

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.)	5,25€
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Super Gilda _{4, 12}	6,00€
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Roasted pumpkin with cured beef and dry yogurt. ₇	16,80€
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Lamb hummus with yogurt sauce _{7, 11}	14,80€
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Cuttlefish with pistachio mayonnaise ₈	14,50€
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Roasted leek with yogurt muhammara sauce con salsa muhammara and iberian guanciale _{7, 8, 12}	14,10€
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Roasted sweet potato with strawberries, blue cheese cream, pickles and green vinaigrette _{7, 12}	14,25€
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Cold potato salad with smoked eel _{1, 3, 4, 12}	11,00€
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Waffle with creamy parmesan, cured yolk and Sarrion sturgeon caviar _{1, 3, 4, 7}	17,50€
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Roast beef with roasted apple cream and green sauce ₄	15,00€
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Red tuna tartar with green "gazpacho" _{1, 4, 6, 11}	19,50€
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Steak tartar on top of french butter croissant (1ud.) _{1, 3, 4, 7, 10, 12}	9,90€
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Marinated salmon sashimi with smoked eggplant and pickles _{1, 3, 4, 6, 10, 12}	14,90€
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HOT STARTERS

Soufflé potato stuffed of egg yolk with truffle (1ud.)	₃	5,00€
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Crispy ear cooked at low temperatura with pickles	₁₀
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15,50€

"Olé mis huevos" low temperature egg with truffle potato cream	_{1, 3, 7, 12}	12,50€
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Crispy octopus with spicy mayonnaise	_{3, 12, 14}	24,00€
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Rabbit fried "wings" with rosemary barbecue sauce (4uds.)	_{1, 7, 10, 12}	19,50€
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Iberian pork rib with tae sauce and Jerusalem artichoke chips		15,00€
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Canelloni free-range chicken	_{1, 3, 7}	14,90€
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Mediterranian white prawn grilled 200g		16,50€
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Glazed coral chicken wings		13,50€
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FISH

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

Pork knuckle with romescu sauce and "calçots"	₁₂	25,00€
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Iberian pork steak with sour and sweet spring onions and citric carrot cream	_{6, 7, 12}	27,00€
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Dry aged beef steak >40 days with red peppers and potato chips (400gr/500gr)		40,00€
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Beef tenderloin with "mole poblano" potatoes and Cherry tomatoes	₇	35,00€
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DESSERTS

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

PAELLA

Red prawn and rock fish	23,00€
Squid ink paella with crispy octopus, samphire and garlic emulsion	20,90€
Iberian rib and citric "chimichurri"	19,50€
Duck, boletus risotto	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.

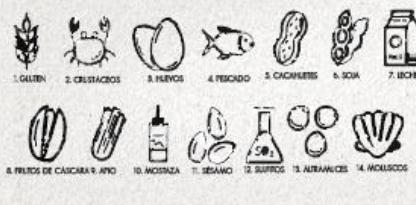
Bread service p/person 1,50€

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

MENU

KIDS' MENU

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



LUNCH MENU

Individual starter, main course and dessert. 25,00€

* 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.

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