



CONTRA PUNTO

GASTRONOMY

COLD STARTERS

Oyster (1 ud.)	5,80€
- Natural ¹⁴	
- Valencian orange curry sauce ^{12, 14}	
- Kimchi ^{1, 4, 6, 11, 14}	
Anchovy Lopez serie oro with brioche (1 ud.) ^{1, 4, 7}	5.25€
Super Gilda ^{4, 12}	6,00€
Lamb hummus with yogurt sauce ^{7, 11}	14,80€
Cuttlefish with pistachio mayonnaise ⁸	14,50€
Roasted leek with yogurt muhammara sauce con salsa muhammara and iberian guanciaie ^{7, 8 12}	14,10€
Roasted sweet potato with strawberries, blue cheese cream, pickles and green vinaigrette ^{7, 12}	14,25€
Cold potato salad with smoked eel ^{1, 3, 4, 12}	11,00€
Waffle with creamy parmesan, cured yolk and Sarrion sturgeon caviar ^{1, 3, 4, 7}	17,50€
Roasted and olives moked sardine ^{4, 6, 7, 8, 9}	12,00€
Red tuna tartar with green “gazpacho” ^{1, 4, 6, 11}	19,50€
Steak tartar on top of french butter croissant (1ud.) ^{1, 3, 4, 7, 10, 12}	9,90€
Marinated salmon sashimi with smoked eggplant and pickles ^{1, 3, 4, 6, 10, 12}	14,90€
Roasted pumpkin with cured beef and dry yogurt ⁷	15,00€

HOT STARTERS

Soufflé potato stuffed of egg yolk with truffle (1ud.) ³	5,00€
Crispy ear cooked at low temperatura with pickles ¹⁰	15,50€
“Olé mis huevos” low temperature egg with truffle potato cream ^{1, 3, 7, 12}	12,50€
Crispy octopus with spicy mayonnaise ^{3, 12, 14}	24,00€
Rabbit fried “wings” with rosemary barbecue sauce (4uds.) ^{1, 7, 10, 12}	19,50€
Iberian pork rib with tae sauce and Jerusalem artichoke chips	15,00€
Canelloni free-range chicken ^{1, 3, 7}	14,90€
Mediterranean white prawn grilled 200g	16,50€
Glazed coral chicken wings ⁸	13,50€

FISH

Turbot accompanied by seafood soup ^{2, 4, 7, 12, 14}	30,50€
Bluefin tuna chop with smoked eggplant cream ^{1, 4, 6, 7, 11}	28,00€
Catch of the day with cauliflower sauce and vegetables ⁴	29,50€
Meunière sole with red shrimps ^{1, 2, 4, 7, 14}	29€

MEATS

Lamb loin with beetroot stew band potato ⁷	30,50€
Iberian pork steak with sour and sweet spring onions and citric carrot cream ^{6, 7, 12}	27,00€
Dry aged beef steak >40 days with red peppers and potato chips (400gr/500gr)	40,00€
Beef tenderloin with “mole poblano” potatoes and Cherry tomatoes ⁷	35,00€

PAELLA

Red prawn and rock fish ^{2, 4, 12, 14}	23,00€
Squid ink paella with crispy octopus, samphire and garlic emulsion ^{2, 3, 4, 12, 14}	20,90€
Iberian rib and citric “chimichurri” ¹²	19,50€
Duck, boletus risotto ¹²	22,50€

*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**

**** For more than 5 people, the rice will be “risotto”. If there are fewer people, and you want it to be “risotto”, consult our staff.

Bread service p/person	1,50€
* Takeaway service p/service	1,50€

MENU

KIDS´ MEÑU

Nuggets, fries and dessert ^{1, 3, 6, 7, 8, 12}	16,00€
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DESSERTS

Chocolate coulant with banana ice cream (<i>minimum waiting time 12 minutes</i>) ^{1, 3, 7, 8}	9,50€
Caramelized bread pudding with aromatized milk ice cream ^{1, 3, 7, 8}	7,90€
White chocolate and berries truffle with strawberries sorbet ⁷	7,50€
Puff white brownie with seasonal fruit and pumpkin ice cream ^{1, 3, 7, 8, 4}	6,90€
Cheesecake with toffee and sugared pistachios ^{1, 3, 7, 8}	7,80€

LUNCH MENU

Individual starter, main course and dessert.	25,00€
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* The menu will be served only at **lunchtime** on Wednesdays, Thursdays and Fridays .(EXCEPT HOLIDAYS).

** The menu will be served at the full table. (For 10 people or more, please consult our staff)

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

COPUNTRO

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