



MENU

THINGS HAVE TO TASTE
THE WAY THEY ARE

El Asador de

MIKIKONOS



Family tradition at the service of a fine dining

The three establishments that make up the Mikkonos group are the product of good work and tradition that the Peralta Expósito family has brought from Zaragoza to these valencian lands.

In previous generations, the dedication and good service within the restaurant businesses that run in the aragones capital by the family, was successful and widely accepted by its customers thanks, mainly, to the careful dedication of every detail that has been historically worked on.

This experience and personal dedication, learned from the cradle by their heirs, has endowed the current managers of the Mikkonos Group with a high degree of desire for exquisiteness and enthusiasm for good service, the selection of the best products on the market and the hands that make it, thus highlighting the delicacy in each dish.

All this dedication can be found in:

MIKKONOS BEACH CLUB



The dunes of El Saler beach are witnesses, every day, of how customers enjoy eating and drinking the delicacies of our Beach Club.



MIKKONOS COFFEE, SUGAR & SALT



A charming cafe a few meters from Pinedo beach. Excellent pastries, ice creams, toasts, juices, ice creams, coffees and drinks to taste to enjoy in good company.



MIKKONOS 'S GRILL



Meats brought directly from the Aragonese Pyrenees, fish from the Valencia fish market and products from our garden. Grills and a lot of flavor to taste in an elegant environment in the "La punta" neighborhood of Valencia



COLD STARTERS AND SALADS

Allergens		1/2 Ration	Ration
1,4	Cantabrian anchovies with black olive pâté, tomato and sweet onion	16 €	28 €
1	Iberian ham and toast with tomato	16 €	28 €
1	Beef jerky with pepper and EVOO with ugly bread	16 €	28 €
7, 8	Texture of various cheeses (depending on availability)	12 €	18 €
1, 7	Iberian ham with selection of cheeses		28 €
3, 4	Mikkonos green salad	12 €	18 €
	Garden tomato with tuna belly or mackerel and vinaigrette	12 €	18 €
3, 4	Cod ajoarriero with exotic delight	12 €	18 €
1, 3	Millefeuille of foie with quince and grandma's coke	14 €	22 €



HOT STARTERS

		1/2 Ration	Ration
1, 7	Iberian ham croquette with tomato muslin		3 €/each
1, 7	Roast chicken croquette with citrus mayonnaise		3 €/each
1, 2, 3, 4, 7	Sausage croquette with baby squid and black garlic aioli		3 €/each
3	Mikkonos bravas (spicy potatoes)	8 €	12 €
	Aragon energy bar (bacon)	8 €	12 €
1, 7, 11, 12	Sausage from Graus cannelloni with camembert cream	14 €	22 €
13	Scallops with EVOO and Maldom salt		5 €/each
7	Pork trotter stuffed with foie		22 €
2	Garlic shrimp with mushrooms	14 €	22 €



CASSEROLES AND RICE

2, 13	Octopus, mushroom and shrimp casserole	16€	28 €
3	Casserole of broken eggs with Iberian ham		22 €
11	Square of Rice with matured Entrecôte mushrooms (35/45 days) and bone marrow (Minimum 2 people)		28€ p/p
2, 4, 11, 13	Black rice square with cuttlefish, shrimp and octopus (Minimum 2 people)		28€ p/p



Allergens

SPOON

3, 12	Sherry solera consommé with egg yolk	8 €
1	Cooked soup	12 €
12	Lentils with Iberian cheek and mushrooms	18 €
	Madrid-style tripe	18 €
2, 4, 13	Beans with cuttlefish and shrimp	22 €



MEATS

	Grilled beef chop Premium (35-45 days) with Padrón peppers and potato wedges.	75 €/kg
	Grilled beef chop Premium Selection (>70 days) with Padrón peppers and potato wedges	85 €/kg
	Grilled Galician blonde beef chop Premium Selection (>70 days) with Padrón peppers and potato wedges	95 €/kg
1, 3, 7	Angus beef cachopo with aged beef jerky and cured cheese	25 €
	Aged entrecote (350 gr)	30 €
	Aged beef sirloin with Spanish sauce	30 €
	Grilled Meat Iberian pork, lamb chops, beef vacuum, chicken, Graus sausage, onion blood sausage, artisan chorizo and roast potato	35 €
1, 3, 7	Aged beef burger with Iberian bacon and cured cheese	20 €
	Sautéed goat chops with tender garlic	26 €
12	Ox tail	18 €



FISH

7, 13	Grilled octopus leg with garlic cream	26 €
13	Grilled beach squid	28 €
4, 13	Confit cod with squid in its ink	25 €
4	Semi wild sea bass	AM
4	Semi wild turbot	AM

AM: According to market



DESSERTS

Allergens

1, 7	Caramelized tile millefeuille with cream cheese and raspberries	7 €
1, 3, 8, 12	Chocolate Walnut Brownie with vanilla ice cream	7 €
1, 3, 7	Our Cake	7 €
1, 3, 7	Torrija with meringue milk ice cream	7 €
1, 3, 7	Fried milk	7 €
12	Lemon Sorbet with Cava	8 €
12	Apple sorbet with calvados	8 €
12	Mandarin sorbet with vodka	8 €
1, 7	Mikkonos ice cream cup (3 flavors)	7 €



SERVICES

1	Bread service (per basket)	2,50 €
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ALLERGENS

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|-----------------|----------------------------------|
| 1.- Gluten | 8.- Nuts |
| 2.- Crustaceans | 9.- Celery |
| 3.- Eggs | 10.- Mustard |
| 4.- Fish | 11.- Sesame seeds |
| 5.- Peanuts | 12.- Sulfur dioxide and sulfites |
| 6.- Soy | 13.- Mollusks |
| 7.- Dairy | 14.- Lupins |



CHILDREN'S MENU

Main dish, to choose between:

RACK OF LAMB

OR

VEAL SCHNITZEL

OR

MIKKONOS KIDS BURGER

+

CHIPS

IBERIAN HAM CROQUETTES

CHILDREN'S ICE CREAM

WATER OR SOFT DRINK



18€

MIKKONOS GROUP



Where things taste the way they are



El Saler

Where to enjoy our rice dishes
looking at the sea



Pinedo

Where to enjoy our
sweetest version

Quality at the service of the palate