

## Gloriamar's gastronomic set menus

(Only one menu can be chosen for all the diners on one table)

### Weekday set menu

- Simple but exquisite food
- A seasonal marinade of fish and vegetables
  - Creamy vegetables
- Layers of aubergine with seafood and mushroom sauce

*Choices:*

**Rice of the week**

Or

**Filleted Bream**

Or

**Suckling lamb**

A selection of homemade desserts

20 €

### The "Tasty Table" menu

A weekly assortment of 10 different aperitifs and snacks to share. A fun and informal way to dine exquisitely with a partner or with friends.

28 euros per couple

### The "Sample and Taste" menu (Degustación)

- The best way to try our culinary skills
- Homemade pastry bakes with a seasonal marinade of fish and vegetables
  - Terrine of fresh vegetables and lobster
  - Strips of squid and bacon rolled together
    - Surf and turf

**Cod, prawn and chick pea casserole**

**Chicken cannelloni with foie gras, wild mushrooms and truffles**

Pre-dessert

Red fruit with a cheese flavoured ice-cream

Dessert

Orange and chocolate cream "Saint Joseph"

35 €

### *The “Grand” Menu*

A grand tour of the best dishes from the menu

- Bread with tomato and anchovy “San Filippo”
- Iberian ham (Bellota – from acorn fed pigs) and homemade breadsticks
  - Duck foie gras in a brioche with nuts and dried fruit
    - Terrine of fresh vegetables and lobster
- Denia prawns and Santa Pola shrimps (Freshly boiled in sea water on order)
  - Razor fish boiled in their own stock
  - Strips of squid and bacon rolled together
  - Grilled octopus with crystallized tomatoes
- Chicken cannelloni with foie gras, wild mushrooms and truffles

(For lunch you can change the chicken cannelloni and the terrine for lobster rice)

### *Pre-dessert*

Homemade citrus sorbet

### *Dessert*

Homemade tiramisu

45 €

### **Seafood snacks**

As always fresh and homemade

Mediterranean cockles

Cod or ham croquettes

Freshly battered squid (a la Romana)

### **Starters “Our kitchen”**

We take great care in selecting our products and then adding our own touch

Duck foie gras in a brioche with nuts and dried fruit (per unit)

Iberian ham (Bellota – from acorn fed pigs) and homemade breadsticks (per unit)

Bread with tomato and anchovy “San Filippo” (per unit)

Homemade pastry bakes with a seasonal marinade of fish and vegetables (per unit)

Terrine of fresh vegetables and lobster (per unit)

Creamed potatoes with octopus baked slowly at a low temperature

Surf and turf (grilled scallops with special pork that has been cooked twice)

Strips of squid and bacon rolled together (per unit)

Grilled octopus with crystallized tomatoes

Layers of aubergine with seafood and mushroom sauce

### **Seafood**

(Always fresh and treated in sea water at the time of order)

Denia prawns (100 grams)

Santa Pola shrimps (100 grams)

Razor fish boiled in their own stock (10 units)

Half a lobster baked with a gratin crust with vegetables

### **Salads**

#### **Mare Nostrum**

(Various lettuces, tomatoes, black olives, croutons, feta cheese with vinaigrette, dried fruit and nut dressing)

**Mareny** (Price per person: minimum for two people)

Tomatoes, asparagus, tuna fillet, grilled pepper, aubergine and onions, lettuce with “romesco” dressing

### **Fish**

Especially selected in the fish market and then prepared by us.  
The effort we put in is for you.

Shellfish casserole with grilled scallops, vegetables and fresh herbs

Whole squid, and a sauté of special potatoes and wild garlic

Cod with a gratin sauce and “Juliana” (Thin strips) vegetables

Sea bass “a la sal” (baked with a crust of salt that is then removed before serving)  
with a vegetable rice dish

Chickpea casserole with cod and prawns

### **Meat**

Time and technique spent in the kitchen to cook the meat in a mouth watering way

Fillet steak with parmesan or foie

Chicken cannelloni with foie gras and béchamel sauce of wild mushrooms and truffles

Shoulder of baby lamb roasted twice and served whole

Special flash grilled Iberian pork fillet

“Mountain and sea” casserole (Boned pig’s trotters, wild mushrooms, prawns and truffles)

### **Rice and Noodles**

Our speciality

Cod and cauliflower paella (novel and traditional)

Creamy baked rice with shelled seafood

Creamy baked rice with shelled lobster

Rice with duck and wild mushrooms

Baked rice with seafood

Duck “Fideua” (noodles) – a novel dish

“Fideua del Grau de Gandia” – noodles cooked with an assortment of seafood

Creamy noodles with a seafood stock

Zarzuela casserole of fish and seafood (a tradition dating back over 50 years)

### **Children’s meals**

Beef burger and chips

Spaghetti Bolognese

**Desserts**

Skilful, tasty, trendy and always mouth-watering

Turrón ice-cream served with orange flavoured biscuits

Homemade Tiramisu

Chocolate “Coulant” and vanilla “Tahiti” textures

Lemon textures

“Saint Joseph’s” cream

Red fruit with a cheese flavoured ice-cream

“Arnadí 2009” - Valencian sweet pumpkin and yam with almond ice-cream

A selection of desserts in the middle of the table (per person)