

MANIFESTO

WHAT?

Palau Alameda is Valencia. A cosmopolitan Valencia with roots and tradition, hard-working and festive, in love with its own flavours, but valiant and daring at the same time. All of these aspects are present in our cooking, in which we use locally sourced “Kilometre Zero” products from Valencia’s fertile fields and coasts, from Benicarló artichokes to Albufera eels. Our tables, created by local craftsmen, are made of Valencian marble and Manises ceramics, giving them a unique personality.

HOW?

Product and flavour are the two key words that best describe the gastronomical projects of Palau Alameda. We combine tradition and innovation; the local with the international. From our local “suquet” sauce - we coat the fish in dehydrated suquet dust - to a green ceviche of curried sea bass, mixing Valencian products with Peruvian and Thai methods of preparing food.

WHERE?

Àtic Bar and Àtic Restó, two very different but complementary concepts.

Àtic Bar has a more casual vibe, offering a laid-back and interactive eating experience.

Àtic Restó is the jewel in the crown, a space where innovation and tradition exist in harmony and where the product, technique and fresh local market fare are the protagonists.

WHO?

In the kitchen we have Nicolás Román Vanden Berghe, a young and cosmopolitan chef with a rich professional experience behind him. Imaginative and technically brilliant, his guiding principles are the product itself and quality, while the discovery of flavour is his quest.



Nicolás Román

Executive/Head Chef of Àtic



RESTÓ

palaualameda.com



Cuttlefish and mayonnaise_10 € ▲ +

Sardines with Valencian escalibada, ponzu sauce, melon..._12 € + *

Red tuna tartare with a honey and ginger glaze_18 € + *

Sea bass curry_14 € ● ♦ +

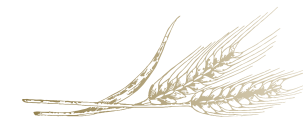
Salted bonito, red and green pesto with lime confit_14 € + ● ●

Dried baby cod, tomato, herbs..._10 € +

PALAU TRAVELLER

Shiitake mushroom ravioli glazed with Idiazábal cheese,
pear and walnut_12 € ● * ● ■ ◀

Cured picanha (sirloin cap beef) carpaccio with black truffle_16 €



MYTHICAL RICE DISHES

Black rice with cuttlefish and spring garlic_17 € + ● ♦

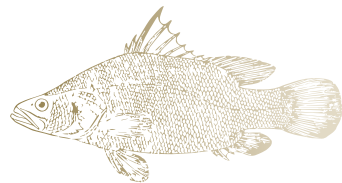
Meloso: moist rice dish containing vegetables
from the fields of Valencia_16 € ♦

Rice with shelled seafood_17 € + ● ♦

NEW RICE DISHES

Duck and celeriac risotto_16 € ● ♦

Caldoso: rice cooked in a stock with rockfish and kaffir lime_18 € + ● ♦

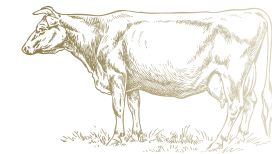


Baby cuttlefish in onion revisited_18 € ▲ + ●

Sea bass suquet with new potatoes and zest
of Tavernes mandarins_21 € + ■ ◆

Hake with cream of pine kernels, fennel and smoked aubergine_18 € ● + ◆

Red mullet on a bed of cream of artichoke, yuca
and red shrimp foam_24 € * + ● ●



Classic steak tartare accompanied by toasted pan de coca_22 € ◀ ■

Roast pigeon with peanut mole, bulgur wheat and cauliflower_26 € * ■ ★ ◀

Succulent cut of Iberian pork loin with tapenade
and homemade pickle_24 € + ◆

FOREST, SEA AND MOUNTAIN

Rabo de toro: bull's tail stewed with Albufera blue crab,
abbage and kimchi_22 € + ● ◆

STEWES FROM AROUND THE WORLD

Carbonade flamande et ses incontournables pommes
de terre rissolées_20 € ◀ ■ ●

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 accompanied by the legendary pommes de terre rissolées.

Bread & appetizer_1,5 €

AGING BEEF

By Nicolás Román, Chef of Àtic Restó

Meat, like good ham, is enriched by aging. This process gives our meat an intense and unique flavour, an extra succulence and a history. But then time always does put things in their place.

We employ 3 aging periods: 30 days, 60 days or 100 days of pampering in our curing fridge. In Àtic Restó we want you to choose: the type of meat, the weight and the aging.

We are sure that once you try it you'll become a fan.

TYPES OF COW	WEIGHT	AGING	€
Holstein	1 Kg	30 días	55€/Kg.
Simmental	1 Kg	60 días	65€/Kg.
Simmental	300 gr	60 días	22€/Pieza
Rubia Gallega	1 Kg	100 días	75€/Kg.

Glossary – What's what?

TIGER'S MILK

The stock obtained after marinating fish in lime juice, red onion and coriander. We marinate the products while cold and add celery and beetroot to give it our personal touch.

PICO DE GALLO

A salad that accompanies many Mexican dishes. We prepare it with red onion, tomatoes, lime and coriander.

PONZU

Japanese sauce prepared with yuzu, soy sauce, mirin (sweet rice wine), katsuobushi and kombu.

KOMBU

Japanese seaweed.

YUZU

Japanese citrus fruit.

KATSUOBUSHI

Flakes of dry, fermented, smoked tuna.

WONTON

A very light dough often used in Chinese cuisine. In Cantonese it means "swallowing clouds".

KIMCHI

A Korean technique in which cabbage is fermented in a paste made from bell peppers, garlic, onions and other ingredients that vary depending on the region.

PICANHA

A cut of beef from the rump of the animal, sometimes known as sirloin cap or rump cap.

LIME KAFFIR

A citrus fruit from Southeast Asia. We use its leaves to give flavour to some of our dishes.

MOLE

A Mexican sauce made from chillies and spices.

BULGUR

Ground wheat grains, common in Middle Eastern cuisine.

TAPENADE

Crushed olives with anchovies, capers, olive oil and lemon juice.

YUKA

A tuber commonly eaten in South America.

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- 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**, and 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.