



varetto

COCINANDO SUAVE



TO WHET YOUR APPETITE

SPANISH POTATOE SALAD 7
Homemade mayonnaise, potato, egg, sweet potato and tuna.

ANCHOVIES 7
With oil, toasted garlic and grated tomato.

"A LA ANDALUZA" SQUID 16
Fried in wheat flour with black allioli.

BRAVAS 8
The typical ones of a bar, oily, juicy, with paprika, slightly spicy brava sauce and allioli payés.

CHICKEN CURRY CROQUETTE 3,5/ud
Crunchy on the outside and juicy on the inside. Top notch!

HAM CROQUETTE NEW! 3,5/ud
Una explosión en boca con sabor de verdad.

BAR MEATBALLS 13
The mythical ones from a bar, with sauce and french fries.

VEGGIE SALAD NEW! 12
Mezclum of leaves, avocado cubes and tomato confit.

BIKINI CAPRESE NEW! 10
Albahaca, burrata y tomate confitado casero.

"BURRATA"

STRAWBERRIES BURRATA NEW! 13
Injected with pesto, toasted almond slices, black olive powder and pickled strawberries.

TACOS!

13 HOURS TACO 6
We cook the ribs for 13 hours with soy, terry, cinnamon stick, garlic and ginger.

VEGAN TACO 6
We marinate the tofu with soy and batter. Serve in a Mexican taco with guacamole, cilantro, chili, onion and tofu batter.

SPANISH OMELETTES

CARBONARA OMELETTE 11
The fusion of 2 of the best gastronomies in the world.

SPANISH OMELETTE 10
Our classic version of the Spanish omelette.

TRUFFLED OMELETTE NEW! 13
Classic version of the omelette with our special truffle.

BURGERS

MEAT RECIPE:
45 days matured old beef cutlet, salt and pepper

BOURGEOIS HAMBURGER 13
Brioche bread sealed in butter, foie and truffled mayonnaise.

BURGER NY CITY 12
Brioche bread sealed in butter, smoked bacon, cheddar and bbq sauce.

MEAT

TENDERLOIN STEAK 18
Peppered with foie. Served with french fries.

MONTE PICAYO "PEPITO" 10
Grilled beef tenderloin with Maldon salt and butter.

JUANITO PACHANGA 12
Grilled beef tenderloin Pepito with Maldon salt, butter, fried onion and Iberian ham.

COCHINITA BAO NEW! 6
Bao bread with cochinita pibil cooked for 8 hours with Chinese onion and 12 years aged sherry.

TARTAR SAUCE PEPITO NEW! 12
Pepito of beef tenderloin and homemade tartar sauce.

FISH

SEA BASS CEVICHE 14
Toasted quinoa, red onion, lime juice, cilantro, coconut milk and red chili.

MACERATED TUNA NEW! 18
Tuna marinated in soy and lime with mixed peppers and AOVE..

SALMON SASHIMI NEW! 14
Salmon sashimi with ponzu sauce and wakame seaweed.

* STAR RICE! *

ARROZ AL HORNO NEW! 12/pax
The same as always and forever. A true Mediterranean flavor with the Toni Boix seal that brings us back to the purest essence of Valencian gastronomy.

ASK ABOUT OUR DESSERTS!

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