



elche

ARROSSOS LLEVANTINS DES DE 1959

CARRER DE VILA I VILÀ Nº71, BARCELONA 08004

WWW.ELCHERESTAURANT.ES

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SALADS

Mixed Seasonal Salad with Little Gem _____ <i>Ensalada Fresca Variada de Temporada</i>	8,50
Crispy Garden Salad with Tuna Fish and Anchovy _____ <i>Ensalada Ilicitana Vegetal con Atún y Anchoa</i>	10,20
Fresh Spinach and Matured Goat Cheese Salad _____ <i>Ensalada de Espinacas Frescas con Queso de Cabra Curado</i>	8,20
Timbale of Ventresca Tuna With Tomato, Scallion and Avocado _____ <i>Timbal de Ensalada de Tomate, Ventresca de Bonito, Cebollita y Aguacate</i>	12,30

COLD STARTERS

		TAPA
Esparagus from Navarra Dressed with a Vegetable Vinaigrette _____ <i>Espárragos con Vinagreta</i>	6,90	11,50
Roasted Red Peppers and Aubergine with Baby Broad Beans and Oregano _____ <i>Escalivada con Habitas Enanas y Orégano</i>	4,50	7,90
Esquisite Iberian Mountain Cured Ham _____ <i>Jamón Ibérico de Bellota</i>	14,80	21,80
Cantábrico Sea Marinated Anchovies _____ <i>Filetes de Anchoa del Cantábrico</i>	12,00	

HOT STARTERS

A Selection of our Fried Starters; Baby Squid, Squid, Croquettes, Prawns and Cod Fritters _____ <i>Surtido de Fritos de Chipirones, Calamares, Croquetas, Langostinos y Buñuelos</i>	14,40	
Fried Artichokes _____ <i>Alcachofas Naturales Fritas</i>	4,20	7,00
Artichoke, Aubergine and Courgette Floured and Fried _____ <i>Fritura de Berenjena, Alcachofas y Calabacín</i>	6,70	
Scallions Batter-Fried Served with Romesco Sauce _____ <i>Cebollitas Tiernas Rebozadas con Romesco</i>	5,80	
Stewed Green Peas from the Maresme with Botifarra _____ <i>Gisantes del Maresme con Botifarra</i>	5,80	10,00
Chargrilled Vegetable Platter with Prawns _____ <i>Verduras de Temporada a la Parrilla con Langostinos</i>	8,90	
Iberian Cured Ham Croquettes _____ <i>Croquetas de Jamón Ibérico</i>	4,40	6,60
Cod Fritters _____ <i>Buñuelos de Bacalao</i>	4,30	6,50
Baby Tender Squid, Lightly Floured and Fried in Olive Oil _____ <i>Chipirones Fritos</i>	7,00	12,80
Squid Coated in Batter and Deep-Fried _____ <i>Calamares Rebozados</i>	8,00	13,60
Small Grilled Squid _____ <i>Calamarcitos a la Plancha</i>	8,20	15,20
Galician Style Octopus Seasoned with Paprika _____ <i>Pulpo a la Gallega con Pimentón Sobre Patata Cocida</i>	14,10	
Prawns with Garlic in Hot Sizzling Olive Oil _____ <i>Cazuelita de Gambas al Ajillo</i>	13,00	
Steamed Shelled Mussels in Marinere Sauce _____ <i>Mejillones a la Marinera</i>	6,40	9,20
Steamed Galician Cockles _____ <i>Berberechos Gallegos al Vapor</i>	8,20	15,20
Scallops Sautéed with Garlic and Parsley _____ <i>Zamburiñas Salteadas con Ajito y Perejil</i>	7,00	12,30
Our Home-Made Fishermans Soup _____ <i>Nuestra Sopa de Pescadores</i>	6,90	
Bread and Appetizers _____ <i>Pan Entretenimiento</i>	1,60	
Toasted Catalan Tomato Bread _____ <i>Pan con Tomate</i>	1,60	

ALL PRICES ARE INCLUSIVE OF VAT

OUR PAELLAS ~ TWO PORTIONS MINIMUM ~ PRICE PER PORTION

Seafood Paella _____ <i>Paella de Marisco</i>	17,80
Mixed Seafood and Chicken Paella _____ <i>Paella Mixta de Pollo y Marisco</i>	16,80
Prepared Seafood Paella ~ <i>Without Shells</i> _____ <i>Paella de Marisco Pelada</i>	17,00
Prepared Chicken and Seafood Paella ~ <i>Without Shells or Bones</i> _____ <i>Paella Mixta Parellada Pelada</i>	16,40
Paprika and Garlic Rice Served with a Seafood Platter of Prawns and Crayfish _____ <i>Arroz Abanda con su Cigala y Langostino Cocidos</i>	20,40
Elche's Black Rice Cooked with Small Squid and Artichokes _____ <i>Arroz Negro de Elche con Calamarcitos y Alcachofas</i>	14,80
Rice Casserole with Succulent Lobster _____ <i>Cazuela de Arroz Caldoso con Bogavante</i>	25,60
Regional Rice from Elche with Chicken, Mild-Spicy Sausage and Beaten Egg Topping _____ <i>Arroz con Costra de Pollo y Embutido con Gratinado de Huevo</i>	13,90
Wild Mushroom and Cod Paella _____ <i>Paella con Bacalao y Ceps</i>	16,80
Noodle Paella with Fish and Prawns Topped with All i Oli ~ <i>Fine Noodles</i> _____ <i>Rossejat de Fideos con Langostinos y Pescado de Roca Napado de All i Oli</i>	14,00

FISHES FROM OUR SEAS

Lightly Floured and Fried Cod Steak Topped with Garlic Mayonnaise _____ <i>Bacalao Gratinado con All i Oli Suave</i>	14,90
Oven Baked Cod Steak with Vegetables Ratatouille Style _____ <i>Bacalao con Samfaina</i>	15,00
Filets of Sole with Creamed Leek Julienne and Prawns _____ <i>Lenguado en Filetes a la Crema con Juliana de Puerros y Langostinos.</i>	23,00
Grilled Sole _____ <i>Lenguado a la Plancha</i>	22,10
Grilled Sea Bass _____ <i>Lubina a la Plancha</i>	16,90
Fillets of Monkfish in Mariniere Sauce _____ <i>Rape en Salsita de Pescadores</i>	20,20
Grilled Monkfish _____ <i>Rape a la Plancha</i>	18,70

TRADITIONAL MEAT

Cannelloni with Creamy Bechamel Sauce _____ <i>Los Clásicos Canelones Gratinados</i>	9,60
Sirloin Veal Steak Coated in Green Pepper Sauce _____ <i>Entrecot de Ternera a la Pimienta Verde</i>	19,60
Chargrilled Sirlon Veal Steak _____ <i>Entrecot de Ternera a la Parrilla</i>	19,20
Chargrilled Veal Fillet _____ <i>Filete de Ternera a la Parrilla</i>	21,90
Roast Leg of Goat on the Bone _____ <i>Espaldita de Cabrito al Horno</i>	21,80
Roasted Leg of Goat Served off the Bone and in its Own Juices _____ <i>Pierna de Cabrito al Horno Deshuesada en su Jugo</i>	18,90
Grilled Lamb Cutlets Served with Garlic Mayonnaise _____ <i>Costillitas de Cordero a la Parrilla</i>	20,80

DESERTS

Lemon and Mandarin Digestive Sorbets _____ <i>SORBETES DE LIMÓN Y MANDARINA</i>	5,10
Coconut and Chocolate Sorbets _____ <i>SORBETES DE COCO Y CHOCOLATE NEGRO</i>	5,70
Cinnamon Sorbet with White Chocolate _____ <i>HELADO MANTECADO DE VAINILLA</i>	5,90
Homemade Vanilla Ice Cream with Warm Fudge _____ <i>HELADO MANTECADO DE VAINILLA</i>	5,70
Tiramisu with Chuao Cocoa _____ <i>TIRAMISÚ AL CACAO DE CHUAO</i>	6,30
Pyramid of Dark Chocolate Mousse _____ <i>PÍRAMIDE DE MOUSSE</i>	6,90
Cheese Cake with Mango Coulis _____ <i>TARTA DE QUESO</i>	5,90
Chocolate Cake with White Chocolate Ice Cream _____ <i>PASTEL TEMPLADO DE CHOCOLATE</i>	6,30
Caribbean Pineapple Coated in Toasted Sugar Custard _____ <i>PIÑA CARIBEÑA CUBIERTA</i>	5,20
Cream Profiteroles Topped with Smooth Chocolate Sauce _____ <i>LIONESAS DE NATA</i>	6,30
Traditional Catalan Custard with Caramel Brulée Topping _____ <i>CREMA CATALANA</i>	4,80
Coulant with Chocolate Sauce _____ <i>COULANT CHOCOLATE</i>	6,70
Baked Apple Filled with Catalan Custard Cream _____ <i>MANZANA AL HORNO</i>	4,80

LONG DRINKS	Ron Bacardi with Coca Cola _____	6,90	
	Ron Añejo Pampero Aniversario with Coca Cola _____	9,50	
	Ron Antiguo Santa Teresa 1796 with Coca Cola _____	11,20	
	Gin Beefeater with Schwepps Tonic _____	6,90	
	Gin Seagram's with Schwepps Tonic _____	7,20	
	Gin Bombay Sapphire with Schwepps Tonic _____	8,20	
	Gin The London N°1 with Fever Tree Tonic _____	12,10	
	Gin Herndrick's with Fever Tree Tonic _____	12,60	
	Gin Mare with Fever Tree Tonic _____	13,00	
	Vodka Absolut with Fanta _____	6,30	
			SHOT
WHISKY	Chivas Regal 12 Years Blended _____	6,00	8,20
	Cardhu 12 Years Highland Single Malt _____	4,90	7,90
	The Glenlivet Founder's Reserve Single Malt _____	6,60	8,50
	The Glenrothes Speyside Single Malt _____	7,40	9,10
	Macallan Amber Highland Single Malt _____	7,80	10,80
	Jack Daniel's American Whiskey _____	4,20	6,40
LICORES SECOS	Marc de Champagne Mœt & Chandon _____	7,20	8,40
	Grappa Libarna Invecchiata _____	3,60	4,80
	Aguardiente de Orujo Gallego Xantiamen _____	3,20	4,50
LICORES DULCES	Licor Larios de Manzana Verde _____	3,10	4,10
	Licor Archers de Melocotón _____	4,50	5,50
	Licor Frangelico de Avellana _____	4,50	5,50
	Patxaran Las Endrinas _____	3,50	4,80
	Limoncello Villa Massa _____	3,20	4,50
	Orujo de Hierbas Xantiamen _____	3,20	4,50
	Baileys Licor Irlandés de Crema _____	3,50	4,70
	Cointreau _____	4,00	5,50
VINO GENEROSO	Fondillón de Alicante Primitivo Quiles Rancio Oloroso _	6,10	
GENEROSOS DULCES	Pedro Ximenes Viña 25 Jerez _____	3,90	
	Moscatel de Alicante Primitivo Quiles _____	3,00	
	Oporto Dow's Ruby Port _____	3,60	

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