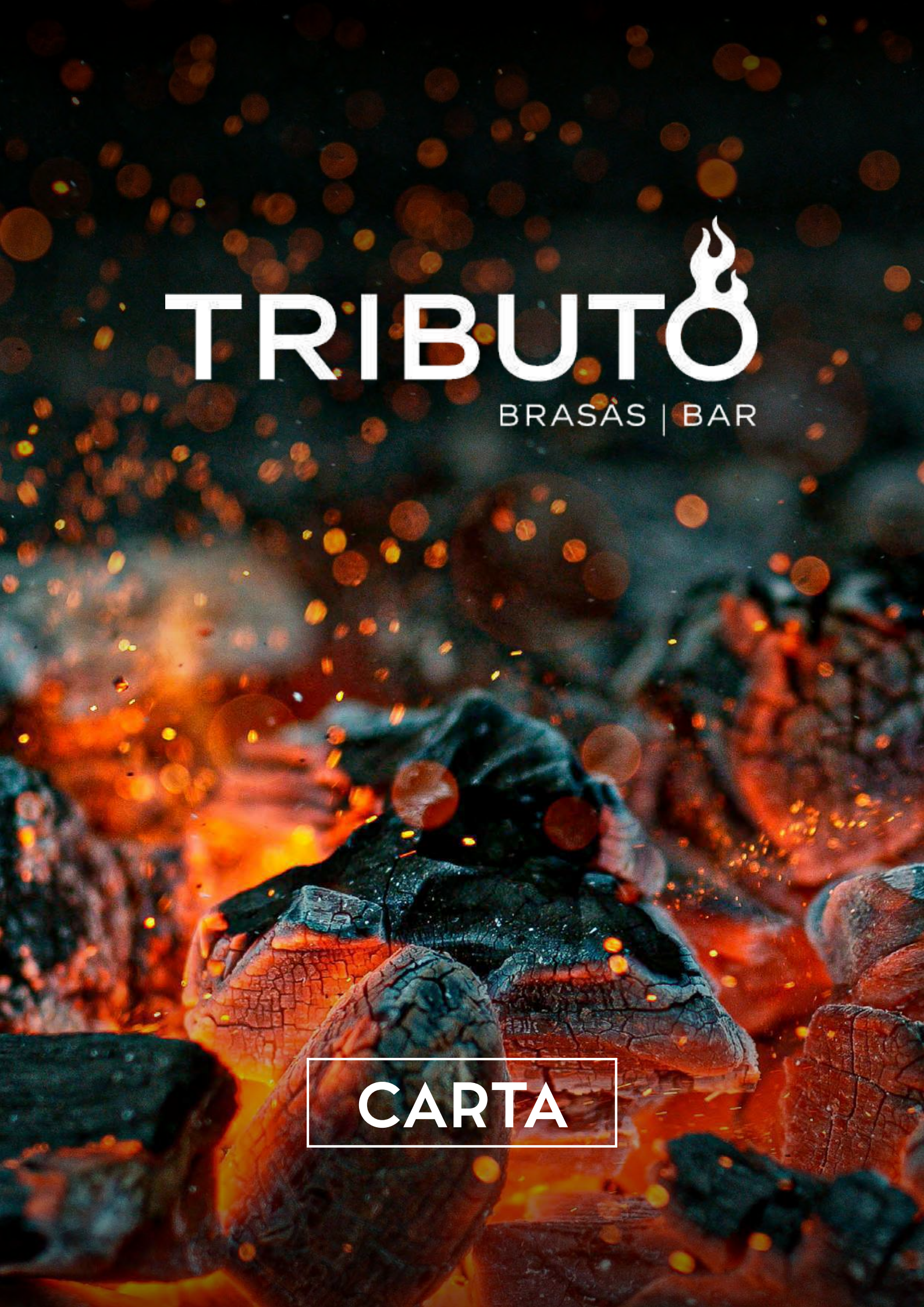




TRIBUTO

BRASĀS | BAR

CARTA

DE LA LONJA Y TEMPORADA

Sepia con mayonesa (1*,2,3,4,6,11,14) <i>*opción sin gluten</i>	16€
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Ostras Gillardeau nº2 (6)	6€/ud.
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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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Caragols picants a la llauna (14)	16€
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TRIBUTO 

ENTRANTES FRÍOS

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

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

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

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

Ceviche de lubina con espuma de aguacate
a la brasa, mango y leche de tigre con coco (3,4,7) 24€

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

TRIBUTO 

ENTRANTES CALIENTES

Bollo de pan de masa madre al jospier,
con una nuez de mantequilla (1,7) 7,5€/ud.

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

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

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

Vieiras gratinadas con all-i-oli, virutas de jamón
ibérico y cebolla pochada (2,3,6) 24€

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€

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

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

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

Buñuelo de puntilla, velo de jamón ibérico, habas baby,
ajos tiernos y all i oli de ajo negro (1,3,4,5,6,10,14) 5€/ud.

TRIBUTO 

LA SELECCIÓN MÁS CARNÍVORA

Solomillo de vaca a la brasa, foie fresco a la plancha y salsa umeboshi (*ciruela japonesa*), patatas gajo crujientes con mantequilla de vaca madurada y hierbas aromáticas (1*,5,7,11,12,14) **opción sin gluten* 32€

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

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

Picanton a la brasa con puré amostazado y reducción de vino fino a las hierbas y limón (7,11,14) 20€

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

Y PORQUE NO?

Arroz al horno en llauna a la brasa* (10,14)
*Disponible únicamente en horario de comida (mínimo 2 comensales - 30min preparación) 20€/ración

TRIBUTO 

DE LA MAR

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

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

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

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

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

Y PARA TERMINAR...

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

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

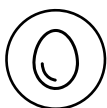
Coulant con Pecana, AOVE, Flor de Sal
y Helado de Chocolate Blanco (1,2,7,9,14) 9€

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

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



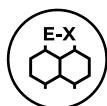
11. Mostaza



12. Granos
de sésamo

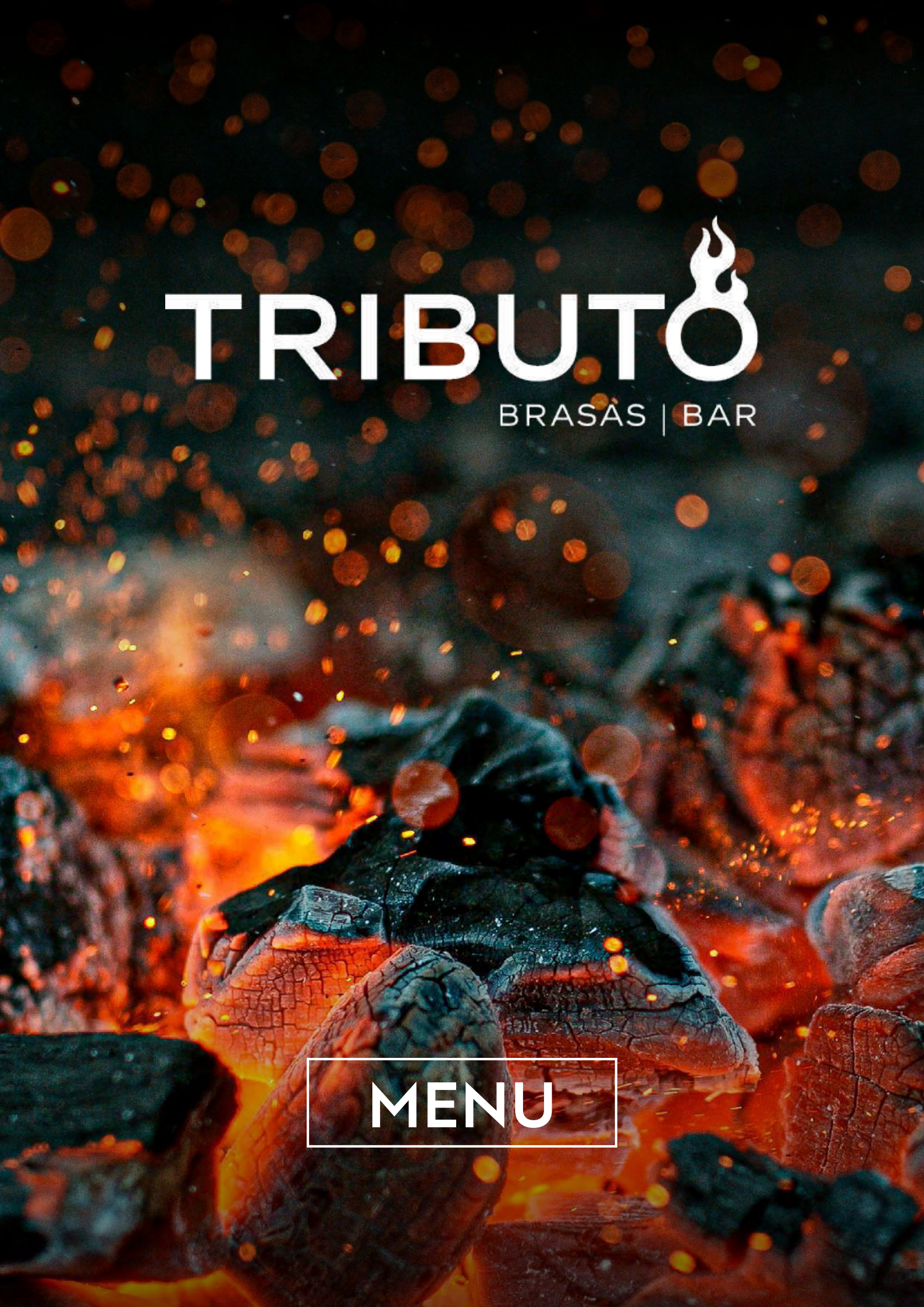


13. Altramuces



14. Dióxido
de azufre
y sulfitos

TRIBUTO



TRIBUTO

BRASAS | BAR

MENU

FROM THE FISH MARKET AND MORE

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

Gillardeau oyster nº2 (6) €6/ud.

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

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

Cooked baby prawns (150g) (3) €24

Spicy "Caragols a la llauna" —
traditional snails served in a metal tray (14) €16

TRIBUTO 

COLD STARTERS

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

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

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

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

Sea bass ceviche with charred avocado foam, mango and coconut leche de tigre (3,4,7) €24

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

TRIBUTO 

HOT STARTERS

Josper-grilled sourdough bread bun with a knob of butter (1,7)	€7,5/ud.
Iberian ham croquettes (1,2,7)	€3,5/ud.
Crispy meatballs of aged beef with foie foam (1,7,10,11,14)	€5/ud.
Grilled old cow marrow with beef sirloin steak tartar (1*,2,4,11,14) <i>*gluten-free option</i>	€26
Gratinated scallops with all-i-oli, shavings of Iberian ham, and confit onion (2,3,6)	€24
"Balfegó" red tuna loin, slow-cooked, glazed with Teriyaki sauce, cauliflower cream (1,4,5,7,8,9,10,11,12,14)	€26
Crispy grilled sweetbreads of old cow, confit-style (1,7,14)	€18
Mini burger of aged beef with truffled cheese sauce, Iberian ham, and sun-dried tomato (1,2,7,11,12,14)	€6,5/ud.
Chargrilled local squid, served with romesco sauce and young garlic shoots (1*,9,14) <i>*gluten-free option</i>	€24
Baby squid fritter with Ibérico ham veil, baby broad beans, young garlic and black garlic aioli. (1,3,4,5,6,10,14)	€5/ud.

TRIBUTO 

THE MOST CARNIVOROUS SELECTION

Grilled beef sirloin, fresh grilled duck foie with umeboshi (*Japanese plum*) and crispy herb-butter potatoes (1*,5,7,11,12,14) *gluten-free option €32

Oxtail cannelloni confit in red wine with truffled béchamel (1,2,5,7,10,11,14) €22

Grilled aged beef entrecôte with Josper-roasted baby potatoes and Padrón (1*) *gluten-free option €34

Grilled coquelet with mustard-infused purée and a fino wine reduction with herbs and lemon (7,11,14) €20

"Txogitxu" clandestine premium old cow ribeye grilled with it garnish (1*) *gluten-free option €94/kg

WHY NOT?

*Charcoal-grilled Valencian baked rice in a traditional metal tray (10,14)

*Available at lunchtime only

Minimum 2 diners · 30 min preparation

€20/portion

TRIBUTO 

FROM THE SEA

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

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

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

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

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

TRIBUTO 

AND TO FINISH...

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

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

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

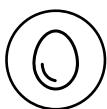
"Valdeón" blue cheese cake with Lotus biscuit (1,2,7,9,14) €8

ALLERGENS

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



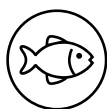
1. Gluten



2. Eggs



3. Crustacean



4. Fish



5. Soya



6. Shellfish



7. Milk



8. Peanuts



9. Nuts



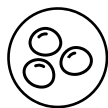
10. Celery



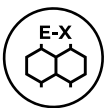
11. Mustard



12. Sesame



13. Lupins



14. Sulphite

TRIBUTO