AURAN

FRESHSARDINES ON SKEWER

WITH TOMATO-RUBBED BREAD

SMALL PLATES

PATATAS BRAVAS WITH MINI CHISTORRA (SAUSAGE), SPICY ROMESCO SAUCE AND LIGHT ROASTED GARLIC AIOLI	5.65	GRILLED CLAMS	15.90
★ TWICE-COOKED ARTICHOKES WITH CURED YOLK AND HAM SHAVINGS	6.95	★ GRILLED RAZOR CLAMS ★ GRILLED SCALLOPS	14.95 2.95
★ WHITE GLASS SHRIMP WITH A TOUCH OF SPICE	7.25	WITH GARLIC AND PARSLEY (PRICE PER UNIT)	2.33
CROQUETTES OF BABY-CUTTLEFISH IN INK WITH LIME EMULSION	6.90	ROCK MUSSELS WITH BLACK PEPPER	10.50
BREADED CALAMARI	9.95	★ COD FRITTERS WITH HOMEMADE ROMESCO SAUCE	6.90
FRIED EGGS BROKEN ON CHIPS WITH IBERICO HAM	8.75	IBERICO HAM WITH TOMATO-RUBBED COCA BREAD	14.90
BREAD 1.10 TOMATO-RU	UBBED COC	A BREAD 2.50 GLUTEN FREE BREAD	1.35

STARTERS

© GRILLED AUBERGINE SLICES WITH CREAM CHEESE AND HONEY-SOY VINAIGRETTE	6.40	WARM GOAT CHEESE SALAD WITH GRANOLA, MANGO AND SOY-HONEY VINAIGRETTE	6.70
FISH SOUP WITH TOAST AND ROUILLE SAUCE	6.90	PRAWN CARPACCIO WITH AVOCADO, TROUT ROE AND SOY-SESAME DRESSING	12.50
GREEN GARDEN SALAD WITH HARD-BOILED EGG AND TUNA	5.95		

FANCY SOME GOOD FRENCH FRIES?

2.95

A CLASSIC OF OUR VERY OWN

XATONADA

(COD SALAD WITH ESCAROLE, BLACK OLIVES AND ROMESCO SAUCE)

6.95

MUNDET RICE DISHES

★ CREAMY LOBSTER RICE (MIN. TWO SERVINGS, PRICE PER SERVING)	24.50	ESTRELLA DAMM	l .
BLACK RICE WITH CUTTLEFISH "A LA BRUTA"	13.50	A PERFECT PAIR	RING
(MIN. TWO SERVINGS, PRICE PER SERVING)		ESTRELLA DAMM	3.25
★ SEAFOOD PAELLA	14.25	VOLL DAMM	3.65
(MIN. TWO SERVINGS, PRICE PER SERVING)	14.23	TURIA	3.85
		FREE DAMM	3.45
PAELLA MIXTA SEAFOOD AND MEAT	13.20	INEDIT 75cl	7.90
(PRAWNS, MUSSELS, RIBS AND SAUSAGES) (MIN. TWO SERVINGS, PRICE PER SERVING)		CANYA	2.2
		СОРА	2.95
MUNDET FIDEUÀ	11.50	1/2 LITRE	4.9

TURF

SURF

ROAST CHICKEN WITH LANGOUSTINES AND BROWN-BUTTER POTATOES	10.25	HAKE SUQUET STEW WITH CLAMS, MUSSELS AND BABY POTATOES	12.95
		★ FRESH SARDINES ON SKEWER WITH TOMATO-RUBBED BREAD	7.90
GRILLED CHICKEN BREAST WITH FINES HERBES	8.20	SEA BREAM ON SKEWER WITH TOMATO-RUBBED BREAD	15.80
IBERICO PORK COOKED IN PEDRO XIMENEZ SAUCE WITH RAISINS AND PARMENTIER	11.25	GRILLED CALAMARI WITH TERIYAKI GLAZE AND MARINATED COURGETTE	12.95
		TUNA TATAKI WITH FRESH SEAWEED SALAD AND FRESH MANGO	14.25
TENDER BEEF STEW WITH SEASONAL MUSHROOMS	15.25	★ GRILLED SEA BREAM WITH BILBAINA SAUCE AND FRIED SLICED POTATOES	15.95
GRILLED GIRONA ENTRECÔTE WITH CHIPS	15.90	COD AU GRATIN WITH LIGHT AIOLI AND CONFIT TOMATOES	15.80

SWEET FINISH

	GREEK-YOGHURT SPONGE, RASPBERRY SORBET AND CONFIT RED BERRIES	4.95
	CATALAN CREAM	4.95
	FRESHLY BAKED PROFITEROLES FILLLED WITH CHANTILLY CREAM AND HOT CHOCOLATE SAUCE	4.90
*	HAZELNUT COULANT WITH DARK CHOCOLATE ICE CREAM	4.95
	CINNAMON AND GINGER CARROT SPONGE CAKE WITH CHEESE MOUSSE AND CARROT COULIS	4.90
*	TIM BAON (NOUGAT ICE CREAM WITH CATALAN CREAM AND CHOCOLATE SAUCE)	4.95
	PINEAPPLE CARPACCIO WITH VANILLA-CARAMEL ICE CREAM	4.95
	OUR CHILDHOOD DESSERT (CHOCOLATE MOUSSE WITH BREAD, SALT AND OLIVE OIL)	4.25
	FRESHLY SQUEEZED ORANGE JUICE	4.20
	VALENCIAN CUP (FRESH ORANGE JUICE WITH VANILLA ICE CREAM)	4.35
	HOUSEMADE ICE CREAMS AND SORBETS FROM OUR KITCHEN	4.50
	MINI GINTÒNIC	4.50
	LES VINS DE DESSERT AU VERRE	
	OPORTO RUBY REAL COMPANHIA VELHA	3.75
	MOSCATEL ALVEAR FINO	2.95
	PEDRO XIMENEZ CONDE DE LA CORTINA	3.50

Mundet

RESTAURANT

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You can't miss our -

SEAFOOD PAECE

OR OUR CLASSIC RICE DISHES

ANDILANA RESTAURANTES