



MENÚ SAN JOSÉ
19 DE MARZO

Entrantes:

Starters :

Escalivada con paté de aceitunas y ahumados

Roasted peppers salad with olive pate and smoked

Sepia bruta sobre cremoso de apio y curry verde

Raw cuttlefish on creamy celery and green curry

Espardenyá de alubias y torreznos

"Espardenyá" of beans and pork cracklings

Plato principal a elegir entre: (Arroces medio día, mínimo 2 personas, mesa completa)

Main course to choose between: (Rice midday, minimum 2 people, full table)

Arroz del senyoret

Seafood paella

Paella de verduras

Paella with vegetables

Paella valenciana

Valencian paella

Paella de fideos mariners

Seafood paella with noodles

Meloso de secreto ahumado y ratataouille de setas

Creamy rice of smoked secret and mushrooms "ratataouille"

Merluza con titaina

Hake with "titaina"

Costillar asado a baja temperatura con soja y sésamo

Low-temperature roasted ribs with soybeans and sesame

Postre: (a elegir entre)

Dessert : (to choose between)

Coca caramelizada de calabaza y miel

Caramelized pumpkin and honey coca

Macedonia de fruta con sorbete

Fruit Macedonia with sorbet

Precio 32€, bebida no incluida

Price 32€, drink not included

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