



# TRIBUTO

BRASĀS | BAR

CARTA

## DE LA LONJA Y TEMPORADA

Sepia con mayonesa (1\*,2,3,4,6,11,14) *\*opción sin gluten* 16€

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Ostras Gillardeau nº2 (6) 6€/ud.

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Clotxinas valencianas al estilo tradicional  
(disponibilidad según temporada) (6,14) 16€

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Puntillas salteadas en su salsa,  
con un toque de brandy, habitas baby,  
ajos tiernos y taquitos de jamón (3,4,5,6,10,14) 16€

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Loritos de mar "raons" a la andaluza (1,4) 14€/200gr.

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Quisquillas cocidas  
en agua de mar (150g) (3) 24€

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TRIBUTO 

## ENTRANTES FRÍOS

Ensalada de tomate valenciano con ventresca de atún, cebollita tierna y encurtidos (4,11,14) 18€

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Tataki de ventresca de atún rojo 'Balfegó', ensalada wakame y reducción de soja y naranja (1\*,4,5,8) \*opción sin gluten 23€

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Ensaladilla rusa con pulpo a la brasa, crema de piparras y aceite de chorizo (1\*,2,3,11,14) \*opción sin gluten 18€

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Aguacate a la brasa acompañado de pico de gallo con hierbabuena y lima, burrata ahumada y almendras tostadas (7,9,14) 18€

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Lomitos de caballa curada y flambeada con verduritas encurtidas en vinagre de arroz y reducción de soja y naranja amarga (5,10,11,14) 20€

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Carpaccio de vaca, alcaparrón, perlas de balsámico a la miel y queso manchego (7,14) 20€

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## ENTRANTES CALIENTES

Croquetas de jamón ibérico (1,2,7) 3,5€/ud.

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Albóndigas crujientes de vaca madurada  
con espuma de foie (1,7,10,11,14) 5€/ud.

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Tuétano de vaca vieja a la brasa con steak tartar  
de solomillo de vaca y patata paja (1,2,4,11,14) *\*opción sin gluten* 26€

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Vieiras al josper con foie, sobre una cama de  
espárragos de mar salteados (1\*,7,14) *\*opción sin gluten* 24€

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Lingote de atún rojo "Balfegó", a baja temperatura,  
glaseado con salsa Teriyaki, crema de coliflor  
(1,4,5,7,8,9,11,12,14) 26€

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Mollejas crujientes de vaca vieja  
confitadas a la brasa (1,7,14) 18€

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Miniburger de vaca madurada, salsa trufada de queso,  
jamón ibérico y tomate seco (1,2,7,11,12,14) 6,5€/ud.

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Calamar de playa a la brasa  
con salsa romesco y ajitos tiernos (1\*,9,14)  
*\*opción sin gluten* 24€

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TRIBUTO 

## LA SELECCIÓN MÁS CARNÍVORA

Solomillo de vaca gorda a la brasa acompañado de foie fresco a la plancha y salsa umeboshi (ciruela japonesa) (1\*,5,7,11,12,14) *\*opción sin gluten* 32€

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Canelón de rabo de toro confitado al vino tinto y bechamel trufada (1,2,5,7,10,11,14) 22€

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Entrecote de vaca madurada a la brasa con patatas baby al jospier y pimientos de padrón (1\*) *\*opción sin gluten* 34€

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Picana de vaca vieja madurada a la brasa con pimientos de piquillo y ajitos tiernos 31€

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"Txogitxu" chuletón clandestino de vaca vieja premium (10-12 años) a la brasa con su guarnición (1\*) *\*opción sin gluten* 94€/kg

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## DE LA MAR

Bacalao en costra de all-i-oli y miel  
con pisto casero dulce (1\*,2,4) \*opción sin gluten 20€

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Corvina confitada en caldo de miso  
a la brasa sobre puré de chirivía, aceituna negra seca  
y aceite de jamón ibérico (1,3,4,5,7,14) 25€

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Lubina salvaje a la brasa con verduritas  
al vapor (recomendación 2 comensales) (4) S/M

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Rodaballo al papillot con su espina frita  
y verduritas al vapor (recomendación 2 comensales)  
(1\*,4) \*opción sin gluten S/M

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Chuletón de parpatana de atún rojo  
"Balfegó" a la brasa (4) 80€/kg

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## Y PARA TERMINAR...

Tarta Tatín de manzana Granny Smith  
y helado de vainilla (1,5,7,9) 8€

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Torrija de fartons y helado  
de horchata (1,2,5,7,9) 8€

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Coulant con Pecana, AOVE, Flor de Sal  
y Helado de Chocolate Blanco (1,2,7,9,14) 9€

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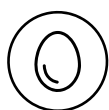
Tarta de queso azul "Valdeón" con galleta Lotus (1,2,7,9,14) 8€

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**ALÉRGENOS** Por favor en caso de Intolerancias o Alergias informar al personal de sala, Gracias.



1. Gluten



2. Huevos



3. Crustáceo



4. Pescado



5. Soja



6. Moluscos



7. Lácteos



8. Cacahuetes



9. Frutos  
de cáscara



10. Apio



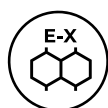
11. Mostaza



12. Granos  
de sésamo



13. Altramuces



14. Dióxido  
de azufre  
y sulfitos

**TRIBUTO**



# TRIBUTO

BRASĀS | BAR

MENU

## FROM THE FISH MARKET AND MORE

Cuttlefish with mayonnaise (1,2,3,4,6,11,14) *\*gluten-free option* 16€

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Gillardeau oyster n°2 (6) 6€/ud.

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Valencian clòtxines (mussels) prepared in the traditional style (seasonal availability) (6,14) 16€

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Sautéed baby squid in its own sauce, finished with a hint of brandy, tender broad beans, young garlic shoots, and delicate cubes of cured ham (3,4,5,6,10,14) 16€

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Sea parrots "raons" andalusian style (1,4) 14€/200gr.

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Cooked baby prawns (150g) (3) 24€

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TRIBUTO 

## COLD STARTERS

Valencian tomato salad with tuna belly, spring onion and pickles (4,11,14) 18€

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Red tuna belly tataki "Balfegó", wakame salad, soya and orange sauce (1\*,4,5,8) 23€  
*\*gluten-free option*

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Grilled octopus over Russian-style potato salad, piparra pepper emulsion, and chorizo-infused oil (1\*,2,3,11,14) *\*gluten-free option* 18€

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Chargrilled avocado with mint-lime pico de gallo, smoked burrata, and toasted almonds (7,14) 18€

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Cured and flame-seared mackerel loins with pickled vegetables in rice vinegar and a bitter orange-soy reduction (5,10,11,14) 20€

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Beef carpaccio, caper, balsamic pearls with honey and manchego cheese (7,14) 20€

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## HOT STARTERS

Iberian ham croquettes (1,2,7) 3,5€/ud.

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Crispy meatballs of aged beef with foie foam (1,7,10,11,14) 5€/ud.

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Grilled old cow marrow with beef sirloin steak tartar and straw potatoes (1\*,2,4,11,14) *\*gluten-free option* 26€

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Josper-Grilled scallops with foie gras, served on a bed of sautéed seaasparagus (1\*,7,14) *\*gluten-free option* 24€

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"Balfegó" red tuna loin, slow-cooked, glazed with Teriyaki sauce, cauliflower cream (1,4,5,7,8,9,10,11,12,14) 26€

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Crispy grilled sweetbreads of old cow, confit-style (1,7,14) 18€

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Mini burger of aged beef with truffled cheese sauce, Iberian ham, and sun-dried tomato (1,2,7,11,12,14) 6,5€/ud.

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Chargrilled local squid, served with romesco sauce and young garlic shoots (1\*,9,14) *\*gluten-free option* 24€

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TRIBUTO 

## THE MOST CARNIVOROUS SELECTION

Grilled beef sirloin, fresh grilled duck foie and umeboshi (Japanese plum) (1*,5,7,11,12,14) <i>*gluten-free option</i>	32€
Oxtail cannelloni confit in red wine with truffled béchamel (1,2,5,7,10,11,14)	22€
Grilled aged beef entrecôte with Jospier-roasted baby potatoes and Padrón (1*) <i>*gluten-free option</i>	34€
Grilled aged old cow picanha with piquillo peppers and young garlic	31€
"Txogitxu" clandestine premium old cow ribeye grilled with it garnish (1*) <i>*gluten-free option</i>	94€/kg

## FROM THE SEA

Cod with an all-i-oli and honey crust, served with sweet homemade ratatouille (1\*,2,4) *\*gluten-free option* 20€

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Confit croaker in miso broth, lightly grilled, served over parsnip purée, dried black olive, and Iberian ham oil (1\*,3,4,5,7,14) *\*gluten-free option* 25€

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Grilled sea bass with steamed vegetables (recommended for 2 people) (4) M/P

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Turbot papillote with its fried spine and steamed vegetables (recommended for 2 people) (1\*,4) *\*gluten-free option* M/P

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Grilled blink red tuna "Balfegó" (4) 80€/kg

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## AND TO FINISH...

Granny Smith apple cake Tatin  
with vanilla ice cream (1,5,7,9) 8€

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Torrija of fartons "breadstick"  
and tiger-nut ice cream (1,2,5,7,9) 8€

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Coulant with pecan, EVOO, fleur de sel  
and white chocolate ice cream (1,2,7,9,14) 9€

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"Valdeón" blue cheese cake with Lotus biscuit (1,2,7,9,14) 8€

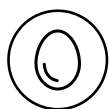
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### ALLERGENS

Please inform the staff if you have any Intolerances or Allergies. Thank you.



1. Gluten



2. Eggs



3. Crustacean



4. Fish



5. Soya



6. Shellfish



7. Milk



8. Peanuts



9. Nuts



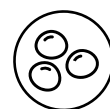
10. Celery



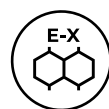
11. Mustard



12. Sesame



13. Lupins



14. Sulphite

TRIBUTO 