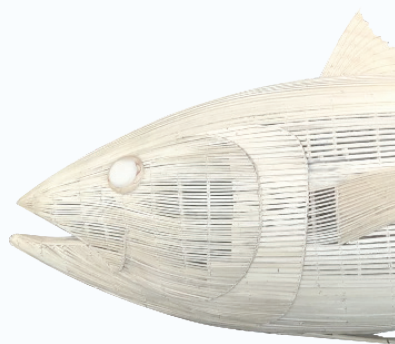


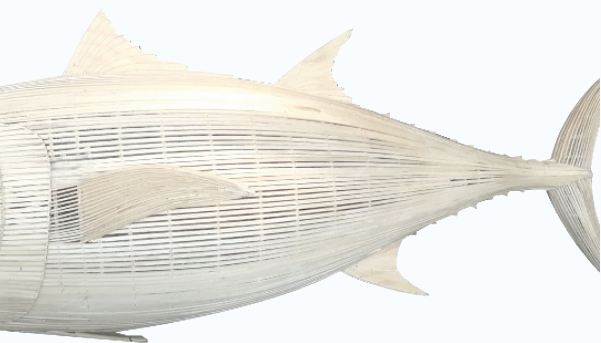
URB
AN



urban
beach



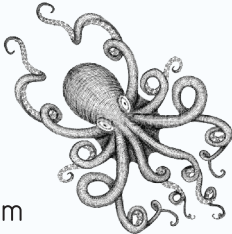
BEA
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gastrobar

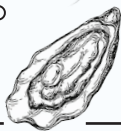
FRESH SALADS

1. Tomato with tuna belly, piparras* and spring onion	18
* a type of basque chili pepper	
2. Burrata, tomato carpaccio, arugula, basil pesto and Iberian ham	18
3. Urban salad	13
4. Our Caesar salad	16,50



STARTERS

11. Russian salad	8,50
12. Crystal bread with tomato and Iberian ham	6
13. Iberian cured ham	24
14. Croquettes made of Iberian ham (6 units)	8,40
15. Croquettes made of octopus (6 units)	8,40
16. Oxtail croquette and parmesan foam (unit.)	2
17. Egg cocked at low temperatura, creamy cauliflower, mushroom ragout, Iberian ham, parmesan and truffle	17
18. Mix of grilled vegetables	14
19. Red shrimp carpaccio, thai sauce, kimchi vinaigrette and crispy wakame	22
20. Grilled octopus with truffled mashed potatoes	21,50
21. Grilled scallop, fake fennel risotto, foie gras and farmhouse egg yolk	22
22. Small cuttlefish	21
23. Andalusian style fried squid with citrus alioli	16
24. Grilled fresh squid with garlic and parsley (price by weight) (100g)	6,50
25. Red tuna tartare with avocado and wakame	21
26. Smoked eggs with Iberian ham (smoked with black tea)	15
27. Mellow rice with squid, red shrimp from Denia, shrimp carpaccio and black garlic	28
28. Tagliatelle with lobster, coffee pepper and curry	26
29. Tagliatelle with prawns, garlic, red chilli and dried tomato	16

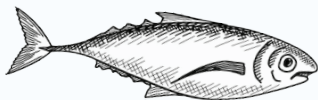


FROM THE SEA TO THE TABLE

35. Tin of nacarii caviar (Valle de Arán) (30g)	75
36. Boiled shrimp with sea water (price by weight) (100g)	16
37. Gillardeau nº 2 oyster (unit)	5,50
38. Gillardeau nº 2 oyster, spicy apple foam and nacarí caviar (unit)	8,50
39. Denia' s red prawn (price by weight) (100g)	18
40. Coquina clams	14,50
41. Steamed mussels	13
42. Steamed cockles	16



FRESH FISHES



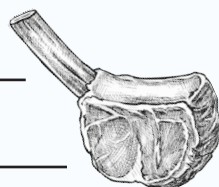
51. Balfego's red tuna tataki, curry and wakame	26
52. Balfego's red tuna Sashimi, fennel, kimchi and citrus ponzu sauce	26
53. Refried sea bass, truffled spinach, mussel cream and crispy squid	25
54. Balfego's red tuna fillet, brandade of scallops and octopus, velouté of prawns and black garlic	30
55. Sea bass with salt (min.2 people) (price by weight) (kilo)	60
56. Grilled turbot with baker potato	28

"PAELLA" TYPICAL DISH OF THE VALENCIAN COMMUNITY

(Rice dishes minimum 2 people) (price par person)

61. Rice with monkfish, prawns and squid	18
62. Rice with lobster	26
63. Octopus rice, artichokes and baby broad beans	18
64. Rice with chicken and vegetables	17
65. Black rice with cuttlefish and baby garlic	18,50
66. Rice with seafood	19
67. Fideua ,prawns, squid and cuttlefish	18

PAELLA



MEATS

71. Entrecot steak "vaca vieja" (matured for 40 days), foie gras and beluga lentil cream, exquisite potatoes glazed in Périgueux sauce and pumpkin purée	28
72. Black angus entrecote steak , foie gras and beluga lentil cream, exquisite potatoes glazed in Périgueux sauce and pumpkin puré	28
73. Beef cheeks , celeriac purée, banana cream and Tahitian vanilla	20
74. Grilled beef tenderloin, mushroom duxelle, lamb gizzards glazed in their own juices and cauliflower cream	29
75. Grilled beef tenderloin with foie mushroom duxelle, lamb gizzards glazed in their own juices and cauliflower cream	33
76. Steak tartar(cooked at the moment)	28
77. Baked lamb shoulder, roasted aubergine tartare and garlic sauce	28



BURGERS [Acompanied by french fries]

81. Thai black angus burger with chipotle* sauce, caesar sauce, cheese, red onion salad, mint, basil and coriander * variety of smoked hot chili	16,50
82. Beyond vegetarian burger, tomato lettuce and caramelized onion	14,50
83. Cuttlefish burger, lettuce, tomato and caramelized onion	14,50



DESSERTS

- | | |
|--|------|
| 91. Chocolate coulant, coffee granita and rum with baileys ice-cream (must be ordered 20 minutes in advance) | 9,50 |
| 92. Passion fruit tocinillo de cielo*, red fruit infusion and yogurt ice cream *egg puding | 8,50 |
| 93. Caramelized french toast with violet ice-cream | 7,50 |
| 94. Apple pie with vanilla ice-cream (must be ordered 20 minutes in advance) | 8,50 |
| 95. Mojito in three textures (mojito jelly, mint ice cream and lime foam) | 7,50 |
| 96. Creamy cheese with raspberry and crunchy textures | 7,50 |
| 97. Baked cheesecake and red fruit ice-cream (made by daily) | 9 |

