



lotelito  
ROOMS & BAR  
VALENCIA

## Starters

- Smoked sardine, green apple gravlax (cured salmon) with fresh cheese-beet froth  
4,60€ unid.
- Burrata with tomato-quince tartare, olive oil caviar and tuna flakes  
11,50€
- Tuna tartare with ponzu, guacamole and sriracha-cashew cream  
14,50€

- Marinated codfish and tomato ceviche, vegetable caviar and yellow ají oil  
10,00€
- Steak tartare with a creamy egg yolk and crystal bread toast  
13,50€

## To share

- Lotelito "bravas" (spicy potatoes)  
8,25€
- Crunchy duck with apple, foie and onion (1 piece)  
5,00€
- Fried cod "churros" with pine nuts "all i oli" (typical garlic sauce)  
9,50€
- Whagyu and iberic ham meatballs with fungi  
10,50€
- Iberic ham homemade croquettes (1 piece)  
2,30€
- Russian salad with tuna belly, black olive powder and prawn bread  
9,00€
- Cut-by-hand Iberic ham with grated tomato  
19,50 €

- Raw milk cured cheese with quince, chilli and dried fruits  
14,50€
- Spicy nachos with guacamole, sour cream and Mexican salad  
9,00€
- Foie ingot with rhubarb-onion jam  
16,50 €
- Crispy "torreznos" (fried rashers of bacon) with liquor blueberries  
8,90€
- Prawns "figatell" with soya-pine nuts oil, jerez and crunchy onion  
12,00€
- Duck pibil taco with Mexican salad and yellow ají creamy  
11,00€

## To finish

- Eggs with truffle, iberic pork and vegetables chips  
10,50€
- Grilled octopus with "romesco" sauce, roasted onion, potatoes and "sobrasada" (paste of cured sausage with paprika)  
18,50€
- Tuna tataki with seaweed salad, wasabi creamy and fried noodles  
15,50
- Confit beach squid in three firings  
19,00€

- Entrecote (350 gr) with fried homemade potatoes and peppers  
20,00€
- Lamb chops with fried homemade potatoes and seasonal vegetables  
19,50€
- Beef sweetbread lacquered with potato cream, mushrooms and asparagus  
12,50€
- Lotelito Burger: 200gr ox meat, bacon, cheese, sautéed onion, mixed leaf salad and pickles  
12,50€

## Rice

- Senyoret oven-baked rice  
14,50€
- Oven-baked rice with duck, mushrooms, truffle and foie  
13,50€

- Rice in a thick broth with squids and blue crab (min 2 pax.)  
13,50€
- Vegan baked rice with chestnuts, dried apricots, raisins, sunflower seeds, cashews, chickpeas, pine nuts and spinach  
12,50€

## Vegetarian/vegan dishes

- Fresh pasta with asparagus, red pesto, cashews and manchego cured cheese  
12,50€
- Vegan ceviche with tomato, red onion, guacamole, papadam and olive oil caviar  
9,00€
- Cannelonni with spinach, goat cheese and pine nuts  
11,00€

- Potato cream with poached egg, fungi and vegetable chips  
10,00€
- Veggie Burger: Vegan hamburger with sautéed onion, tomato, pickles and mixed leaf salad  
11,50€

## Desserts

- Baileys tiramisu  
6,50€
- Apple pastry with meringue ice cream  
6,60€
- Chocolate garden  
6,80€

- Seasonal fruit salad with mandarin sorbet  
6,50€
- Spiced "Torrija" with citric and wine  
6,60€
- Brownie with peanut butter and caramelised peanut  
6,60€

Warm bread basket and "rosquilletas" with grated tomato  
3,50€

## Menú lotelito

- Iberic ham croquette
- Bravas Lotelito
- Burrata with tomato-quince tartare, olive oil caviar and tuna flakes
- Prawns "figatell" with soya-pine nuts oil, jerez and crunchy onion
- Duck pibil taco with Mexican salad and yellow ají creamy
- One dessert to choose
- 19,95€ pax.  
\*Drinks NOT included

## Tasting menu

- A selection of our chef with some of the best dishes from our kitchen
- One dish to share and four half-dishes per person
- Bread, dessert, water and coffee included
- 35,00€ pax.  
Drinks NOT included
- WINE PAIRING 20,00€
- Prices are per person. Dishes to share. Two person minimum. Only one menu per table
- Bread and service 1,20€

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