



ALTO
MIRA

MENU



Welcome to Altomira restaurant

a place where you don't just eat, a place that transmits and generates emotions.

"You are part of the restaurant"

Why do we feel a little happier when we eat? Because the flavors make us feel good... And if we add to this a good company and a place where you feel warmly cared for and listened to... happiness increases!!

Our restaurant offers you a wide variety of rice dishes, exquisite grilled meats, and many more options for all tastes.

One of our slogans is to SHARE. Share moments, experiences with your family and friends... and share our dishes. Altomira's vision, based on the Valencian gastronomic culture, of sharing our rice dishes, grilled meats and different dishes at the same table has proven to be a success among our customers. You can share all the combinations you can imagine. We make it easy for you with our extensive menu and varied menus.

We hope to awaken positive emotions in you: with the best dishes and in a wonderful natural environment.





Classic starters

BEST
SELLER

Bravas Altomira (fried potatoes with spicy tomato sauce) 6,00

Mis Bravas y Olé (fried potatoes with different sauces) 7,00

Pork scratchings in tempura 5,00

Foie micuit with fig jam 13,00

Iberian "Cebo de campo" ham (100 gr.) 16,00

NEW

100% Iberian ham "de bellota" (acorn-fed) (100%) 24,00

Fried eggs with chips and Iberian ham 10,90

Camembert with tomato jam 7,00

Vegetable tempura (accompanied with romesco sauce) 9,50

Grilled vegetables platter 9,50

Chicken and veal strips platter with dipping sauces (*kimchi mayonnaise, pistachio mayonnaise, barbecue sauce and honey and mustard mayonnaise*) 10,00

Chicken strips and Nachos platter with Cheddar cheese and ketchup 8,00

Sea delicacies

Grilled cuttlefish 10,90

BEST
SELLER

Breaded cuttlefish 10,90

Calamari a la Romana 9,00

Chipirones (grilled baby cuttlefish with caramelized onion) 10,50

NEW

Garlic prawns with potatoes 12,00

Grilled octopus on potato and sweet potato mousseline sauce 15,90

Tuna "tartar" with avocado and wakame seaweed 13,50



Selection by units

Home-made croquettes:

NEW	<i>Liquid red prawn</i>	3,00
	<i>Iberian ham</i>	2,00
	<i>Roquefort and honey</i>	2,00
	<i>Angus</i>	2,00
	<i>Squid in its ink</i>	2,00
	<i>Cod fritter</i>	2,20

Special selections:

	Braised artichoke with honey and mustard	2,50
BEST SELLER	Grilled artichoke flower	3,00
	XXL Cantabrian anchovy (in olive oil)	2,80
NEW	<i>Torrezno (kind of fried bacon snack) (100 gr.)</i>	4,00
	Slice of glass bread with grated tomato and home-made garlic and oil sauce	2,00





Salads

**BEST
SELLER**

Altomira salad: lettuce, tomato, onion, tuna, olives, hard-boiled egg, carrot and beetroot 8,90

Iberian bacon salad: variety of lettuces, sauteed nuts, cheese slices and reduction of Modena 10,90

Crispy veal salad: variety of lettuces, semi-cured cheese, tomato and Caesar sauce 10,90

Salad with variety of lettuces, king prawns, salmon, cod, anchovies, minced crab and candied tomato. 12,90

Tomato with tuna belly, tender onion, olives and piparra 11,90

NEW

Avocado salad with red onion, tomato and green pepper 9,00

NEW

Russian salad with tuna belly, egg, onion, capers, olives and roasted pepper 9,00

Fish

**BEST
SELLER**

Grilled sea bass (with vegetables) 15,00

NEW

Grilled salmon (with vegetables) 16,50

Monkfish a la Marinera 12,50

Grilled sepionet (cuttlefish) (with vegetables) 13,90





Rice dishes

Dry rice dishes (minimum 2 people)

per person

NEW

Special Altomira Paella (chicken, rabbit, artichokes, snails and rosemary - on request)

16,00

Valencian chicken and rabbit Paella (on request)

14,00

**BEST
SELLER**

Rice with duck and mushrooms

14,00

Rice with iberian secreto and vegetables

14,00

Rice with vegetables

14,00

**BEST
SELLER**

Rice with crabs and artichokes

14,00

Rice with baby cuttlefish, young garlic and broad beans

14,00

Rice with monkfish (red mullet, cuttlefish and young garlic)

14,00

Black rice

14,00

Rice "del Señoret" (with peeled seafood)

14,00

Rice with lobster

19,00

Fideuá (thin noodle)

14,00



- 2 and 3 people: 1 type of rice
- 4 to 7 people: 2 types of rice
- 8 people or more: 3 types of rice



Soupy rice dishes (minimum 2 people)

per person

Rice with chicken and rabbit (on request)

14,00

Seafood rice

14,00

NEW

Rice with dublin bay prawn, monkfish, broccoli and cauliflower

16,00

Rice with lobster

19,00

Spoon and more

**BEST
SELLER**

Stew from Navajas

7,90

NEW

Lentils with vegetables

6,90

Spaghetti Bolognese

6,90

NEW

Spaghetti with vegetables

6,50

Baked rice

7,00





MEATS

BEST SELLER	Grilled beef matured entrecot from Galicia	24,00
	Grilled beef T-bone matured steak from Galicia (1 kg.)	54,00
	Grilled beef sirloin	22,50
	Veal cachopo	21,50
NEW	Pluma ibérica de bellota a la brasa (grilled iberian pork cut)	22,50
NEW	Preso ibérica de bellota a la brasa (grilled iberian pork cut)	21,50
	Rack roasted with barbecue sauce cooked at low temperature and finished on the grill	15,90
	Iberian stewed pork cheeks	16,50
	Grilled lamb chops	15,00
NEW	Suckling lamb shoulder (P.G.I. Castilla León), cooked at low temperature and finished on the grill	28,00
	Grilled chicken thigh	9,50

all meats will be accompanied by potatoes and vegetables. Option to choose:



VEGETARIAN OPTIONS



Braised artichoke with honey and mustard (unit)	2,50
Grilled artichoke flower (unit)	3,00
Grilled vegetable platter	9,50
Vegetable tempura	9,50
Bravas Altomira (fried potatoes with spicy tomato sauce)	6,00
Mis Bravas y Olé (fried potatoes with different sauces)	7,00
Valencian salad (lettuce, tomato, onion, olives and cucumber)	6,90
Avocado salad with red onion, tomato and green pepper	9,00
Rice with vegetables (minimum 2 people)	14,00 per person
Lentils with vegetables	6,90
Spaghetti with vegetables	6,50
Artichoke burger, glass bread and tomato. Served with chips and accompanied by guacamole sauce and red pepper sauce	9,90
Vegetable pizza	9,00



A L T O
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