

Puerto Blanco

Recommended aperitifs

<i>Glass of Cava Brut Nature</i>	6	<i>Campari Spritz con Cava</i>	8
<i>Kir Royal Brut Nature</i>	6	<i>Mojito Premium</i>	8
<i>Strawberry Daiquiri</i>	9	<i>Piña Colada "Puerto Blanco"</i>	12
<i>Moscow Mule special</i>	9	<i>Gin Mare & Tónica "1724"</i>	11
<i>Moët & Chandon Ice "Rosé" bottle</i>	79		

A good start

Our "Home made Bread" with "Sauces"	3
Puerto Blanco "Home made" croquettes of the day	2/each
Iberian ham "Bellota"	21,50
Cheese D.O.	12.50

Oyster Amélie Fin de Claire N°2

Paris 2019 "Gold" Medal.

"Nature"

with lemon and pepper. 4.50 / u.

"Perfumed"

with chives, cucumber, lime ginger and coriander 4.95 / u.

"Rockefeller"

gratinated with spinach and cheese. 5.50 / u.

Cold starters

<i>Curly endive with crispy bacon, apples, almonds and cider vinaigrette.</i>	12.95
<i>Salmon tartare with dill, mustard ice cream, marinated vegetable "maki" and crunchy sesame.</i>	14.95
<i>Cocktail of steamed prawn with guacamole, pineapple, orange, and pickled crudités</i>	15,50
<i>Beef carpaccio with caviar of eggplant, basil, lemon pearls and parmesan ice cream.</i>	16.50

Warm starters

<i>Onion soup with cheese gratin.</i>	11.95
<i>Thai seafood soup, Asian vegetables, coconut, ginger, coriander and kaffir leaf.</i>	14.95
<i>Scallops and prawns with white garlic, grapes, almonds, parmesan and chives.</i>	16.95
<i>Home made Lobster croquettes with tomato ratatouille and chilli.</i>	17.95
<i>Pan-fried "foie gras" with caramelized apple, ginger, lime and home made gingerbread.</i>	21.50

Surf Dishes

<i>Supreme of salmon Yakiniku BBQ with wok of vegetables, cilantro and peanuts.</i>	18.95
<i>Monkfish loin ravioli with peas, mint sauce and leeks.</i>	24.95
<i>Sole "Meuniere" with parsley butter, shallots and lemon.</i>	21.95
<i>"Llauna de Calp" with peppers, tomato, garlic and potato, "Puerto Blanco version".</i>	26.50
<i>Lobster risotto with portobello mushrooms, fennel, chives and parmesan.</i>	36.95

Turf Dishes

<i>Red curry of farm chicken with Thai vegetables and basmati rice.</i>	16.95
<i>Gourmet burger "Puerto Blanco", with house made potato croquettes and corn on the cob.</i>	16.95
<i>Ravioli stuffed with farm chicken tartufo, bacon, mushrooms and parmesan.</i>	16.95
<i>Beef fillet strips sautéed with peppers, onions and mushrooms Strogof style potato.</i>	19.95
<i>Beef tenderloin with foie gras and truffled port sauce.</i>	29.50
<i>Beef tenderloin to your taste with green pepper sauce or bearnaise sauce.</i>	24.95
<i>Châteaubriant with herb butter, seasonal vegetables and homemade chips.</i>	29.50
<i>Choice of: Herbal Butter or Green Pepper Sauce or Béarnaise Sauce</i>	2.50

Desserts

<i>Homemade vanilla ice cream with Godiva hot chocolate on a dried fruit crumble.</i>	8
<i>Fine "Puerto Blanco" pancake, citrus flambéed with cointreau, vanilla and cream.</i>	8
<i>Organic strawberry, lemon and mango Sorbet with fresh fruit.</i>	8
<i>Chef's Dessert, Creations 2020.</i>	8
<i>Colonel of vodka, cava and organic lemon.</i>	8
<i>Irish coffee.</i>	7

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OUR DISHES MAY CONTAIN ALLERGIC
FOODS. WE HAVE A DETAILED LETTER OF
THE SAME AT YOUR DISPOSAL.