

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_12 € ▲ +

Prawns Tartare seasoned with the juice of their heads_17 € ■ ● + *

Purple shiso, bacon and nori seaweed powder

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

Foie Micuit BlancheNeige_14 € ◆ +

Tejas & Hazelnut vanilla cream, chopped hazelnuts

Red porgy Tiradito, green curry_12 € ● ◆ +

Scallops Ecosystem_16 € ■ ▲ ◆ ♣

Air of lime and salicornia / Spirulina rocks / Chopped pistachio / waves of lime gel, coquillage and crustacés

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

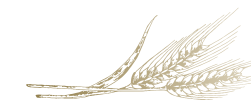


PALAU VIAJERO

Cream of boletus and its side dish_12 € ■ ◆ ▲

Will you order this cream,for the cream itself or for its side dish? Candied wild mushrooms, laminated porto, cured yolk and croutons.

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



MYTHICAL RICE DISHES

Black rice with cuttlefish and spring garlic_17 € + ● ◆

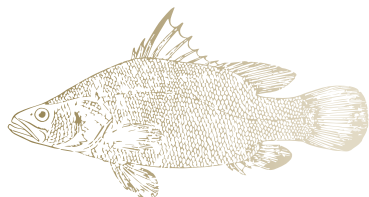
Rice with Pluma Iberica (blade end pork loin) and vegetables from the fields of Valencia_16 € ◆ »

Rice with shelled seafood_17 € + ● ◆

NEW RICE DISHES

Duck and celeriac risotto_16 € ◆ ◆

Oxtail and parsnip moist rice dish_17 € + ● ◆



Baby cuttlefish in onion revisited_18 € ▲ + ●

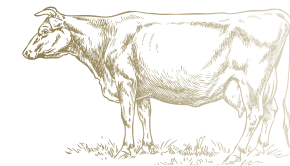
Sea bass suquet_21 € + ■ ◆

With new potatoes and zest of Tavernes mandarins

Hake with tupinambo cream, fennel and dill gel_18 € + ●

Verdinas_22 € ● + ◆

Red mullet, fresh bacon, king prawn broth



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

Grilled Wagyu Tataki_25 € ● ◆

24 karat ingot suckling pig, pears and pumpkin_24 € ◆

FOREST, SEA AND MOUNTAIN

Rabo de toro: bull's tail stewed with Albufera blue crab,
cabbage 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 rissoles.

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	AGING	€
Holstein	30 days	55€/Kg
Simmental	60 days	65€/Kg
Rubia Gallega	100 days	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.

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.

SHISO

Leaf of Asian origin of the mint family.

SPIRULINA

Blue seaweed with a high protein content (57%).

WAGYU

Japanese ox.

TUPINAMBO

Also known as Jerusalem artichoke, the tupinambo is a tuber native to North America.

Glossary – 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**, 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.

