

CARTA

Marimba

Tío pepe



CASTELLO
RUTA DE
SABOR



Compromiso
de Calidad Turística

ACECOVA



GLUTEN
FREE



L'EXQUISIT
mediterrani



COMUNITAT
VALENCIANA

Menu adapted for celiacs, consult dishes with gluten



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To share or not...

OUR FRIED



| | |
|---|--------|
| Free-range and ham croquettes with roast sauce (unit) | 3,00€ |
| Red prawn,hake,and monkfish croquettes with prawn sauce (unit) | 3,00€ |
| Squid a la romana with anchovy mayonnaise | 17,00€ |
| Our artichoke bravas and romesco sauce with a spicy touch (season only) | 15,00€ |

FROM ORCHARD



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|--|--------|
| La terreta salad, artichoke, goat chesse from Catí and sherry vinaigrete with lemon (season) | 15,00€ |
| Tardor salad, goat chesse grilled, nuts and quince | 15,00€ |
| Marínba salad, red tune belly with pickles and roasted cherry basil | 17,00€ |



All prices are VAT included | Prices are for one serving
The restaurant may some ingredients depending on season or availability
We have an allergen sheet | Price of tupperware 0,50€, charge required by law



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FROM SEA



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| Red shrimp carpaccio ,trout roe with extra virgin oil fro Peñíscola | 17,00€ |
| Steamed mussels | 11,00€ |
| Mussels the way Tío Pepe (with sauce) | 13,00€ |
| Clams the way Tío Pepe (with sauce) | 22,00€ |
| Ajillo sauce with octopus and clams. | 25,00€ |
| Allipebre curry sauce with octopus | 21,00€ |
| Grilled octopus with two alioli (black and white garlic) | 21,00€ |
| Grilled cuttlefish with almond paste, onion confit and green sauce | 16,00€ |
| La cassoleta, broken eggs with red shrimp | 20,00€ |
| Grilled red shrimp. | 25,00€ |
| Grilled prawns | 25,00€ |

 All i Pebre Sauce



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Main courses

MEATS



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|--|---------|
| Grilled beef tenderloin. | 25,00€ |
| Grilled beef tenderloin with pepper sauce. | 28,00€ |
| Duck magred with figjam sauce with red wine | .19,00€ |
| Manitas de cerdo deshuesadas con mix de setas y gamba roja | .17,00€ |
| Boneless pig ´ trotters with a mix mushroosand red shrimp | 20,00€ |

FISH



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|---|--------------------------|
| Monkfish in suquet, traditionel dish. | 25,00€ |
| Grilled sole | 24,00€ |
| Grilled monkfish. | 22,00€ |
| Lobster stew with potatoes | 28€/de nuestra lonja S/M |
| Shrimp canneloni with our bechamel coral sauce and toasted garlic | .15,00€ |
| Cuttlefish remesclo with prawns and clams, traditional dish. | .18,00€ |
| Codfish confit with prawns in false pil-pil and seaweed juliane | .19,00€ |
| Tuna meatballs ,mushroom sauce and black olive tapenade | .17,00€ |



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RICE



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| Peñísola rice, prawn clam and squid | 17,00€ |
| Portal fosc rice, red shrimp, clams, squid and cuttlefish ink | 17,00€ |
| Fideus roseixats ,Fideuá, with red shrimp, clams and mussels. | 17,00€ |
| Pebret rice, with sea nettles, clams and prawns | 20,00€ |
| Marinera rice, varied seafood | 23,00€ |
| Columbretes rice, with lobster. | 26,00€ |
| Illa rice, with red shrimp and clams | 23,00€ |
| Serra D'Irta rice, meat and seafood | 19,00€ |
| Valencian paella, meat and vegetables. (con caracoles suplemento de 2€ por ración) | 16,00€ |
| Delta rice, duck and foie | 22,00€ |

All rice dishes are made with D.O. rice. Valencia and the broths with whitebait from our fish market.
It can be: Sweet, brothy or dry | A maximum of two types of rice are made per table
The rice dishes minimum 2 people | Price per portion

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|---------------------------------------|-------|
| Serving of bread. | 3,00€ |
| Serving of gluten-free bread. | 2,50€ |
| Allioli | 2,50€ |



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