



DELIVERY
& TAKE AWAY

#FASTGOOD

HOURS:

Monday to Sunday
from 13:00 to 16:00
from 20:00 to 23:30

Rambla Méndez Núñez 36
03002 Alicante
661.888.326

MAKE YOUR ORDER ONLINE

WWW.GRUPOMONTOROS.ES

We want you to know that we try to accommodate any allergy or intolerance so you can enjoy your experience fully. Some of our dishes can be made gluten-free.

STARTERS

Ideal to share before or during your meal

- **“Courtesy” snack:** Potatoes with oregano powder and lemon
- **“Paloma” Spanish-style Russian salad with salt-cured fish,** mullet and trout roe over a crunchy wheat crisp -1 per order- 9,80€
     
- **Iberian Pig’s Ear** with a charred poor cod brava sauce 9,90€
 
- **Free-range chicken fingers** with barbecue sauce 8,00€
    
- **Burrata salad** with almond pesto, tomato Concassé and avocado, served with a mango, mustard and nut vinaigrette 13,90€
     
- **Hand-cut potato wedges** with Iberian flavours and ham and truffle emulsion 7,00€
 
- **Flame-kissed tuna tartare** with roasted tomato and an oyster emulsion on flame marrow 22,90€
     
- **Tabarca potatoes** au gratin with carbonara sauce, beef, foie gras and Scamorza cheese 12,00€
   
- **Spanish-style Russian salad** with shrimp stuffed in an Indian “panipuri” -2 per order- 9,80€
     
- **Spanish Iberian ham Croquettes** -6 per order- 8,00€
   
- **Pollo a l’ast Croquettes:** Spanish-style rotisserie chicken with a toasted lemon mayonnaise -6 per order- 8,00€
    
- **Guacamole with nachos,** beef bolognese, “pico de gallo” and Parmesan cheese 14,00€
   
- **Oyster au gratin** with hollandaise sauce and ponzu -1 per order- 6,20€
    
- **Scallop au gratin** served in shells with spider crab, grilled pumpkin and Parmesan cheese -1 per order- 11,00€
    



COCACCIAS

Our version of the artisanal Spanish coca,
a flatbread with different toppings, made with
the traditional Italian focaccia recipe

• **Payés chicken cocaccia** with Majorcan
sausage spread, Stilton cheese and honey 14,50€



• **Garlic prawn cocaccia**, cherry tomatoes,
american creamy and a rocket purée 15,50€



• **Rubia Gallega Beef shank cocaccia**. Galician
Blond beef glazed with chimichurri and Padrón
(small green) peppers 14,50€



• **Carbonara cocaccia** with Iberian bacon,
poached onion, cured egg yolk, black trumpet
mushrooms, button mushrooms and Parmesan
cheese 14,50€



• **Italian mortadella cocaccia**, pistachio praline
and burrata 15,50€



*All Cocaccias are made with ingredients of the highest
quality to produce the best taste and aroma.*

*When assembling them, we top the moist base with a light
velvety sauce that imparts an authentic flavour, paying
homage to our natural and artisanal philosophy.*

★ HOMEMADE BREAD

Artisanal brioche with butter and
rosemary, freshly baked 7,90€



WELCOME CHILDREN, AND NOT SO CHILDREN

Thinking of the little ones, we propose this fun
variety to please everyone equally.

• **Free-range chicken fingers** with
barbecue sauce 8,00€



• **Cheeseburger** and “Boca especial”
sauce 8,50€



SANDWICHES

We continue with the faster and more informal version in different formats of "sandwiches". Delicious proposals that you will surely love

- “Pepito” puff pastry sandwich with Rubia Gallega (Galician Blond) beef tenderloin. Let us know how you would like your meat cooked

• with butter

11,90€

• with foie gras

12,50€

• with truffle

13,40€
- **Pekin duck sandwich** with yoghurt and mint, hoisin sauce and gherkins

14,40€
- **Prawns sandwich** with arugula garlic, cream cheese, cherry tomatoes and avocado cream

14,40€
- **Chicken sandwich** with teriyaki sauce, Wasabi mayonnaise and sweet chili

11,40€
- **Brioche:**

• **Lobster roll** with fresh coleslaw, carrot and and horseradish sauce

9,00€

• **Red tuna roll** with guacamole, pico de gallo (Mexican fresh sauce) and Wasabi mayonnaise

10,90€

• **Brioche of oxtail stewed in sake** with toasted sesame emulsion

12,50€

• **Burger-Total**

• grilled beef, melted cheese, crispy bacon, fried egg, caramelized onion and “Boca Especial” sauce

13,60€

• **Cheeseburger with** and “Boca especial” sauce

8,50€

The dishes on this part of the menu can be accompanied by our **Hand-cut potato wedges** with Iberian flavours and ham and truffle emulsion

7,00€

HANDMADE CONFECTIONS

Our mouth-watering pastries, perfect
for every sweet tooth

INDIVIDUAL SIZE

· Caramelized brioche French toast with
4-spice ice cream and Vermouth toffee 7,50€



· Cheesecake con toffe y su galleta 6,50€



· Molten chocolate cake with citrus chantilly
and vanilla ice cream 8,00€



· Carrot cake, with carrot and white
chocolate cream, mascarpone cream and
mandarin gel 6,50€

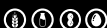


· Molten cheesecake made with Picón
Bejes-Tresviso blue cheese 7,50€



SHAREABLE SIZE

· Chocolate cake with a creamy salted
caramel, coffee and peanuts 9,20€



· Young coconut filled with an EVOO cake,
coconut and white chocolate mousse, citrus
biscuit and passionfruit cream 9,80€



PEANUTS

GLUTEN

DAIRY

MOLLUSCS

CRUSTACEANS

SESAME

SOYA

SULFITES

MUSTARD

CELERY

LUPIN

EGGS

NUTS

FISH

Grupo Montoro ensures that all seafood products that are served
raw or undercooked comply with the requirements laid out in the
Royal Decree 1420/2006. The presence of traces of all allergens
in any dish cannot be ruled out.



DRINKS

SOFT DRINKS

· Coke, Sugar-free Coke, Caffeine-free and sugar-free coke, Orange Fanta, Lemon Fanta, Orange Aquarius, Lemon Aquarius, Nestea, Tonic	2,00€
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BEER AND VERMOUTH

Heineken, can	1,50€
Heineken 0,0, can	1,50€
Montoro White Vermouth	20,00€
Montoro Red Vermouth	20,00€
Montoro Bitter Orange Vermouth	20,00€

WINES

WHITE WINE	Bottle
· Refugallo, Godello y otras D.O. Ribeira Sacra	24,00€
· La Ola del melillero, P.X. D.O. Sierras de Málaga	17,00€
· Pazo Barrantes, Albariño D.O. Rias Baixas	42,00€
· Don Pedro, Albariño D.O. Rias Baixas	17,00€
· Caraballas, Verdejo, Valladolid	17,00€
· Jean Leon 3055, Chardonnay D.O. Penedès	18,00€
· Viña Amalia, P.X. Moscatel D.O. Montilla Moriles	16,00€
· Brezo, Godello D.O. Bierzo	17,00€
· Nieva Pie Franco, Verdejo D.O. Rueda	18,00€
RED WINE	
· Puerto Salinas, Monastrell, Alicante Bouchet - D.O. Alicante	17,00€
· Castaño Colección, Monastrell, C. Sauvignon - D.O. Yecla	17,00€
· Protos Roble, Tempranillo D.O. Ribera del Duero	16,00€
· La Poda, Tempranillo D.O. Ribera del Duero	16,00€
· Tamaral Roble, Tempranillo D.O. Ribera del Duero	16,00€
· Ramón Bilbao, Tempranillo D.O. Rioja	17,00€
· Marqués de Murrieta, Tempranillo D.O. Rioja	25,00€
· Jardín de la Emperatriz, Tempranillo - D.O.Ca. Rioja	22,00€
· Ultreia Saint Jacques, Mencía D.O. Bierzo	22,00€
CHAMPAGNE & CAVA	
· Billecart Salmon Brut Reserve AOC. Champagne	57,00€
· Laurent Perrier Rose AOC. Champagne	85,00€
· Lanson Black Label AOC. Champagne	60,00€
· Bohigas Brut - D.O. Cava	18,00€
· Paloma Mínguez - Cava Valencia	17,00€