

TAPAS

	FULL	And	HALF
* PATATAS BRAVAS DOUBLE COOKED..... with homemade sauce	5,00		
NACIONAL CHEESES BOARD	12,50		6,50
IBERICO CEBO BOARD.....with salmorejos shot	16,00		8,00
COLD CUTS MIX BOARD	12,50		6,50
* LAYERED VEGETABLES.....with goat cheese and basil	8,50		
BURRATINA.....with iberico cebo ham and cherry tomatoes	10,00		
SQUID ANDALUSIAN STYLE.....fried squid	9,00		
CRUNCHY SHRIMPS.....with kimchi mayonnaise	8,00		

LE BRUSCHETTE

* TOMATO BRUSCHETTA.....Italian style with tomato, basil and garlic	7,50
SALMON BRUSCHETTA.....grapes and Philadelphia cheese	9,00
CHEF'S BRUSCHETTA.....pulled veal, kimchi mayonnaise and sautéed red cabbage	8,50

SALADS

* VALENCIANA.....tuna, onion, olives, corn and tomato	7,50
* CAPRESE.....tomato, bufala mozzarella and basil	9,50
* BON GUST.....goat cheese, walnuts, honey and apple	7,50
OCTUPUS.....fresh fruits	10,00
LOBSTER.....valencian tomato, celery, red onion, carrot, olives from the Central Market de Valencia	13,00
CHEF'S SALAD.....with chicken, mango cream, cheese and crispy bacon	8,00

CRUDO (raw)

BON GUST ROLL.....a lot of pasion	10,00
SALMON TARTAR.....avocado and wakame	9,00
RED TUNA TARTAR.....flavored orange, mango and wakame	11,00
CEVICHE CORVINA.....flavored with tiger milk	10,00

PASTA

* GIORGIA.....with mushrooms, iberico ham and creamy truffle sauce	13,50
NICOLE.....with seafood	16,00
DANA.....with shrimps, zucchini and cherry tomato	14,00
MAYA.....with lobster	18,00
* BON GUST.....with love	12,00

DISHES FROM THE SEA

MIXED FRIED FISH FROM THE LONJA MARKET (VLC)	14,00
AUZZ TUNA TATAKY.....with wasabi and wakame	14,00
MUSSELS BON GUST.....red curry, coconut milk and lemongrass	9,50
GRILLED SQUID.....with lime emulsion	10,00
OCTOPUS TO THE FLAME.....with parmentier	15,00

DISHES FROM THE LAND

ANGUS BURGER 180g.....with potatoes and homemade sauce	11,00
NACIONAL ENTRECÔTE 350g.....with green peppers and chimichurri	18,00
BEEF STEAK (on the stone).....from Galicia with over 45 days of ripening	32,00

DESSERTS

ASK US ABOUT OUR HOME MADE DESSERTS	5,00
FRESH FRUIT	7,00

BAR AND DRINKS

	SMALL	BIG	JUG
STELLA ARTOIS DRAFT BEER	2,00	4,00	9,00
BOTTLE (Corona, San Miguel selecta)	3,00		
BECK'S without alcohol	2,50		
AMBAR GLUTEN FREE	3,00		
Antigua Artesana (craft beer, IPA)	4,00		
			7,2%vol
MOSCOW MULE	6,00		
MOJITOS	6,00		
CAIPIROSCA.....vodka, lime, sugar (with fresh seasonal fruits)	6,00		
SPRITZ.....aperol, soda water and prosecco	5,00		
NEGRONI.....campari, red vermout, gin	6,00		
AMERICANO.....campari, red vermout, soda water	6,00		
AGUA DE VALENCIA	6,00		
SANGRIA	6,00		
SANGRIA DE CAVA	7,00		
FROZEN.....Daiquiri fruits / Margaritas (with fresh seasonal fruits)	7,00		
LONG DRINKS	6,00	Premium	8,00
BLOODY MARY	6,00		
WATERMELONS MARTINI.....vodka, lime juice, fresh watermelon	6,00		

COFFE	1,80
AQUA PANNA	2,00
SAN PELLEGRINO	1,20
BEVERAGES	2,00

TEA INFUSIONS	2,00
PENNYROYAL MINT.....green mint	
BLACK CHAI.....black tea with cinnamon, ginger, fennel, anis, clove and cardamom	
MARRAKECH MINT.....green tea with mint	
APRICOT FRUIT.....apricot flower with pomegranate and goji berries	
SWEET CHERRY.....cherry flavor	
CHAMOMILE.....chamomile flowers	
KALAHARI NATURAL.....Rooibos of lemon grass, orange peel and cornflower petals	