



CONTRA PUNTO

GASTRONOMY

COLD STARTERS

Oyster	5,50€
- Natural ₁₄	
- Valencian orange curry sauce _{12,14}	
- Kimchi _{1, 4, 6, 11, 14}	
Anchovy toast with butter _{1,4, 7}	4,00€
Winter salad with seasonal fruits, roasted pumpkin and our homemade cottage cheese _{3, 7, 8}	13,50€
Broccoli salad with peanut vinaigrette _{1, 3, 5, 6, 10, 11, 12}	12,90€
Spicy smoked eggplant _{3,5, 7, 9, 12}	12,15€
Bluefin tuna tartar with avocado _{1,4, 6, 11}	17,80€
Waffle with sturgeon caviar, parmesan cream and egg yolk _{1, 3, 4, 6, 7}	16,95€
Cold potato salad with smoked eel _{1, 3, 4, 12}	9,90€
Cuttlefish with pistachio mayonnaise _{3,6, 8, 14}	13,95€
Smoked sarrión sturgeon with berries cream and red chucrut _{4, 7, 12}	13,90€
Steak tartar on top of french butter croissant _{1, 3, 4, 7, 10, 12}	9,90€

HOT STARTERS

Soufflé potato stuffed of egg yolk with truffle ₃	5,00€
"Olé mis huevos" low temperature egg with truffle potato cream _{1, 3, 7, 11}	12,00€
Crispy octopus with spicy mayonnaise _{3, 12, 14}	17,80€
Rabbit fried "wings" with rosemary barbecue sauce(4uds.) _{1, 7, 10, 12}	15,00€
Canelloni free-rnage chicken _{1, 3, 7}	14,90€
Seasonal wild mushrooms with light thyme bechamel sauce _{1, 7, 8}	22,50€
Confited artichokes with iberian jackle and veouté _{7, 8}	14,90€

FISH

Ray fish accompanied by seafood soap _{2, 4, 7, 12, 14}	22,50€
Bluefin tuna chop with parsnip and fennel cream _{1, 4, 6, 7}	24,00€
Catch of the day with cauliflower sauce and vegetables _{4,}	25,00€

MEATS

Lamb shank with beetroot stew _{7, 12}	24,00€
Iberian pork steak with sour and sweet spring onions and citric carrot cream _{6, 7, 12}	23,50€
Dry aged beef steak (> 40 days) with red peppers and potato chips (400gr/500gr)	34,00€

PAELLA

Red prawn and artichok	2, 4, 12, 14	22,50€
Paella of the day	2, 4, 12, 14	18,50€
Squid ink paella with crispy octopus, samphire and garlic emulsion	2, 3, 4, 12, 14	20,50€
Duck and fungi risotto		18,50€

*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

MENU

KIDS MENU

Nuggets, fries and dessert	1, 3, 6, 7, 8, 12	15,00€
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DESSERTS

Chocolate coulant with banana ice cream (minimum waiting time 12 minutes)	1, 3, 7, 8	9,50€
Caramelized bread pudding with aromatized milk ice cream	1, 3, 7, 8	7,50€
White chocolate truffle and berries	7	7,50€
Puff pastry apple compote and bourbon vainilla ice cream	1, 3, 7, 8	6,90€

LUNCH MENU

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

COPUNTRO

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