### **GROUP MENU**

## 25,90 € beverage included (OR)

#### 19,90 € beverage not included

MINIMUM 4 PEOPLE AND TO SHARE

IVA INCLUDED

#### **OUR BRAVAS (a5)**

POTATOES WITH ALL I OLI OF BLACK GARLIC AND KIMCHI SAUCE

#### OX CARPACCIO (7)

WITH ALFALFA SPROUTS, PARMESAN CHEESE FLAKES, BLACK TRUFFLE AND ARUGULA

#### RED TUNA TARTAR (a1)

(OR)

#### HIGH LOIN ENTRECOTTE

(PLUS 6 EUROS FOR COSTUMER AND MINIMUM 2 PERSONS)

## CROQUETONES "DE CALLE" (a5-12-7)

EGGS WITH IBERIC HAM (a5)

WITH PUFF PASTRY OF POTATO

#### DESSERTS TO CHOOSE (\*)

#### DURING DINNER OPEN BAR OF WINE, BEER AND REFRESHMENTS

BREAD AND COFFEE OR TEA

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# DE CALLE



menu 01

TO START WITH		<b>TOASTS</b>	
BREAD BASQUET WITH OR WITHOUT GRATED TOMATO (A12)	2	OF IBERIC SIRLOIN (a12) (WITH ARUGULA, FIG JAM AND CANDIED TOMATO)	6,5
RUSSIAN SALAD OF AMPARO (a1-5) DE CALLE FRENCH FRIES (Aga)	8 8	OF GOAT CHEESE (a12-7) (WITH TOMATO JAM)	5,5
VALENCIAN MUSSEL (depending on season) (as CHEESE WITHOUT BORDERS (a?) (SCARMOZA AFUMICATA, PESTO CHEESE, BLUE, BOFART AND CAMEMBERT)	9) 10	OF CANTABRIC ANCHOVYS (a12-1-7) (WITH SHEEP CHEESE AND TOMATO) OF IBERIC HAM (a12)	6
<b>OX CARPACCIO (a7)</b> (WITH ALFALFA SPROUTS, PARMESAN CHEESE FLAKES, BLACK TRUFFLE AND ARUGULA)	13	(WITH NATURAL TOMATO)  AND OF COURSE	
GOAT CHEESE DRUM (a7) (WITH AUBERGINE AND CARAMELIZED ONION)	13	SCRAMBLE OF GULAS AND SCHRIMPS (a1-2-5) (WITH A SLIGHT SPICY TOUCH)	13
IBERIC HAM OUR BRAVAS (a5)	15 8	FRIED EGGS WITH HAM (a5) (IBERIC HAM WITH POTATOES AND FRIED EGGS)	13,9
(POTATOES WITH ALL I OLI OF BLACK GARLIC)  CROQUETONES "DE CALLE" (a5-12-7)  (CHICKEN BREAST, TOMATO, ONION AND SPICES)	2,5 Ud.	CHEF BURGER (a5-6-8-12-13-7) 200 GR OF BEEF AND SOMETHING ELSE (LETTUCE, TOMATO, CARAMELIZED ONION, CHEDDAR CHEESE AND BACON)	12
CROQUETTE BASQUET (a5-12-7) 4 Uds (OF IBERIC HAM)	8	IBERIC SIRLOIN (WITH CARAMELIZED MUSHROOMS AND SLICED POTATOES)	15
CROQUETTE BASQUET (a5-12-7)4 Uds (OF MUSHROOMS)	8	HIGH LOIN ENTRECOTTE (WITH FRENCH FRIES, BAKED POTATOES OR GRILLED VEGETABLES)	17
BRAISED OCTOPUS (a2) (WITH PARMENTIER, BLACK TRUFFLE OIL AND DE LA VERA PEPPERS CRISP)	15	<b>RED TUNA PIECE (a1-8)</b> (WITH ALFALFA SPROUTS,BLACK SESAME AND A BED OF PROVENZAL POTATOES)	15
SEASHORE SQUID (a9) (GRILLED WITH CITRIC TARTAR)	16		
SALADS AND TARTARS			
VALENCIAN TOMATO SALAD (a1-7) (WITH BONITO VENTRESS EN AOVE AND PARMESAN CHEESE FLAKES)	13	ALLERGEN LIST	
GOAT CHEESE SALAD (a7) (BOUQUET OF VARIOUS LETTUCES WITH CRISPY BACON AND CHERRY TOMATOES)	12	1-FISH 2-SHELLFISH 3-CELERY 4-NUTS 5-EGGS 6-MUSTARD 7-DAIRY PRODUCTS 8-SESAME 9-MOLLUSCS 10-PEANUT 11-ALTRAMUCES 12-GLUTEN 13-SODA 14-SULPHITES	
RED TUNA TARTAR (a1) (WITH PURPLE ONION, KIMCHEE SAUCE Y ETC)	16	"SOME DISHES OF THE MENU MAY CONTAIN TRACES OF NUTS AND SULPHITES"	
QUINOA SALAD WITH FRESH SALMON (a1)	15		

(WITH AVOCADO AND MANGO EMULSION)