

## Salads and Starters Ensaladas y Entrantes

		+10% VAT
<i>Salad with warm goat`s cheese (Ensalada con queso de cabra tibio).....</i>	17,90€	19,69€
<i>Grilled whole sepionet (Sepionet entero a la plancha).....</i>	16,70€	18,37€
<i>“Marinera” clams (Almeja marinera).....</i>	18,50€	20,35€
<i>“Casa Navarro” valencian salad (Ensalada Valenciana Casa Navarro).....</i>	13,50€	13,20€
<i>Palm hearts salad with avocado, salmon and pineapple (Ensalada de palmitos)..</i>	19,50€	21,45€
<i>Baby squid (Puntilla de calamar).....</i>	13,90€	15,29€
<i>Grilled cuttlefish (Sepia a la plancha).....</i>	13,90€	15,29€
<i>Cuttlefish with mayonnaise (Sepia con mahonesa).....</i>	15,00€	16,50€
<i>Fried squid rings (Calamares a la Romana).....</i>	13,90€	15,29€
<i>Grilled small squid (Chipirones de playa o calamarcitos).....</i>	16,50€	18,15€
<i>Tellinas (small clams).....</i>	15,50€	17,05€
<i>Mediterranean mussels (Clóchinas ,mejillones).....</i>	13,80€	15,18€
<i>Esgarraet (grilled red pepper, cod and garlic) with cured tuna (Esgarraet).....</i>	13,50€	14,85€
<i>Fresh striped prawns, grilled or boiled (100 grams) (Gamba fresca a la plancha)...</i>	19,50€	21,45€
<i>Fresh crayfish, grilled or boiled (100 grams) (Cigala fresca a la plancha).....</i>	14,00€	15,40€
<i>Marinated salmon “Casa Navarro” (Salmón marinado).....</i>	21,50€	23,65€
<i>Anchovies “Casa Navarro” (Anchoas caseras).....</i>	16,50€	18,15€
<i>Grilled vegetables (Tabla de verduras).....</i>	14,50€	15,95€
<i>Octopus “Casa Navarro” (Pulpo estilo “Casa Navarro”).....</i>	18,50€	20,35€
<i>Fried fish (Pescaditos fritura).....</i>	14,50€	15,95€
<i>All i pebre (pre orders only) (traditional valencian eel stew casserole).....</i>	22,50€	24,75€
<i>Selection of iberian hams (Tabla de ibéricos).....</i>	22,50€	24,75€
<i>Bravas (fried potatos with garlic mayonaise).....</i>	7,00€	7,70€
<i>Mixed fried fish (squid, baby squid and fried fish).....</i>	18,50€	20,35€
<i>Bread with homemade sauces (served to all costumers if not declined /per person).....</i>	1,60€	1,76€

# Rice Arroces

		+10% VAT
<i>Valencian paella (free range chicken and rabbit) (Paella valenciana)</i> .....	14,50€	15,95€
<i>Chicken paella (free range chicken) (Paella de pollo)</i> .....	14,50€	15,95€
<i>Seafood paella (Paella de mariscos)</i> .....	15,50€	17,05€
<i>Mixed paella (seafood and valencian) (Paella Mixta)</i> .....	14,85€	16,34€
<i>Lobster paella (Paella de langosta)</i> .....	34,00€	37,40€
<i>Clawed lobster paella (Paella de bogavante)</i> .....	21,50€	23,65€
<i>Paella with clams and squid (Paella de almejas y chipirones)</i> .....	18,50€	20,35€
<i>Paella for Lent (cod and cauliflower) (Paella de cuaresma)</i> .....	18,00€	19,80€
<i>Paella with monkfish and clams (Paella de rape y almejas)</i> .....	21,00€	23,10€
<i>Black rice (Arroz negro)</i> .....	15,80€	17,38€
<i>“A Banda” rice (fish stock rice) (Arroz a banda)</i> .....	15,50€	17,05€
<i>“Senyoret” rice (shelled seafood paella) (Arroz del Senyoret de mariscos pelados)</i> .....	16,85€	18,54€
<i>Rice broth casserole with clawed lobster (Arroz caldoso al bogavante)</i> .....	21,50€	23,65€
<i>Rice broth casserole with chicken and rabbit (Arroz caldoso de pollo y conejo)</i> .....	14,50€	15,95€
<i>Rice broth casserole with beans and turnips (pre orders only) (Fesols i naps)</i> .....	14,00€	15,40€
<i>Rice broth casserole with brown crab (Arroz caldoso de Carranch)</i> .....	13,90€	15,29€
<i>Rice broth casserole with clams (Arroz caldoso de almejas)</i> .....	17,00€	18,70€
<i>“Marinero” rice broth casserole (seafood) (Arroz caldoso marinero)</i> .....	15,50€	17,05€
<i>Fideua (pasta noodle seafood paella)</i> .....	15,00€	16,50€
<i>Squid and clam fideua (Fideua de chipirones y almejas)</i> .....	18,50€	20,35€
<i>Monkfish and red shrimp fideua (Fideua de rape y rojos)</i> .....	22,50€	24,75€
<i>Black fideua (Fideua negra)</i> .....	15,80€	17,38€
<i>Fresh seafood paella (Paella de marisco fresco)</i> .....	38,00€	41,80€
<i>Vegetable Paella (Paella de verduras)</i> .....	13,90€	15,29€
<i>“All i Pebre” moist rice (pre orders only) (Arroz al All i Pebre)</i> .....	22,50€	24,75€
<i>“Brut” rice (tender garlic, beans, artichokes and mushrooms)</i> .....	15,50€	17,05€
<i>“Muntaya” rice (chicken, rabbit, duck and snails in casserole)</i> .....	16,50€	18,15€
<i>Roxos paella (scarlet schrimp) (paella de roxos, carabineros)</i> .....	23,50€	25,85€
<i>Moist rice paella with monkfish and clams (Arroz meloso con rape y almejas)</i> .....	21,00€	23,10€

*All our rice dishes and fideuas can be gluten free    Minimum two portions / price per portion  
Check availability for several rice dishes per table*

# Meat Carnes

		+10% VAT
<i>Suckling lamb chops (Chuletas de lechal).....</i>	22,50€	24,20€
<i>Rib-eye steak (per 100 grams) (Chuletón de buey).....</i>	7,00€	8,25€
<i>Grilled entrecôte (Entrecot a la parrilla).....</i>	20,00€	22,00€
<i>Entrecôte in pepper cream (Entrecot a la pimienta).....</i>	22,50€	24,75€
<i>Entrecôte in roquefort cheese cream (Entrecot al roquefort).....</i>	22,50€	24,75€
<i>Entrecôte in pistachio cream and foie (Entrecot a la crema de pistacho y foie).....</i>	25,00€	27,50€
<i>Entrecôte in mushroom and shrimp cream (Entrecot a la crema de setas y gambas)...</i>	24,50€	26,95€
<i>Grilled sirloin (Solomillo a la parrilla).....</i>	24,00€	26,40€
<i>Sirloin in pepper cream (Solomillo a la pimienta).....</i>	25,50€	28,05€
<i>Sirloin in roquefort cheese cream (Solomillo al roquefort).....</i>	25,50€	28,08€
<i>Sirloin in pistachio cream and foie (Solomillo a la crema de pistacho y foie).....</i>	26,50€	29,15€
<i>Sirloin in mushroom and shrimp cream (Solomillo a la crema de setas y gambas).....</i>	26,50€	29,15€

# Fresh Fish

## Pescados frescos

	+10% VAT	
<i>All i pebre (pre orders only) (traditional valencian eel stew casserole).....</i>	22,50€	24,75€
<i>Grilled monkfish (Rape al grill).....</i>	24,00€	26,40€
<i>Monkfish casserole (Caldereta de rape).....</i>	34,00€	37,40€
<i>Lobster casserole (Caldereta de langosta).....</i>	48,50€	53,35€
<i>Clawed lobster casserole (Caldereta de Bogavante).....</i>	40,50€	44,55€
<i>Sea bass roasted in salt or grilled (Lubina a la sal o a la espalda).....</i>	22,00€	24,20€
<i>Sea bass in onion sauce (Lubina encebollada).....</i>	23,60€	25,96€
<i>Grilled turbot (Rodaballo al grill).....</i>	31,00€	34,10€
<i>Grilled swordfish (Emperador al grill).....</i>	20,50€	22,55€
<i>Grilled fish "Casa Navarro" (for 2 people) (Parrillada de pescado).....</i>	60,50€	66,55€
<i>Seafood platter "Casa Navarro" (Mariscada Casa Navarro).....</i>	66,50€	73,15€
<i>Fresh lobster, grilled or boiled (langosta fresca).....</i>	120 €/Kg	
<i>Fresh clawed lobster, grilled or boiled (Bogavante fresco).....</i>	78 €/Kg	
<i>Fresh striped prawns, grilled or boiled, by weight, per 100 gr (gamba fresca).....</i>	19,00€	20,90€
<i>Fresh crayfish, grilled o boiled, by wight, per 100 gr (cigala fresca).....</i>	14,00 €	15,40€
<i>Grilled hake (Merluza de pincho plancha).....</i>	22,00 €	24,20€
<i>Grilled grouper (Mero al grill).....</i>	30,00€	33,00€
<i>"Gaditana" white seabream (Sargo a la gaditana).....</i>	33,00€	36,30€
<i>Grouper Casserole (Caldereta de mero).....</i>	38,00€	41,80€
<i>Cod shells in pil pil (Cogotxas de bacalao al pil pil).....</i>	24,50€	26,95€

# Desserts

## Postres

		+10% VAT
<i>Seasonal fruit (Fruta de temporada)</i> .....	4,50€	4,95€
<i>Straberries with cream (Fresas con nata)</i> .....	5,00€	5,50€
<i>Pineapple (Piña del monte)</i> .....	6,50€	7,15€
<i>Homemade flan (Flan de la casa)</i> .....	5,00€	5,50€
<i>Homemade custard cream (Crema de la casa)</i> .....	6,00€	6,60€
<i>Homemade pastries (Repostería casera)</i> .....	6,50€	7,15€
<i>“Tieta” cake (Tarta de la Tieta)</i> .....	6,50€	7,15€
<i>Cream and chocolate crepe (Crepes de nata y chocolate)</i> .....	6,25€	6,87€
<i>Whisky cake (Tarta de Whisky)</i> .....	6,00€	6,60€
<i>Profiterols (Profiteroles)</i> .....	7,00€	7,70€
<i>Homemade tiramisu (Tiramisu de la casa)</i> .....	6,00€	6,60€
<i>Baked pumpkin with honey (Calabaza al horno con miel)</i> .....	5,00€	5,50€
<i>Pineapple with burnt custard cream (Piña a la crema tostada)</i> .....	8,90€	9,79€
<i>Creme Brulee</i> .....	7,50€	8,25€

## Coffee & Spirits Café y licores

	+10% VAT	
Coffee.....	1,40€	1,54€
Cortado (coffee with a dash of milk).....	1,45€	1,60€
Bombón (coffee with condensed milk).....	1,55€	1,71€
Coffee with milk (Café con leche).....	2,00€	2,20€
Carajillo (coffee with brandy).....	2,75€	3,03€
Coffee with ice (Café del tiempo).....	1,70€	1,87€
Tea (Infusiones).....	1,35€	1,49€
Anisette, liqueur, pacharan (Anises, licores, pacharan).....	5,00€	5,50€
Brandy Luis Felipe.....	27,05€	29,75€
Brandy Veterano or similar.....	5,00€	5,50€
Grand reserve brandy (Brandys gran reserva).....	9,50€	10,45€
Brandy Larios 1866.....	10,50€	11,55€
Brandy Magno or similar.....	5,50€	6,05€
Gins (Ginebras).....	7,50€	8,25€
Whisky Cardhu, Chivas or similar.....	9,50€	10,45€
Malt whisky, reserve or special (Whisky de malta, reservas y especiales).....	9,50€	10,45€
Whisky JB or similar.....	7,00€	7,70€
Whisky and soda (Whisky con refresco).....	9,80€	10,78€
Imported aged rum (Ron de importación añejo).....	8,00€	8,80€
Baileys, Pêche, Frangelico or similar.....	6,00€	6,60€

## Beverages Bebidas

	+10% VAT	
<i>San Miguel (bottled beer) (1/3 San Miguel).....</i>	2,85€	3,14€
<i>Doble (draught beer) (Cerveza doble).....</i>	2,85€	3,14€
<i>Special beers (Stella Artois, San Miguel tostada).....</i>	3,70€	4,07€
<i>Coca-Cola.....</i>	2,90€	3,19€
<i>Soft drinks (Refrescos).....</i>	2,90€	3,19€
<i>Natural juices (Zumos naturales).....</i>	3,85€	4,24€
<i>Bitter.....</i>	4,50€	4,95€
<i>Martini.....</i>	5,50€	6,05€
<i>Mineral water ½l (Agua mineral ½l).....</i>	2,00€	2,20€
<i>Mineral water 1l (Agua mineral).....</i>	2,80€	3,08€
<i>Jug of beer (Jarra de cerveza).....</i>	15,00€	16,50€
<i>Jug of Sangria (Jarra de sangría).....</i>	19,00€	20,90€
<i>Cava sangría (with fruits, natural orange juice, variou lliquors).....</i>	38,50€	42,35€

**CHEF'S SUGGESTIONS**

Sugerencias del Chef

**STARTERS - Entrantes**

+10% VAT

<i>Iberian acorn ham (jamón de jabugo de bellota).....</i>	20,80€	22,88€
<i>M<sup>a</sup>Luisa tomato salad (tuna, dried cured tuna, anchovies, cheese) (Tomate M<sup>a</sup>Luisa).....</i>	19,50€	21,45€
<i>Tuna tartare (Tartar de atún).....</i>	24,50€	26,95€
<i>Homemade cod croquettes (Croquetas de bacalao caseras, 6 units).....</i>	14,50€	15,95€
<i>Fresh whole squid with green sauce (Calamar fresco entero con salsa verde).....</i>	18,50€	20,35€
<i>Caridean shrimps (100 grams) (Quisquilla).....</i>	14,00€	15,40€
<i>Warm duck foie (Foie de pato caliente).....</i>	18,00€	19,80€
<i>Artichokes with foie gras, ham and black truffle (Alcachofas al foie y trufa negra).....</i>	19,80€	21,78€
<i>Duck liver pate with cranberry jam (Paté de hígado de pato con confitura arandanos).....</i>	19,80€	21,78€
<i>Baby eel with egg and black truffle (100 grams) (Angulas con huevo y trufa negra).....</i>	95,50€	105,05€
<i>Fresh Crayfish, grilled or boiled (per 100 grams) (Cigala fresca).....</i>	14,00€	15,40€
<i>Fresh striped prawns, grilled or boiled (per 100 grams) (Gamba fresca).....</i>	19,00€	20,90€
<i>Oysters (unit) (Ostras).....</i>	4,00€	4,40€
<i>Carril clams (unit) (Almejas de carril).....</i>	4,25€	4,67€

**RICES, SPECIALIST IN BROTH RICES - Arroces, Especialidad en arroces caldosos**

<i>Paella with tuna belly, onions and vegetables (Paella de ventresca de atún).....</i>	21,50€	23,65€
<i>Paella with fresh cod, squid and vegetables (Paella de bacalao fresco, sepia y verduras)...</i>	18,50€	20,35€
<i>Rice broth casserole with clawed lobster (Arroz caldoso de bogavante).....</i>	21,50€	23,65€
<i>Crab paella (velvet crab) (Paella de nécora).....</i>	19,50€	21,45€
<i>Lobster paella (Paella de Langosta).....</i>	34,00€	37,40€
<i>"Senyoret" rice (shelled seafood paella) (Arroz del Senyoret de mariscos pelados).....</i>	16,85€	18,54€
<i>Foie paella with duck, mushrooms and artichokes (Paella de foie con setas y alcachofas)</i>	21,50€	23,65€
<i>Moist rice paella with scallops, mushrooms and artichokes (arroz meloso de vieiras)...</i>	21,50€	23,65€

**MEAT - CARNES**

<i>Suckling lamb chops (Chuletas de lechal).....</i>	22,50€	24,75€
<i>Sirloin in mushroom and shrimp cream (Solomillo a la crema de setas y gambas).....</i>	26,50€	29,15€
<i>Rib -eye steak (per 100 grams) (Chuletón de buey a peso cada 100 grs).....</i>	7,50€	8,25€

**FISH - PESCADOS**

<i>Tuna belly and red shrimp brochette (Brocheta de ventresca de atún y gamba roja).....</i>	24,50€	26,95€
<i>Fresh Cod with pine nuts and honey sauce (Bacalao fresco a la salsa de piñones y miel)...</i>	23,50€	25,85€
<i>Cod in pil pil (Bacalao al pil pil).....</i>	24,50€	26,95€
<i>Sea bass with clams (Lomo de lubina salvaje con almejas).....</i>	24,40€	26,84€
<i>Grilled tuna (Atún grill).....</i>	25,00€	27,50€