rice with cuttlefish and truffle garlic oil	€ 16,50 / per person
Black rice with prawns	€ 18,00 / per person
Rice with cuttlefish, octopus and artichokes	€ 17,50 / per person
Red rice with prawns	€ 18,00 / per person
Lobster rice	€ 24,00 / per person
Rice with cuttlefish and blood sausage	€ 16,50 / per person
Rice with lobster	€ 22,00 / per person
Chicken and rabbit rice with vegetables	€ 16,50 / per person
Baked rice	€ 16,50 / per person
Vegetable rice	€ 15,00 / per person
Fideuá del señoret (paella with pasta noodles)	€ 16,50 / per person
Our fideua of Iberian pork fillet, mushrooms and foie	€ 19,50 / per person
Seafood fideua (2 pieces of seafood per person)	€ 20,00 / per person

MEATS

Rib-eye steak with pepper sauce and mushrooms	€ 24,00
Iberian pork cheek with pistachios	€ 18,00
Timbale of Iberian pork fillet with goat's cheese and onion confit	€ 18,00
<u>To share:</u>	
Iberian ribs at low temperature	€ 24,00
Roasted Duroc pork jill taco	€ 22,00

FISHES

Sea bream with vegetables and prawns	€ 22,00
Cod with vegetable ratatouille	€ 20,00

DESSERTS

Chocolate cake	€ 5,75
Chocolate fondant with strawberry ice cream	€ 6,00
Caramelised torrija-style toast with brioche and toasted egg yolk	€ 6,25
Almond tart with a shot of misteia (fortified wine)	€ 6,00
Carrot cake	€ 5,75
Sweet milk cake	€ 5,75
Cheese cake and blueberries	€ 5,75



COLD STARTERS

Our special Hispania salad with tomato, cheese, tuna, mojama tuna, pickles and baby-leaf salad	€ 15,50
Avocado, goat's cheese, orange and cane honey salad	€ 14,00
Salmon salad with tartare sauce and kikko nut powder	€ 14,00
Foie mousse salad with pistachios and spring onion in its two textures and red berries	€ 14,00
Russian salad with octopus, prawns and pink sauce cream	€ 15,00
Anchovy "00" with grated tomato (unit)	€ 3,25
Spanish cheese board with jams and nuts	€ 16,00
Slate of Iberian cured meats	€ 18,00
Iberian ham	€ 18,00
Acorn-fed ham	€ 25,00
Beef carpaccio with Parmesan, rocket and Modena sauce	€ 12,00
Courgette carpaccio with Parmesan, rocket, almonds, sultana and wholegrain mustard vinaigrette	€ 10,00

BREAD SERVICE

1º bread service	Included
2º bread service	€ 0,75
Bread with tomato and garlic oil	€ 2,50

BRINGING FOOD FROM OUTSIDE (CAKES, PASTRIES, ETC.) IS NOT PERMITTED

WINES

RED

D.O. COM. VALENCIANA

Generación Uno	€ 30
Bobal negro de Gandia	€ 23
Ceremonia reserva autor	€ 22
Enrique Mendoza	€ 23
Miracle nº 1	€ 20
Mestizaje	€ 25
Les Alcusses	€ 23
Maduresa	€ 33
Uva Pirata	€ 20

D.O. RIBERA DEL DUERO

Protos Joven	€ 22
Dehesa de los Canónigos	€ 36
Matarramera	€ 36
Pago de los Capellanes	€ 30
Finca Resalso	€ 22
Melior Barrica	€ 22
Emilio Moro	€ 33
Dolmo	€ 20

D.O. RIOJA

Coto Mayor	€ 20
Beronia	€ 19
Coto Imaz	€ 23
Marqués de Cáceres	€ 24
Viña Ardanza	€ 40
Ramón Bilbao	€ 24
Luis Cañas	€ 29
Cune Crianza	€ 19

SOMONTANO

Enate Crianza	€ 22
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HOUSE WINES / CAVAS

Tinto / Blanco / Cava	€ 18
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WHITES

D.O. COM. VALENCIANA

Marina Alta	€ 20
Bahía de Denia	€ 20
Miracle nº 3	€ 20
Bobal blanco de Gandía	€ 23
Ostras Pedrín	€ 20

RUEDAS

Protos Verdejo	€ 21
Nebla	€ 19

RIAS BAIXAS

Marieta	€ 21
Martin Codax	€ 26
Con un par	€ 24

BEERS

Águila 1/3	€ 3,00
Amstel Reserva	€ 3,25
Buckler / Radler	€ 3,00
Heineken 33 cl	€ 3,25
Pinta Heineken	€ 5,25
Pinta Amstel Oro	€ 5,25
Águila sin filtrar	€ 3,25
Águila 1900	€ 3,25
El Alcázar	€ 4,00
Paulaner trigo	€ 6,50
Guinness Hop House	€ 6,50
Desperados	€ 4,00

TAPERÍA HISPANIA CORTES VALENCIANAS

HISPANIA
gastronomía
SLOW MEDITERRANEAN FOOD



V.A.T. INCLUDED - 2023 PRICES