AURAN

FRESHSARDINES ON SKEWER

WITH TOMATO-RUBBED BREAD



SMALL PLATES

PATATAS BRAVAS WITH MINI CHISTORRA (SAUSAGE), SPICY ROMESCO SAUCE AND LIGHT	5.25	GRILLED CLAMS	15.90
ROASTED ĜARLIC AIOLI		★ GRILLED RAZOR CLAMS	14.95
★ TWICE-COOKED ARTICHOKES WITH CURED YOLK AND HAM SHAVINGS	6.95	★ GRILLED SCALLOPS WITH GARLIC AND PARSLEY	2.95
WHITE GLASS SHRIMP WITH A TOUCH OF SPICE	7.25 6.90	(PRICE PER UNIT)	
		BOUCHOT MUSSELS WITH BLACK PEPPER	9.95
CROQUETTES OF BABY-CUTTLEFISH IN INK WITH LIME EMULSION		★ SHELLFISH FESTIVAL	18.90
ANDALUSIAN-STYLE BREADED CALAMARI	8.95	(BOUCHOT MUSSELS, SCALLOPS, RAZOR CLAMS AND CLAMS) (IDEAL FOR SHARING)	10.00
FRIED EGGS BROKEN ON CHIPS WITH IBERICO HAM	8.75	IBERICO HAM WITH TOMATO-RUBBED COCA BREAD	14.25

BREAD 1.10 TOMATO-RUBBED COCA BREAD 2.50 GLUTEN FREE BREAD 1.35

STARTERS

6.95	XATONADA (COD SALAD WITH TUNA, ESCAROLE, BLACK OLIVES AND ROMESCO SAUCE)	6.40	GRILLED AUBERGINE SLICES WITH CREAM CHEESE AND HONEY-SOY VINAIGRETTE	Æ
12.50	PRAWN CARPACCIO WITH AVOCADO, TROUT ROE AND	6.90	FISH SOUP WITH TOAST AND ROUILLE SAUCE	
	SOY-SESAME DRESSING	5.95	GREEN GARDEN SALAD WITH HARD-BOILED EGG AND TUNA	
7.25	COD ESQUEIXADA WITH FRESHLY GRATED TOMATOES, KALAMATA OLIVES AND CRISPY ONION	6.70	WARM GOAT CHEESE SALAD WITH GRANOLA, MANGO AND SOY-HONEY VINAIGRETTE	Œ

FANCY SOME GOOD FRENCH FRIES?

2.95

A CLASSIC OF OUR VERY OWN

SPAGUETTI VONGOLE
WITH ARTICHOKES

11.50

MUNDET RICE DISHES CREAMY LOBSTER RICE (MIN. TWO SERVINGS, PRICE PER SERVING) CREAMY LOBSTER RICE (MIN. TWO SERVINGS, PRICE PER SERVING) A PERFECT PAIRING A PERFECT PAIRING ESTRELLA DAMM 3.25 VOIL DAMM 3.65 TURIA 3.85

FREE DAMM

CANYA

COPA

1/2 LITRE

3.45

2.25

2.95

4.95

TURF

MIXED SEAFOOD AND MEAT PAELLA (PRAWNS, MUSSELS, RIBS AND SAUSAGES) (MIN. TWO SERVINGS, PRICE PER SERVING)

MUNDET FIDEUÀ

SURF

13.20

11.25

ROAST CHICKEN WITH LANGOUSTINES AND BROWN-BUTTER POTATOES	10.25	HAKE SUQUET STEW WITH CLAMS, MUSSELS AND BABY POTATOES	12.95
GRILLED CHICKEN BREAST WITH FINES HERBES	7.20	★ FRESH SARDINES ON SKEWER WITH TOMATO-RUBBED BREAD SEA BREAM ON SKEWER WITH TOMATO-RUBBED BREAD	7.90 15.80
IBERICO PORK COOKED IN PEDRO XIMENEZ SAUCE WITH RAISINS AND PARMENTIER	11.25	★ TWO-STAGE SHELLFISH AND FISH FESTIVAL (MUSSELS, CLAMS, RAZOR CLAMS, PRAWNS, LANGOUSTINE, CALAMARI AND HAKI (FOR TWO PEOPLE, PRICE PER SERVING)	24.50
DUCK CONFIT WITH PORT WINE SAUCE AND CINNAMON-SPICED POTATOES	14.90	GRILLED CALAMARI WITH TERIYAKI GLAZE AND MARINATED COURGETTE	12.95
TENDER BEEF STEW WITH SEASONAL MUSHROOMS	11.95	TUNA TATAKI WITH FRESH SEAWEED SALAD AND FRESH MANGO	14.25
GRILLED GIRONA ENTRECÔTE WITH CHIPS	15.50	GRILLED SEA BREAM WITH VIZCAÍNA SAUCE AND FRIED SLICED POTATOES	15.90
		COD AU GRATIN WITH LIGHT AIOLI AND CONFIT TOMATOES	15.80

Mundet

SWEET FINISH

A FAVOURITE WITH OUR MOST LOYAL DINERS

* TIM BAON 4.50 *

(NOUGAT ICE CREAM WITH CATALAN CREAM AND CHOCOLATE SAUCE)

	四	GREEK-YOGHURT SPONGE, RASPBERRY SORBET AND CONFIT RED BERRIES	4.95
	Ø	CATALAN CREAM	3.95
	Ø	FRESHLY BAKED PROFITEROLES FILLLED WITH CREAM AND HOT CHOCOLATE SAUCE	4.50
*	B	HAZELNUT COULANT WITH DARK CHOCOLATE ICE CREAM	4.95
	Ø	PINEAPPLE CARPACCIO WITH VANILLA-CARAMEL ICE CREAM	4.95
		OUR CHILDHOOD DESSERT (CHOCOLATE MOUSSE WITH BREAD, SALT AND OLIVE OIL)	4.25
	Ø	FRESHLY SQUEEZED ORANGE JUICE	4.20
	Ø	VALENCIAN CUP (FRESH ORANGE JUICE WITH VANILLA ICE CREAM)	4.35
	Ø	HOUSEMADE ICE CREAMS AND SORBETS FROM OUR KITCHEN	3.95

VAT INCLUDED

PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY FOOD ALLERGIES ORSPECIAL DIETARY NEEDS.

CAN YOU TELL US ABOUT YOUR EXPERIENCE?

We would love to hear it!





Mundet

RESTAURANT

VOL 1 / N°1



You can't miss our -

SEAFOOD PAECE

OR OUR CLASSIC RICE DISHES

ANDILANA RESTAURANTES