

# Ca Fran

## STARTERS

### OUR CROQUETTES

Croquette of cuttlefish cooked in its ink, topped with breadcrumbs and coconut and served with orange all i oli.	1.80 €
Croquette of Iberian ham with pork flavoured gelatine and tomato purée.	2.30€
Croquette of cod with red pepper.	2.30€
Croquette of boletus (type of mushroom) with truffle mayonnaise.	2.30€
Croquette of prawns from Denia with a lime sauce.	2.30€

### OUR "SPECIAL" COCAS

Stuffed with onion.	3.50€
Stuffed with tomato and pepper pisto.	
Enquire about other fillings.	

### OUR COCAS OF MAIZE (white and black)

Enquire about different fillings.	3.80€
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### OUR SPECIALTIES

Pasty of scalded dough with chard and cod.	3.90€
Pasty of scalded dough with onion and river prawns.	3.90€
Aubergine cannelloni with seaweed.	3.80€
Our puff pastry of sepia with seawater bread.	5.00€
Cheese board. (1/2 ration 12.00€). Full ration.	18.00€
Iberian ham sliced with a knife.	19.00€
Squid dipped in batter and deep fried or Andalusian style.	17.00€
Octopus cooked with potatoes in its juice (1/2 ration 15.00€) Full ration.	19.00€
Carpaccio of prawns from Denia with Wakame and a vinaigrette of green pistachios.	17.00€
Braised salmon carpaccio with avocado and apple tartar.	18.50€

**\*ENQUIRE ABOUT OTHER SPECIALTIES.**

## **SALADS**

### CA FRAN SALAD.

Various types of lettuce, chopped tomatoes, large prawns, salmon, seasonal fruit, sweet tasting vinaigrette and grated goats cheese. 14.00€

### VALENCIAN SALAD.

Various types of lettuce, tomato, onion, egg, asparagus, tuna, pickled cucumber and 'piparras'. 12.50€

### WARM SALAD.

Various types of lettuce, dried tomatoes, baby broad beans, ham, marinated quail and background of warm vegetables. 15.50€

## **FIGATELLS**

A. Miguel Butchers: c/ Monjas Clarissa 24 2.20€/ each

B. Juan Costa Butchers: c/ Guillem De Castro 8. 2.20€/ each

We suggest you try our mustard, beer and honey bread. 0.90€/ each

## **HAMBURGERS**

Hamburgers of veal or chicken 150 (tender shoots of spinach, cooked onion and cheese). 11.00€

Hamburgers of beef tenderloin 180g (tender shoots of spinach, cooked onion and goat's cheese). 16.00€

Hamburgers of fresh tuna 180g (tomato, young garlic, Wakame seaweed, sesame and wasabi mayonnaise). 17.00€

## OUR RICE DISHES (ONLY AT MIDDAY)

### DRY RICE (Minimum 2 people)

Valencian paella with meatballs.	13.50€
Vegetable paella.	12.50€
Black paella with small cuttlefish and young garlic.	15.50€
Cauliflower and anchovy paella.	12.50€
Onion and cod paella.	12.50€
Señoret rice (small prawns and monkfish).	14.00€
"Arroz a Banda" (cuttlefish).	13.50€
Rice cooked in the wood oven.	12.50€

### WET RICE – “MELOSOS” (Minimum 2 people)

Meloso of rabbit, artichokes and flat mushrooms.	14.00€
Meloso of cuttlefish, artichokes, spinach and young garlic.	14.00€
Meloso of lobster (To order).	21.00€

### FIDEUÁS - (Noodles). (Minimum 2 people)

Fideuá of shellfish.	16.00€
Fideuá of duck, flat mushrooms, and foie gras.	16.00€

**\*ENQUIRE ABOUT OTHER RICE DISHES**

## OUR MEATS

Skewer of Iberian sirloin with side dish.	22.00€
Duck confit with side dish.	18.50€
National sirloin steak with side dish (220g).	22.50€
National entrecote steak with side dish (300g)	22.50€
Mature Galician T Bone steak (approx. 600g)/(price according to g.=0'0053€)	34.00€
<b>*Supplement if cooked on the stone.</b>	2.50€
Suckling pig cooked in the wood oven, (To order)	19.50€
Suckling lamb cooked in the wood oven. (To order)	21.00€
Steak Tartar (sirloin steak). Approx. 180 g.	23.00€

## OUR FISH

Confit of cod in thyme oil, au gratin with honey all i oli	18.00€
Tataki of red tuna and seaweed salad.	20.00€
Oysters	3'60€ /each
Fish of the day.	Enquire
Our shellfish.	Enquire

## DESSERTS

Chocolate coulant with English cream and vanilla ice cream.	6.80€
Our tiramisu made with fartons and horchata.	5.70€
Almond cake with cream and meringue.	4.00€
Fresh fruit (Enquire).	4.00€
Our cheese cake with cream of red fruits.	5.50€
Assorted scoops of ice cream and sorbets (Per scoop).	3.60€
Our apple cake with a scoop of vanilla ice cream.	6.50€
Our pumpkin pie with hot chocolate.	6.00€
Various sorbets (Enquire).	5.50€

**\*ENQUIRE ABOUT OTHER DESSERTS.**