



# CONTRA PUNTO

## GASTRONOMY

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### COLD STARTERS

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<b>Oyster</b> (1 ud.)	5,80€
- Natural <sub>14</sub>	
- Valencian orange curry sauce <sub>12,14</sub>	
- Kimchi <sub>1, 4, 6, 11, 14</sub>	
<b>Anchovy toast</b> with butter (1 ud.) <sub>1, 4, 7</sub>	4,50€
<b>Wagyu</b> on puff bread stuffed with pumpkin (1ud.)	4,50€
<sub>1, 6, 12</sub>	
<b>Chicory salad</b> with pumpkin, feta cheese and orange curry <sub>1, 7, 8, 12</sub>	14,50€
<b>Broccoli salad</b> with peanut vinaigrette <sub>1, 3, 5, 6, 10, 11, 12</sub>	13,50€
<b>Roasted leek</b> with saffron cheese cream and iberian guanciale <sub>7</sub>	13,25€
<b>Roasted sweet potato</b> with strawberries, blue cheese cream, pickles and green vinaigrette <sub>7, 12</sub>	14,25€
<b>Cold potato salad</b> with smoked eel <sub>1, 3, 4, 12</sub>	11,00€
<b>Waffle</b> with creamy parmesan, cured yolk and Sarrion sturgeon caviar <sub>1, 3, 4, 7</sub>	17,50€
<b>Red tuna tartar</b> with avocado <sub>1, 4, 6, 11</sub>	19,50€
<b>Steak tartar</b> on top of french butter croissant (1ud.) <sub>1, 3, 4, 7, 10, 12</sub>	9,90€
<b>Marinated salmon sashimi</b> with smoked eggplant and pickles <sub>1, 3, 4, 6, 10, 12</sub>	14,90€

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### HOT STARTERS

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<b>Soufflé potato</b> stuffed of egg yolk with truffle (1ud.) <sub>3</sub>	5,00€
<b>"Olé mis huevos"</b> low temperature egg with truffle potato cream <sub>1, 3, 7, 11</sub>	12,50€
<b>Crispy octopus</b> with spicy mayonnaise <sub>3, 12, 14</sub>	24,00€
<b>Rabbit fried "wings"</b> with rosemary barbecue sauce (4uds.) <sub>1, 7, 10, 12</sub>	18,50€
<b>Wild mushrooms</b> with egg at low temperature <sub>7, 3</sub>	21,00€
<b>Canelloni</b> free-range chicken <sub>1, 3, 7</sub>	14,90€
<b>Benicarló artichoke</b> with Iberian guanciale, parmesan cream and hollandaise foam <sub>3, 7, 12</sub>	16,00€
<b>Mediterranean white prawn</b> grilled 200g <sub>2</sub>	16,50€

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### FISH

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<b>Ray fish</b> accompanied by seafood soup <sub>2, 4, 7, 12, 14</sub>	27,50€
<b>Bluefin tuna</b> chop with smoked eggplant cream <sub>1, 4, 6, 7, 11</sub>	28,00€
<b>Catch of the day</b> with cauliflower sauce and vegetables <sub>4</sub>	29,50€
<b>Meunière sole</b> with red shrimps <sub>1, 2, 4, 7, 14</sub>	27,90€

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### MEATS

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<b>Lamb loin</b> with beetroot stew, beans and potato <sub>7, 12</sub>	29,90€
<b>Iberian pork steak</b> with sour and sweet spring onions and citric carrot cream <sub>6, 7, 12</sub>	25,50€
<b>Dry aged beef steak</b> >40 days with red peppers and potato chips (400gr/500gr)	40,00€



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## PAELLA

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<b>Red prawn and rock fish</b> <small>2, 4, 12, 14</small>	23,00€
<b>Squid ink paella</b> with crispy octopus, samphire and garlic emulsion <small>2, 3, 4, 12, 14</small>	20,90€
<b>Iberian rib and citric "chimichurri"</b> <small>7, 12</small>	19,50€
<b>Duck and boletus risotto</b> <small>12</small>	21,50€

*\*The rice dishes will be served exclusively at lunchtime and at the full table.*

*\*\*Minimum 2 persons.*

*\*\*\*The price of the paellas is per person.*

**Bread service** 1,50€ p/person

# MIENU

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## KIDS MENU

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**Nuggets, fries and dessert** 1, 3, 6, 7, 8, 12 16,00€



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## DESSERTS

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<b>Chocolate</b> coulant with banana ice cream (minimum waiting time 12 minutes) <small>1, 3, 7, 8</small>	9,50€
<b>Caramelized bread pudding</b> with aromatized milk ice cream <small>1, 3, 7, 8</small>	7,50€
<b>White chocolate and berries truffle</b> with strawberries sorbet	7,50€
<b>Cheesecake</b> <small>3, 7</small>	18,90€
<b>½ Cheesecake</b> <small>3, 7</small>	11,50€

## LUNCH MENU

**Individual starter, main course and dessert.** 22,50€

\*The menu will be served only on Wednesdays, Thursdays and Fridays .

(EXCEPT HOLIDAYS).

\*\*The lunch menu does not include dishes from the menu, please consult our staff.

# COPUNTRAO

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