



MENÚ

LA FRAGUA GASTROTIME



RESERVAS 632 33 31 82

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STARTERS

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|---|------|
| BEACH CUTTLEFISH WITH BLANQUET (SAUSAGE) WHITE BEANS AND PINE NUTS. | 11€ |
| PATATAS FRAGUADAS (POTATOS WITH ALIOLI AND BRAVA SAUCE) | 7.5€ |
| TOMATOES WITH TUNA BELLY AND BURRATA CHEESE. | 9.5€ |
| FRIED EGGS WITH TRUFFLE AND CURED HAM. | 9.5€ |
| EGGPLANT IN CHICKPEA TEMPURA WITH HONEY AND OLD MUSTARD. | 8€ |
| CHICKEN ALAST CROQUETTES AND STEW CROQUETTES. | 2.5€ |
| GARLIC SHRIMPS WITH GINGER AND SEMI-SPICY SWEET CHILI. | 9€ |
| HAND-CUT IBERIAN CURED HAM. (APPROX. 120G) | 14€ |
| SWEET BLACK PUDDING WITH PADRÓN PEPPERS AND CARAMELIZED ONION. | 7.5€ |
| PORK SKEWERS OR PIG'S EAR SKEWERS. | 8€ |

FISH

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| DONOSTIARRA-STYLE SEA BASS WITH VEGETABLES. | 14€ |
| SALMON WITH SOY SAUCE AND VEGETABLES. | 14€ |

MEAT

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| IBERIAN FEATHER STEAK WITH THAI VEGETABLES, SESAME, AND GINGER. | 16€ |
| SLOW-COOKED VEAL CHEEKS WITH PARMENTIER POTATOES. | 15€ |
| BEEF ENTRECOTE WITH SIDE DISH. | 20€ |
| MILK-FED LAMB CHOPS WITH SHOESTRING POTATOES, PADRÓN PEPPERS, AND FRIED QUAIL EGGS. | 18€ |

RICE DISHES

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| SENYORET RICE. (RICE DISH WITH MIXED SEAFOOD AND VEGETABLES) | 12€ |
| BLACK FIDEUÀ WITH CUTTLEFISH AND PRAWNS. (NOODLE DISH SIMILAR TO PAELLA, MADE WITH SQUID INK) | 14€ |
| LOBSTER RICE, CREAMY OR DRY. (RICE DISH WITH LOBSTER, EITHER IN A CREAMY OR DRY STYLE) | 18€ |
| PLUMILLA PAELLA WITH VEGETABLES. (PAELLA WITH FEATHER STEAK AND VEGETABLES) | 20€ |



RICE DISHES MINIMUM FOR TWO PEOPLE

DESSERTS

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| FRUIT WITH ICE CREAM. | 6€ |
| COCONUT CRUNCH WITH CARAMEL. | 6€ |
| OREO CHEESECAKE. | 6€ |
| CHOCOLATE BROWNIE WITH ICE CREAM. | 6€ |

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SANDWICHES

- POTATO OMELETTE WITH TOMATO AND ALLIOLI.
- LEAN PORK WITH TOMATO.
- CURED MEATS WITH FRIED BROAD BEANS.
- ALMUSSAFES (SOBRASADA AND ONION) WITH HAM.
- BACON, CARAMELIZED ONION, CHEESE, AND EGG.
- GRILLED ASPARAGUS, HAM, AND QUAIL EGG.
- PORK LOIN, PEPPERS, AND CHEESE.
- BEEF SANDWICH WITH SIDE DISH (€8).
- CRISPY BACON, FRIED PEPPERS, POTATOES, AND ALLIOLI.
- SECRET PORK SKEWERS WITH POTATOES AND ALLIOLI.
- TUNA, TOMATO, HARD-BOILED EGG, AND TENDER ONION.
- PIG'S EAR, PEPPERS, AND ALLIOLI WITH SPICY SAUCE.
- AVOCADO, CHEESE, TOMATO, AND GRILLED CHICKEN.

*ALL SANDWICHES INCLUDE: DRINK. COFFEE. OLIVES AND PEANUTS.

FULL SANDWICH 7€

HALF SANDWICH 6€

SUPER SANDWICH (WITH PATATAS FRAGUADAS) 11€

BREAKFASTS

- ENGLISH BREAKFAST. 7€
Bacon, beans, fried or scrambled eggs, tomato toast or croissant.
- NACIONAL. 7€
French omelette or tortilla skewer, serrano ham, grilled tomato, toast or croissant.
- BRUNCH. 7€
Poached egg, crispy bacon or ham, buttered toast or croissant.
- ENERGETIC. 7€
Greek yogurt, fresh fruit, cereal, tomato toast or croissant.
- AVOCADO. 7€
French omelette, grilled tomato, half avocado, bacon, toast or croissant.

*ALL BREAKFASTS INCLUDE COFFEE. YOU CAN ADD JUICE FOR +2€ OR MIMOSA (ORANGE JUICE WITH SPARKLING WINE) FOR +2€.

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SPARKLING WINE

CIENTO VOLANDO (bodegas Fernández Pons) 17.50€
Varieties: Macabeo 100%.
D.O. Cava.

BLANCOS

BLANC DE TRILOGÍA (bodegas Los Frailes) 18.50€
Varieties: Verdil, Muscat y Sauvignon blanc.
D.O. Valencia.

EL CULLEROT (bodegas Celler de Roure) 17.50€
Varieties: Chardonnay, Verdil, Px, Macabeo y Malvasia.
D.O. Valencia.

CAPRASIA BLANCO (bodegas Vegalfaro) 18.00€
Varieties: Chardonnay y Macabeo.
D.O. Utiel, Requena.

SILGA (bodegas Mantel Blanco) 15.00€
Varieties: Verdejo 100%.
D.O. Rueda.

GENIO Y FIGURA (bodegas Attis) 18.50€
Varieties: Albariño 100%.
D.O. Rías Baixas.

ROSÉ WINE

CAPRASIA ROSE (bodegas Vegalfaro) 18.00€
Varieties: Bobal y Merlot.
D.O. Utiel, Requena.

RED WINE

DELMORO (bodegas La Comarca) 18.00€
Varieties: Gamacha, Bobal y Syrah.
D.O. Valencia.

VENTA DEL PUERTO N°12 (bodegas La Viña) 19.00€
12 months aging in oak barrels.
Varieties: Syrah, Merlot, Cabernet, Sauvignon y Tempranillo.
D.O. Valencia.

MEGALA (bodegas Engera) 19.00€
14 months aging in oak barrels.
Varieties: Monastrell y Syrah.
D.O. Valencia.

CAPRASIA (bodegas Vegalfaro) 21.00€
14 months aging in oak barrels and partially aged for 5 months in clay amphora.
Varieties: Bobal 100%.
D.O. Utiel, Requena.

RAMÓN BILBAO (bodegas Ramón Bilbao) 18.00€
14 months aging in oak barrels.
Varieties: Tempranillo 100%.
D.O. Ca Rioja

EL BUSCADOR (bodegas Finca la Rica) 18.50€
12 months aging in oak barrels.
Varieties: Tempranillo y garnacha.
D.O. Ca Rioja.

FUENTENARRO (bodegas Fuentenarro) 16.00€
4 months aging in oak barrels.
Varieties: Tinto fino 100%.
D.O. Ribera del Duero.

PROTOS (bodegas Protos) 18.00€
6 months aging in oak barrels.
Varieties: Tinto fino 100%.
D.O. Ribera del Duero.

MATARROMERA (bodegas Matarramera) 27.00€
12 months aging in oak barrels.
Varieties: Tinto fino 100%.
D.O. Ribera del Duero.

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