

Kayuko

Pobla de Farnals





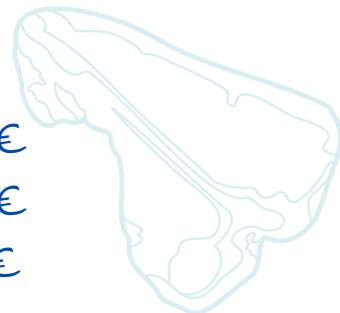
Starters

Valencian Salad (3,4)	8,00€
Palm heart, salmon and endive salad(4)	14,00€
Russian Salad (1,3,4)	7,50€
Esgarraet (4)	7,50€
Roasted Red Pepper, salted Cod, garlic and extra virgin olive oil	
Iberian Ham	19,50€
Cheese (7)	9,00€
Prawns with two sauces (2,3)	11,00€
Steamed Mussels (13)	9,00€
Telline (13)	12,00€
Scallop (6 unidades) (13)	12,50€
Grilled Razor Clams (6 unidades) (13)	12,50€
Patatas bravas (3)	6,50€
Fried Potatoes with spicy tomato sauce	
Squid Andalusian style (1,4)	9,00€
Squid Roman style (1,3,4)	9,00€
Puntilla de calamar playa (1,4)	10,00€
Fried little squid	
Cuttlefish (4)	12,00€
Fried Anchovies (1,4)	9,00€
Anchovies in batter (1,4)	9,00€
Dogfish (1,4)	9,00€
Shrimp Pancakes (1,3,4)	9,00€
Grilled Artichokes	7,00€
Grilled Vegetables	9,00€
Stuffed Aubergine (3,7)	4,50€
Scrambled eggs with prawns and tender garlic (2,3)	10,00€
Scrambled eggs with salmon and wild asparagus (3,4)	10,00€
Prawns with garlic (2)	12,00€
Galician Octopus	15,00€

1.Gluten 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts 6. Soybeans 7.Dairy Products 8.Nuts 9.Celery
10.Mustard 11.Lupines 12.Sesame Seeds 13.Molluscs 14.Sulphur Dioxide and Sulphites

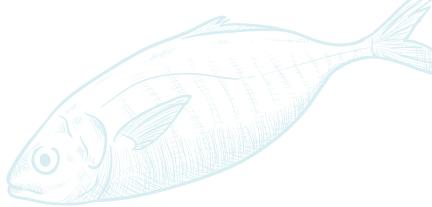
Meats

Charcoal-grilled Entrecote (300gr.)	15,00€
Charcoal-grilled Lamb chops	15,00€
Charcoal-grilled Secreto	12,00€
Highly-marbled cut of pork	
Charcoal-grilled Beef Sirloin Steak	21,00€



Fish

Sea Bass (4)	15,00€
Sea Bream (4)	15,00€
Emperor (4)	15,00€
Salmon (4)	15,00€
Turbot (4)	18,00€
Sole (4)	18,00€



*Meat and Fish accompanied by a garnish.

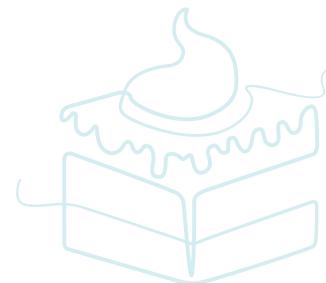
Rice

Valencian Rice	12,00€
Rice with vegetables	12,00€
Arroz a banda (1,2,4,8)	12,00€
Rice with fish	
Black Rice (1,2,4,8)	12,00€
Rice with Galleys (1,2,4,8)	13,00€
Rice with Crabs (1,2,4,8)	13,00€
Rice with Cabbage and Cod (1,2,4,8)	13,00€
Fideuá (1,2,4,8)	12,00€
Noodles with fish, similar to 'Arroz a Banda'	
Mellow Rice with Fish (1,2,4,8,13)	14,00€
Mellow Rice with Lobster (1,2,4,8)	18,00€

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Dessert

Blueberry Cheesecake (1,7)	4,50€
Chocolate cake (1,7,8)	4,50€
Almond cake (1,7,8)	4,50€
Granny's cake (1,3,7,8)	4,50€
Tiramisu (1,7)	4,50€
Greek Yoghurt (7)	4,00€
Flan (3,7)	4,00€
Pudding (1,3,7)	4,00€



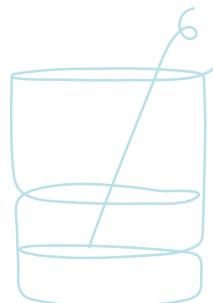
Coffee



Coffee	1,30€
Coffee with a bit of milk	1,40€
Bonbon coffee	1,60€
Coffee with milk	1,60€
Coffee with a shot of liquor	1,60€
Tea	1,30€
Coffee with ice	1,30€

Liquors

Glass of Liquor	3,50€
Shot of Liquor	2,00€
Vaquerito Licor	2,50€
Cocktail	6,50€
Special Cocktail	8,00€



Beers

Small Beer	2,50€
Medium Beer	2,50€
Big Beer	3,00€
Jug	9,00€
Third	2,50€
Roasted third	3,00€
Special Third	3,00€
Cane 1906	2,50€
Double 1906	3,00€
Tank 1906	3,50€
Jug 1906	10,00€



Beverages

Soft Drinks	2,50€
Small Water	2,00€
Big Water	2,50€
Sparkling Water	2,50€



Wine Bar



White Wine

Dominio de Calles (valenciano)	9,00€
Amatista del Mar (valenciano)	12,00€
Academia Nocturnos (valenciano)	12,00€
Marina Alta	15,00€
Blanc Pescador	12,00€
Barbadillo	15,00€
El Coto (Rioja)	12,00€
Marqués de Riscal (Rueda)	15,00€
Bicos (Albariño)	15,00€

Rosé Wine

Lambrusco	11,00€
Peñascal	14,00€
Mateus Rosé	14,00€
Homenaje (Navarra)	10,00€
Dominio de Calles (Valencia)	9,00€

Red Wine

Valdeorite	8,00€
El Coto (Rioja)	14,00€
Cune (Rioja)	14,00€
Ramón Bilbao (Rioja)	16,00€
Añares (Rioja)	14,00€
Camino de Castilla (R. Duero)	14,00€
Protos Roble	15,00€

Cava

Cava Dominio de Calles Brut Nature	16,00€
Anna de Codorniu Brut Nature	16,00€



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Daily Menu

Starters to choose from:



- Valencian Salad
- Russian Salad
- Esgarraet
Roasted Red Pepper, salted Cod, garlic and extra virgin olive oil
- Patatas Bravas
Fried Potatoes with spicy tomato sauce
- Dogfish
- Shrimp Pancakes



- Squid rings fried in batter
- Puntilla
Fried little squid
- Fried Fish
- Steamed Mussels
- Prawns with two sauces
- Grilled Artichokes

Main courses to choose from:

- Entrecote
- Lamb chops
- Secreto
Highly-marbled cut of pork
- Bass 'a la espalda'
Grilled with bell peppers, onions, olive oil and vinegar
- Sea Bream 'a la espalda'
Grilled with bell peppers, onions, olive oil and vinegar
- Grilled Salmon
- Grilled Tuna
- Grilled Emperor Fish
- Grilled Vegetables

- Arroz a banda
Rice with fish
- Black Rice
- Rice with Galley
- Rice with Crabs
- Rice with Cabbage and Cod
- Fideuá
Noodles with fish, similar to Arroz a Banda
- Mellow Fish Rice
- Mellow Rice with Lobster
(+2€)
- Valencian Paella
(Previous Order - +2€)
- Rice with rabbit and chicken

Home-made desserts or coffee

Prize of Daily Menu: 15€

Drinks not included



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Festive Menu

Starters to choose from:



- Valencian Salad
- Russian Salad
- Esgarraet
Roasted Red Pepper, salted Cod, garlic and extra virgin olive oil
- Patatas Bravas
Fried Potatoes with spicy tomato sauce
- Dogfish
- Shrimp Pancakes



- Squid rings fried in batter
- Puntilla
Fried little squid
- Fried Fish
- Steamed Mussels
- Prawns with two sauces
- Grilled Artichokes

Main courses to choose from:

- Entrecote
- Lamb chops
- Secreto
Highly-marbled cut of pork
- Bass 'a la espalda'
Grilled with bell peppers, onions, olive oil and vinegar
- Sea Bream 'a la espalda'
Grilled with bell peppers, onions, olive oil and vinegar
- Grilled Salmon
- Grilled Tuna
- Grilled Emperor Fish
- Grilled Vegetables

- Arroz a banda
Rice with fish
- Black Rice
- Rice with Galley
- Rice with Crabs
- Rice with Cabbage and Cod
- Fideuá
Noodles with fish, similar to Arroz a Banda
- Mellow Fish Rice
- Mellow Rice with Lobster
(+2€)
- Valencian Paella
(Previous Order - +2€)
- Rice with rabbit and chicken

Home-made desserts or coffee

Prize of Festive Menu: 22€

Drinks not included

