

#### PICAETA / APERITIFS

Hotplate-cooked baby cuttlefish & kimchi mayonnaise\_15€ ▲ +

Marinated sardines, chilled coconut and avocado soup\_6€/10€ +

Barbecued octopus with teriyaki & baked sweet potato\_16€ + ■ \* \*

Local mussels\_5€/10€ • •

Steamed with Peruvian yellow bell peppers

Pink-to-yellow salmorejo\_8€

Pink tomato tartare, purple beetroot and yellow tomato

Valencian oyster ceviche\_3.5€ each + • •

## **SALADS**

Seaweed & cod\_6€/12€ + • ▲ •

Cod skin chips, seaweed and creamy Cantabrian anchovy sauce.

Organic goat's cheese and locally sourced tomato\_6€/10€ •• With creamy organic goat's cheese: full of beta-carotene, lycopene and the vitamin C and E in our tomatoes, this salad is full of healthy properties.

You'll see the light, even on cloudy days.

Royal quinoa & yogurt vinaigrette\_6€/10€ ••

Vitamin B, proteins, anti-inflammatory monounsaturated fatty acids and omega 3. A salad with a vinaigrette as appetizing (and healthy) as a stroll along the beach at sunset.

#### THE CHEF'S PICKLES

Mussels 6€ • •

Mackerel 6.5€ • •

Escaveggie 6€ •

Vegetarian pickle



## **DO IT YOURSELF**

Locally sourced sea bass ceviche\_15€ \*\*
With citrus fruits from local groves

Steak tartare, Palau style\_16.5€ 
With old-fashioned mustard foam

Vitello Tonnato\_13€ ▲ ■ +

A dish from the Piedmont region of Italy: cold, sliced veal with a tuna-based sauce, served with corn flatbread.

Josper 1969 aubergine\_10€ • • Aubergine and yogurt

#### **SANDWICH BAR**

# Josper-style hamburger & Idiazábal cheese\_15.5€ ■•

The secret of this premium hamburger is that our chef smokes the meat before cooking it. After aging for 16 months, the hamburger is sealed on Josper's wood barbecue, where the aroma of oak blends with the flavours of Idiazábal sheep's cheese. Seven litres of milk are needed to make 1 kilo of Idiazábal, a magical cheese with a certificate of origin made by only 100 producers in the Basque Country and Navarra.

Rediscover the hamburger at Palau Alameda.

Salmon and shiso hamburger\_15.5€ +■ •

Kimchi mavonnaise & celeriac salad

Smoked cod & yuzu bagel\_13€ ■ +

Bagel fusion, Palau style

Veal and savora mustard pepito\_14€ • ■ •

With roasted red peppers, cured cheese and mustard with a touch of tango.



# FRIED / FINGER FOOD

Cured ham croquettes\_2.5€ each ■ •

Leek and Stilton croquettes with pear confit\_2.5€ each ■ •

Crispy chili crab\_9€/17€ + • ■ \*

Spicy Wings\_6€/10€ ■

Nikkei bravas\_8€ ▲ ■ \*

#### OUR STEWS FROM AROUND THE WORLD

Flemish carbonada\_11€ ■ •

The flavour of this stew is imprinted on the DNA of our chef Nicolás Román; it is part of his Flemish roots, the savoir-faire of an ancestral Belgian beer stew.

Maafé\_11€ ■ \*

The smell of this stew will transport you to Senegal, to the beaches of Mali, to the peanut fields of Guinea... Out of Africa in Palau Alameda.

Strogonoff\_11€ • ■ •

The original recipe by Count Pável Aleksándrovic Stroganov.

Bread\_1€



# **ALLERGENS**

- 1. **CEREALS, CEREALS CONTAINING GLUTEN** (Wheat, rye, barley, oats, spelt, kamut or their hybrid varieties and derivatives).
- 2. **CRUSTACEANS** and products containing crustaceans.
- ▲ 3. **EGGS** and products containing eggs.
- 4. FISH and products containing fish. Except for fish gelatin, used as a support for vitamins, or carotenoids and fish gelatin or isinglass used as a clarifier in beer and wine.
- ★ 5. **PEANUTS** and products containing peanuts.
- \* 6. SOYA and products containing soya.
- 7. MILK and its derivatives.
- 8. NUTS, fand their derivatives. Almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts, and Australian walnuts and their derivatives.
- 9. **CELERY** and its derivatives.
- ( 10. MUSTARD and its derivatives.
- 11. **SESAME** and products containing sesame.
- 12. SULPHUR DIOXIDE AND SULPHATES: in concentrations over 10 mg/kg or 10 mg/litre in terms of total SO2, in ready-to-consume products or reconstituted according to the manufacturer's instructions.
- 13. **LUPIN BEANS** and their derivatives.
- ♣ 14. MOLLUSCS and products containing molluscs.