

HISPANIA

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slow mediterranean food

MASÍA DE LAS ESTRELLAS



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STARTERS

Tuna belly salad with marinated anchovies and piquillo peppers € 18,50

Cheese salad with bonito loins, Valencian tomato and mojama, drizzled with olive oil from the Sierra of Espadán € 18,50

Valencian tomato with marinated anchovies and anchovy (individual portion) € 9,50

Garden vegetable salad € 18,00

“00” anchovies with grated tomato € 4,00 / unit.

Beef carpaccio with tocket and Parmesan € 15,00

Iberian cured meats board € 18,00

Selection of national cheeses with jam € 18,00

Truffled egg with Iberian ham € 18,00

Large cod croquette with titaina € 3,50 / unit.

Fried baby squid with cherry tomatoes and Padrón peppers € 18,00

Ernesto's patatas bravas € 11,50

Baby squid with baby broad beans, spring garlic and asparagus € 18,00

Burgos black pudding with tomato jam and Brie cheese € 4,50 / unit.

Scrambled eggs with prawns, Iberian ham and caramelised onion € 17,50

King prawns in garlic sauce with eggs € 22,00

Wild mushroom scramble with Parmesan € 15,50

Grilled octopus € 22,00

Artichoke flower with Iberian cured meats and foie gras (individual portion) € 7,75

Prawns with Mallorcan sobrasada and confit onion € 20,00

Baby cuttlefish on a potato base with baby broad beans, Mery sauce, romesco and Iberian ham crisps € 18,00

RICES

Senyoret rice (peeled seafood rice) € 20,00 / per

Red rice € 20,00 / per

Vegetable rice with squid and prawns € 20,00 / per

Lobster rice (dry or brothy) € 24,00 / per

Black rice with spring garlic € 18,50 / per

King prawn rice € 24,00 / per

Chicken, mushroom and foie gras rice € 20,00 / per

Valencian sausage rice with baby broad beans and Iberian cured meats € 20,00 / per

Traditional cocido rice € 20,00 / per

Pork loin rice with mushroom and Iberian cured meats € 20,00 / per

Sobrasada, cuttlefish and prawn rice € 20,00 / per

Octopus and Norway lobster rice € 24,00 / per

Spiny lobster rice (even portions only) € 25,00 / per

Mushroom rice with cuttlefish and truffled allioli € 20,00 / per

Valencian paella (by pre-order only) € 20,00 / per

Garden vegetable rice € 18,00 / per

Duck, mushroom and spring garlic rice € 20,00 / per

Senyoret fideuà € 20,00 / per

Mantis shrimp and striped prawn fideuà € 24,00 / per

Foie gras, mushroom and Iberian ham fideuà € 20,00 / per

King prawn fideuà € 24,00 / per

MEATS

Iberian pork cheek with Pedro Ximénez reduction and pistachio € 22,00

Slow-cooked beef with Bobal wine cream and onion crisps € 22,00

Iberian pork “secreto” with goat's cheese and Pedro Ximénez € 22,00

Low-temperature Iberian pork ribs € 20,00

FISHES

Grilled sea bream sandwich with asparagus and mushrooms € 22,00

DESSERTS

Dessert suggestion of the day € 7,50

Trilogy of sorbets € 7,50

Apple tarte Tatin with vanilla ice cream € 7,50

Traditional torrija with nougat ice cream € 7,50

Chocolate fondant with strawberry ice cream € 7,50

BREAD SERVICE

Bread service € 1,50 / per