

mañet

casa • huéspedes

www.hotelmanyetmoraira.es

Tel: 96 649 01 81






Homemade desserts

 Chocolate brownie	6,50 €
 Homemade flan	4,50 €
 Tiramisú	6,50 €
 French toast with ice cream	6,00 €
 House dessert	6,00 €

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Salads

 Portet (wakame seaweed, tender shoots, marinated tuna, candied cherry tomatoes, sesame and teriyaki vinaigrette)	12,00 €
 Valenciana Valenciana (romaine lettuce, iceberg, egg, asparagus, tuna, corn, carrot, beetroot, chilli pepper)	11,00 €
 Burrata (burrata, basil pesto, cherry, green shoots, pine nuts)	12.50 €
 Fish salad	9.50 €
 Mimosa salad (assorted lettuces, tomato, egg, carrot, beet, cooked ham, corn, onion, olives, and yogurt sauce)	11,00 €

Starters

 Oxtail ravioli	13,50 €
 Carpaccio of Iberico prey, arugula, dried tomatoes and Parmesan	13,50 €
 Sepionet with broad beans, ham and crunchy almonds	16.80 €
 Foie gras over cracked potatoes (egg, ham, foie micuit)	13,50 €
 Octopus with cauliflower puree, crumbs and bacon	19,50 €
 Cod cheeks with apple syrup, black olives and dried tomato	16.50 €
 Grilled Octopus over the flames	18,00 €
 Steamed mussels	8,00 €
 Grilled marrow bones	8,00 €
 Tuna tartar on tomato velvet	18.00 €
 Andalusian Style Calamari	15,00 €
 Grilled squid with Mery almond sauce	16,00 €
 Fried fish	14,00 €
 Chicken croquettes with ham	(4 pcs) 6,00 €
 Clams	12,50 €
 Coques de Dacsa	(1 pcs) 2,50 €
 Creamed soup of the day	6,00 €






ALLERGENS
















All our dishes have information about allergens. If you have any allergies, please let our staff know, so they can advise you properly.

Soupy rice (13h a 16h)

*Price per person/min. 2 persons






 Clawed lobster	21,00 €
 Seafood Gazpacho	16,00 €
 Surf and Turf: Iberico cuts, mushrooms, garlic shoots and squid	15,00 €
 Monkfish with prawns (shrimps)	16,50 €
 Sepionets and broad beans broth	17.00 €

Dry rice (13h a 16h) one rice per table


 Alicante-style rice	12,50 €
 Mixed paella	13,50 €
 Rice Señoret	15,00 €
 Vegetable paella	11,00 €
 Paella with red mullet, prawns and spring garlic	16,00 €
 Paella with Iberico and Green garlic	14,00 €
 Spanish black rice paella (squid ink, with seafood)	13,00 €
 Rice with tuna, garlic shoots and dried tomatoes	14,00 €
 Baked rice	13,00 €
 Duck fideuà with foie and mushrooms	16,00 €
 Noodle paella with blood sausage and mushrooms	14,00 €
 Noodle paella (thin noodle)	13,50 €
 Black fideuà (fine noodle)	15,00 €

*Price per person/min. 2 persons

Fish

 Tuna with lemon parmentier and seasonal vegetables	20.00 €
 Monkfish with Thai curry and prawns	21.50 €
 Cod gratin with all-i-oli	19,00 €
 Croaker with cava sauce, crunchy herbs and olive	18,00 €
 Fish from the market - Fish auction	to ask

Meat

Veal entrecote	19,00 €
Roast lamb with garnish	18,00 €
Grilled Iberian pork feather	18,00 €
Veal Sirloin Steak with foie gras and caramelized apple	24,90 €
Grilled lamb chops	18,50 €
 *Garnish: pepper sauce / Roquefort sauce / oporto sauce	1,50 €
Patatas fritas	2,50 €

 * Bread service per person **1,80 €**