



CONTRA PUNTO

GASTRONOMY

COLD STARTERS

Oyster (1 unit)

- Natural 14 6, 20 €
- Valencian orange curry 12, 14
- Kimchy 1, 4, 6, 11, 14

Anchoa Lopez Serie Oro with brioche (1ud.) 1,4,7 5, 25 €

Super **Gilda** 4, 12 6, 00 €

Tomato salad with artisanal buffalo burrata 7, 12 18,00 €

Lamb hummus with yogurt sauce 1,7,11 14, 80 €

Cuttlefish with pistachio mayonnaise 8 16, 00 €

Roasted leek with yogurt muhammara sauce and Iberian pork jowl 7, 8, 12 14, 10 €

Roasted sweet potato with strawberries, blue cheese crea, pickles and green vinaigrette 7, 12 14, 25 €

Cold potato salad with smoked eel 1, 3, 4, 12 11, 00 €

Roast beef with roasted apple cream and green sauce 4 18, 30 €

Red tuna tartare with green "gazpacho" 1, 4, 6, 11 24, 00 €

Steak tartar on top French butter croissant toast (1 pc.) 1, 3, 4, 7, 10, 12 10, 50 €

Marinated salmon sashimi with smoked eggplant and pickles 1, 3, 4, 6, 10, 12 21, 00 €

HOT STARTERS

Soufflé potato stuffed of egg yolk with truffle (1 pc.) 3 5, 00 €

Crispy ear cooked at low temperature with pickles 10 15, 50 €

Crispy octopus with spicy mayonnaise 3, 12, 14 24, 00 €

Rabbit fried "wings" with rosemary barbecue sauce (4 pieces) 1,7,10,12 22, 00 €

Iberian pork rib with tae sauce and yuca chips 1, 7 18, 50 €

Cannelloni free-range chicken 1, 3, 7 17, 80 €

Mediterranean white prawn drilled 200g 16, 50 €

Glazed coral chicken wings 13, 50 €

FISH

Turbot accompanied by seafood soup 2,4, 7, 12, 14 38, 00 €

Bluefin tuna chop with smoked eggplant cream 1, 4, 6, 7, 11 28, 00 €

Catch of the day with cauliflower sauce and vegetables 4 30, 00 €

MEATS

Pork knuckle with romesco sauce and "padron" pepper 12 25, 00 €

Iberian pork steak with sour and sweet spring onions and citrus carrot cream 6,7,12 32, 00 €

Dry aged beef steak > 40 days with peppers and potatoes chips (400g/500g) 46, 00 €

Beef tenderloin with "mole poblano", potatoes and Cherry tomatoes 7 34, 00 €

PAELLA

Red prawn and rock fish 2,4, 12, 14	24 ,00€
Squid ink paella with crispy octopus, samphire and "alli oli" 2, 3, 4, 12, 14	23, 00€
Iberian pork rib and citrus "chimichurri" 12	21, 50€
Duck, boletus risotto 12	24, 00€

*Rice dishes will be served exclusively at **lunchtime** and to the entire table.

**Minimum two (2) people.

***The price of the rice dishes is **per person**

**** *For groups of 5 or more, the rice will be creamy. If there are fewer of you and you would like it creamy, please ask our staff.*

Bread service per person	1, 50€
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MENU

KIDS MENU

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

Chocolate coulant with banana ice cream (Minimum waiting time 12 min.) 1, 3, 7, 8	9, 50 €
Caramelized bread pudding with aromatized milk ice cream 1, 3, 7, 8	8, 00€
White chocolate and berries truffle with strawberries sorbet 7	8, 00 €
Puff white brownie with seasonal fruit and pumpkin ice cream 1, 3, 7, 8	6, 90 €
Cheesecake with toffee and sugared pistachios 1, 3, 7, 8	8, 50 €

LUNCH MENU

Individual starter, main course and dessert	25, 00€
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* The menu will only be served during lunch service, on Mondays, Tuesdays, Wednesdays, Thursdays, and Fridays of each week. (EXCEPT BANK HOLIDAY).

** The menu will be served to the entire table. (For tables of 10 people or more, please inquire about options)

*** The menu does not include dishes from the à la carte menu; please consult with our staff.

COPUNTROAO

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