



WINE ON
BY AURRERA

OUR PINTXOS

OUR AWARD-WINNING PINTXOS IN THE BENIDORM TAPAS AND PINCHOS CONTEST

Artichoke confit, stuffed with red shrimp and gratin with ali-oli

2nd Prize Traditional Pincho 2022



Portion 17,90 1/2 Portion 10,90



TBacon taco at 65° with thai sauce, hoisin sauce, herb chiffonade and red onion

2nd Prize Traditional Pincho 2022



Portion 15,20 1/2 Portion 8,50



New Our "marinera" with smoked sardine



Unidad **3,50**



New Salmon tartare cannoli with ajoblanco and dill



Portion **15,00 1/2 Portion 7,50**



Candied and fried artichoke flower with romesco and Idiazabal cheese powder



Portion **16,90 1/2 Portion 10,00**



Truffled potato and egg yolk ravioli and slice of Iberian ham



Portion **12,80**



Octopus legs with celeriac puree, Korean sauce, mini bacon and mexican spices



Portion **25,60 1/2 Portion 13,50**



Iberian ham croquettes with their veil



Portion **10,00 1/2 Portion 5,00**



Goat cheese and kimchi croquettes with grated Idiazabal cheese



Portion **10,00 1/2 Portion 5,00**



New Red tuna gyoza with ponzu sauce



Portion **11,00 1/2 Portion 5,50**



New Our Gazpacho

9,50



New Artichoke parmentier with garlic prawns



10,90

TO SHARE

New Seasonal tomato salad, capelin, tuna belly and red onion


11,90



New Burrata salad with herb pesto and roasted eggplant strips


13,90

New Babaganoush


9,90

Wine On salad


9,90

Cheese board with fig jam


10,90

Our "Bravas" spicy potatoes


9,90



Roasted aubergine with romesco aioli and molasses, thyme, lemon and cashews


10,90

Truffle omelette with toasted yolk


12,90

Traditional cod omelette


13,90

TO END

New Bluefin tuna with Japanese mayo and citrus touches


21,90

New Norwegian salmon with vegetables in foil wrapped


21,90

New Crocanti cod with pepper cream


20,90

New Tagliatelle with sobrassada carbonara


15,90

Veal fillet with Torta del Casar cream and artichokes


23,00

Beef rib with kimchi aioli


22,90

Lamb terrine at low temperature with tabbouleh and vegetables


22,90

New Duck magret with medlar sauce, wild asparagus and spring garlic

23,50

Chicken curry with cashews and coriander (vegan option)



15,90

New 100% Beef burger (200g) with Idiazabal cheese, bacon and bull sauce



16,90

Argentinian beef cube roll



23,90

Veal tenderloin nugget with brioche bread, herb butter, arugula and red onion. Optional Grated foie gras +2,00€



13,90

CHILDRENS MENU

Chicken nuggets with french fries



9,90

Breaded hake with french fries



12,90

SWEET ENDING

Mellow French toast with coconut and lime ice cream



6,90

Millefeuille of pastry cream and dulce de leche



6,90

Chocolate, oil and salt



6,90

New Cold citrus and fruit soup

7,90

New Deconstructed cheesecake



7,90

ALLERGENS

In compliance with Regulation (EU) No. 1169/2011 about the food information provided to the consumer, this establishment has available For your consultation, information regarding the presence of allergens in our products. Contact our staff if you want more information about it.

