

# 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

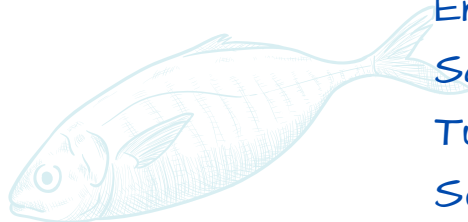
## Meats

Charcoal-grilled Entrecote (300gr.)	15,00€
Charcoal-grilled Lamb chops	15,00€
Charcoal-grilled Secreto	12,00€
<small>Highly-marbled cut of pork</small>	
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€
<small>Rice with fish</small>	
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€
<small>Noodles with fish, similar to 'Arroz a Banda'</small>	
Mellow Rice with Fish (1,2,4,8,13)	14,00€
Mellow Rice with Lobster (1,2,4,8)	18,00€



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

## 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€
Domino 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 Domino de Calles Brut Nature	16,00€
Anna de Codorniu Brut Nature	16,00€



# Kayuko

## 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 Galleys

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



# Kayuko

## 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 Galleys

Rice with Crabs

Rice with Cabbage and Cod

Fideuà

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