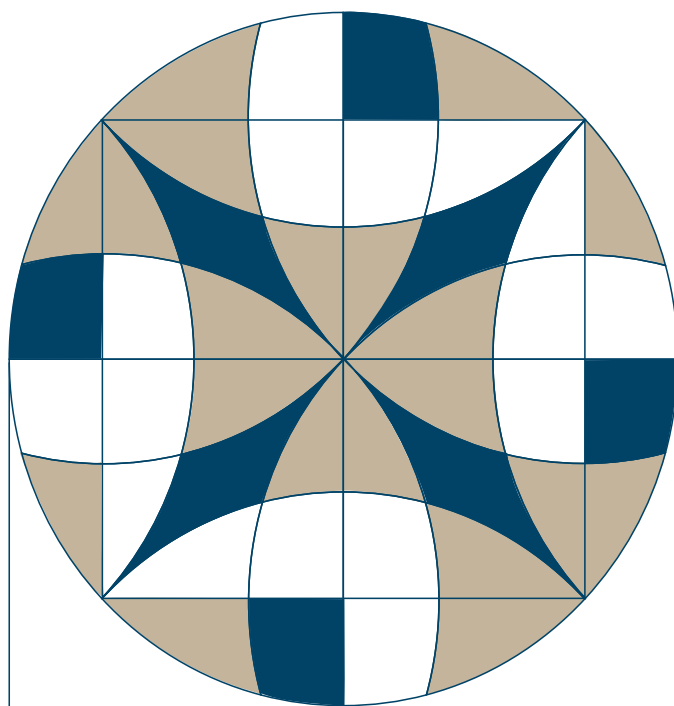




MÓN

RESTAURANT & BOUTIQUE
ALTEA

Entrantes - Starters

Ostra Guillaudeau N ° 2 ⁽¹³⁾ Guillaudeau oyster N° 2	6'50€
Gamba roja a la brasa 100gr. ⁽²⁾ Red shrimp 100gr.	18€
Zamburiña con salsa marinera ⁽¹³⁾ Scallop with marinara sauce	5€
Cecina de vaca madurada Servido con pan de carasau ⁽¹⁾ Dry-cured aged beef Served with carasau bread	24€
Ensaladilla de atún rojo ⁽³⁻⁴⁻⁷⁻¹¹⁾ Servido con pan de carasau ⁽¹⁾ Bluefin tuna salad Served with carasau bread	18€
Tartar de atún rojo ⁽⁴⁻¹¹⁾ Servido con pan de carasau ⁽¹⁾ Red tuna tartar Served with carasau bread	18€
Steak tartar sobre tuétano a la brasa ⁽¹⁰⁻¹⁴⁾ Servido con pan de carasau ⁽¹⁾ Steak Tartare on Grilled Bone Marrow	28€
Calamares a la Andaluza con harina de garbanzo ⁽¹³⁾ Andalusian-Style Squid chickpea flour coating Served with carasau bread	18€
Pata de pulpo a la brasa sobre parmentier de patata ⁽⁷⁻¹³⁾ Grilled octopus leg on potato parmentier	26€
Croquetas de boletus y trufa negra 4 uds. ⁽¹⁻³⁻⁷⁾ Boletus croquettes with truffled mayonnaise 4 units.	16€
Croquetas de carrillada ibérica en su salsa 4 uds. ⁽¹⁻³⁻⁷⁾ Iberian cheek croquettes in their sauce 4 units.	16€

Ensaladas - Salads

Tomate rosa de Altea, bonito, cebolla tierna, rabano, alcaparras y guindillas piparra ⁽⁴⁾ Altea pink tomato, tuna, spring onion, radish, capers and piparra peppers	16€
Queso burrata fresca 250g, tomate seco, nueces, brotes tiernos, pistachos y fresas ⁽⁷⁻⁸⁾ Servido con pan de carasau ⁽¹⁾ Fresh Burrata 250g with sun-dried tomatoes, walnuts, baby leaf greens, pistachios and strawberries Served with carasau bread	18€
Queso de cabra, brotes tiernos, cebolla caramelizada, tomate seco, nueces, pistachos, fresas y salsa de miel y mostaza ⁽⁷⁻⁸⁻¹⁰⁾ Goat cheese with baby leaf greens, caramelized onion, sun-dried tomatoes, walnuts, pistachios, strawberries and honey mustard dressing	18€

Infantil | hasta 12 años - Kids | up to 12 years old

Hamburguesa con queso y patatas fritas ⁽¹⁻⁷⁾ Cheeseburger and French fries	14€
Macarrones boloñesa con parmesano ⁽¹⁻⁷⁾ Bolognese macaroni with parmesan	12€
Merluza rebozada con patatas fritas ⁽¹⁻⁴⁾ Breaded hake with French fries	13€



Carnes - Meats

Chuletón de vaca madurada a la brasa 1100gr Chargrilled dry-aged beef rib steak 1100gr	75€
Entrecot de Angus a la brasa Grilled Angus entrecote	32€
Solomillo de ternera y foie gras Beef tenderloin with foie gras	34€
Extra salsa pimienta Extra pepper sauce (1-7-9)	3€
Carrilleras de cerdo ibérico a baja temperatura con parmentier de patata (7-14) Iberian pork cheeks at low temperature with potato parmentier	26€
Hamburguesa de vaca a la brasa, pan brioche, queso Cheddar, cebolla caramelizada, pepinillo y salsa burger (1-7-10) Chargrilled beef burger on a brioche bun with cheddar cheese, caramelized onion, pickles and burger sauce	25€

Menú Chuletón 2 personas Pan All i Oli (1-3) Croquetas de carrillera en su salsa (1-3-7) Cecina de vaca madurada Chuletón de vaca madurada Torrija pan brioche y helado de turrón (1-3-7-8)	50€ p.p. Bebida no incluida Drinks not included	Rib Steak Menu for Two Bread with alioli Beef cheek croquettes in their sauce Aged beef cecina Aged beef rib steak Brioche french toast with nougat ice cream
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Pescados - Fish

Cazuela de rape y gamba (2-4) Monkfish and prawn casserole	26€
Lubina de lonja (4) Wild-caught sea bass	32€
Lomo de salmón con salsa de miel y mostaza (4-7-10) Salmon loin with honey mustard sauce	28€

Postres - Desserts

Torrija caramelizada con helado de Turrón (D.O. Jijona) (1-3-7-8) Caramelized French toast with nougat ice cream (D.O. Jijona)	9€	Tarta de manzana con helado de vainilla (1-7) Apple pie with vanilla ice cream	8€
Tarta de queso al horno (3-7) Baked cheesecake	8€	Arroz con leche (7) Rice pudding	6€
Brownie de chocolate y nueces con helado de vainilla (1-3-7-8) Chocolate and walnut brownie with vanilla ice cream	8€	Fresas con nata (7) Strawberries with cream	6,50€
		Bola de helado (7) chocolate vainilla turrón (8) Ice cream scoop chocolate vanilla nougat	3,90€

