



MENU

LA MURCIANA

DE LUNES A VIERNES



— PARA COMPARTIR —

Pan con allioli y tomate
Ensalada de brotes con gulas y queso de cabra
Chipirones con ajitos tiernos
Cigalitas salteadas con jamón y habitas

— PRINCIPAL A ELEGIR —

Carrillera ibérica con sticks de boniato
Dorada plancha con verdura
Fideuá del señoret
Paella valenciana

Nuestros arroces se elaboran al momento y de forma artesanal. Mínimo 2 personas.
(Tiempo mínimo estimado de preparación: 30-40 minutos).



— POSTRES A ELEGIR —

Torrija con helado de vainilla
Tarta de chocolate con crumble de galleta
Sorbete de mandarina o limón



CAFE INCLUIDO

BEBIDA NO INCLUIDA



34.95€

IVA INCLUIDO



Adelina García Méndez SL- B96108295



MENU

LA MURCIANA

MONDAY TO FRIDAY



STARTERS TO SHARE

Bread with allioli and tomato
Warm salad with eels and goat cheese
Sauteed baby squids with green garlic
Fried baby lobsters with baby beans and ham

MAIN COURSE TO CHOOSE

Pork cheek with sweet potato sticks
Grilled dorada with vegetables
Señoret fideuá (noodles)
Valencian paella (Chicken, rabbit, vegetables, snails)

Our rice dishes are made at the moment and by hand. Minimum 2 people.
(Minimum estimated preparation time: 30-40minutes).



SOMETHING SWEET

French toast with vanilla ice cream
Chocolate cake with biscuit crumble
Mandarine and lemon sorbet



COFFEE INCLUDED

DRINKS NOT INCLUDED



34.95€

VAT INCLUDED

