



SEÑUELO

DISTRITO MAR



**LA BARRA DEL
BAR SAN PEDRO**

FINGER FOOD

Raw oyster Gillardeau (14)	€4,30
Lamb butter Anchovy López brioche (1,7,4)	€4,20
Prawn liquid croquette (1,2,3,14)	€4,00
Red tuna buñuelo with Canyamelar titaina (Valencian dish with tomato, red pepper, pine nut, garlic and tuna belly) (1,3,4,6,7,14)	€4,50
Steak tartar canapé (1,3,10)	€7,50

SURF AND TURF APPETISERS

King Crab salad with pickles and torreznos marinos (crispy fried fish skin) (7,4,3,14)	€8,00
Pig's ear soufflé, stuffed with all i pebre (Valencian garlic and paprika delicacy) (1,2,4,8,11,14)	€6,00
Dry-aged veal meatball in its juice and red prawn (1,2,7,14)	€7,00
Clòtxina (Valencian mussels), from Valencia to Thailand (2,4,7,14)	€12,00
Dry-aged culotte thin sirloin seasoned with steak and large capers (3,8,10,11)	€7,00
Shiso in tempura sam, clòtxina (Valencian mussel) in brine and lobster garlic mayonnaise (1,2,3,4,11,14)	€8,00

YOUR DAILY BREAD

Brioche of oxtail in red wine with apple compote (1,3,7)	€8,00
Pepito (Spanish sandwich) of Canyamelar titaina and tuna belly (1,2,3,4,7)	€8,00
Culotte pastrami bagel with Japanese chilli tartar sauce (1,3,6,7,10,11)	€8,00
Calamari sandwich, from Valencia to Madrid (1,2,3,6,9,14)	€5,00
Peking duck taco with coriander and red onion (6,8,11)	€5,00
Cuttlefish hot dog with pico de gallo (Mexican sauce) (1,2,3,6,9,14)	€6,00

IT'S RED HOT, BALFEGÓ!

Red tuna sirloin, Basque chilli peppers,
fried egg and Japanese seasoning
(3,4,5,6,8) €14,00

Tuna belly dry-aged at home,
with beef emulsion and pickles (4) €12,00

Parpatana (bluefin tuna cut) in guiso
canalla tripe stew (2,4,5,6,7,14) €16,00

Chargrilled thick tuna steak lacquered
with beef juice (4,12) €15,00

LOVING SPOONFUL

*Rice dishes are cooked with Molino Roca Carnaroli rice
(by Edu Molino Roca)*

Sepionet (small Valencian cuttlefish)
with haricot beans and saffron (2,3,14) €14,00

Lobster with pisto (summer vegetable
medley) and Pedrosillano chickpeas
(2,3,14) €19,00

Cod tripe in green sauce and spearmint
(2,4) €16,00

Creamy rice with langoustine, artichoke
and cuttlefish (2,4) €15,00

Creamy rice with game in fresh thyme
(5,12) €15,00

YOU'LL BE HOOKED

Some fish prices vary by seasonal availability

Gilt-head bream in Cadiz seasoning (1,4) €14,00

Fried flounder with lemon mayonnaise (1,4) €12,00

Noodles with mantis shrimp, crispy
onion, in spicy American sauce and egg
(1,2,3,4,5,6,8,14) €16,00

Chilli blue crab and fartons (Valencian
pastry) to dip (1,2,3,4,5,6,7,14) €15,00

ANCHORED IN TERRA FIRMA

Check our special dry-aged meats

Veal sirloin steak (500 g) €32,50

Veal cutlet (1 kg) €65,00

SWEET SPOT

Melon with fino wine, yogurt ice cream and iced apple drink (7,12)

€6,50

Torta del Casar cheese cake with raspberry sorbet (3,7)

€7,50

Cookie, chocolate, hazelnut, oil and salt (1,3,7)

€7,50

Beetroot juice, cheese ice-cream and pickled rhubarb (7)

€7,50

Paco Solaz international cheese platter (7)

€15,00

ALLERGENS

- 1 Gluten
- 2 Crustaceans
- 3 Eggs and egg products
- 4 Fish
- 5 Peanuts and peanut products
- 6 Soybeans
- 7 Lactose
- 8 Nuts
- 9 Celery
- 10 Mustard
- 11 Sesame seeds
- 12 Sulphites
- 13 Lupins
- 14 Molluscs and mollusc products



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