

TINTOS

Vino de la Casa.....	8,50€
Idrias (D.O. Somontano).....	14,80€

Crianzas

R. Bilbao edición limitada (Rioja).....	18,00€
Ramón Bilbao (Rioja).....	14,00€
Campillo (Rioja).....	24,90€
Borbón (Rioja).....	15,00€
Prius Maximus (Ribera del Duero).....	17,40€
Ederra 3/8.....	7,60€

Reservas

Marqués de Murrieta (Rioja).....	25,50€
Monte Real (Rioja).....	18,00€
Viña Ardanza (Rioja).....	30,50€

ROSADOS

Vino de la Casa.....	8,50€
Conde Caralt (Cataluña).....	11,80€
Príncipe de Viana (Navarra).....	11,80€
Cresta Rosa (Penedés - Aguja).....	11,90€
Peñasal (Valladolid (Aguja).....	11,90€

BLANCOS

Vino de la Casa.....	8,50€
Blanc Pescador (Penedés / Aguja).....	11,50€
Mar de Frades (Albariño - Galicia).....	18,00€
Lagar de Cervera (Albariño - Galicia).....	15,90€
Barbadillo (Sanlucar de Barrameda).....	11,50€
Diamante (Semí dulce - Rioja).....	11,90€
Rueda "Doña Beatriz" (Valladolid).....	14,50€
Viña Esmeralda (Penedés).....	15,90€
Viña Sol (Penedés).....	12,50€
Barbadillo 1/2.....	6,20€

VINOS VALENCIANOS

Arrels Bocoí (Terres Castelló).....	12,00€
Nodus Autor (Tinto Utiel-Requena).....	17,90€
Nodus Chardonay (Blanco Utiel-Requena).....	15,90€
Nodus Brut Nature (Utiel-Requena).....	21,20€

CAVAS

Agua de Valencia.....	12,20€
Castell d'Ordal (Semi seco).....	15,50€
Juvè y Camps Reserva de Família (Cataluña).....	22,00€
Anna de Codorniu (Brut).....	17,20€
Anna de Codorniu (Brut) 1/2.....	10,20€
Sidra.....	12,20€



Restaurante Belumar

JUNTO AL MAR

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STARTERS

1. Bread 0,95€
2. Salad with goat cheese 12,00€
3. Foie salad with peppers marmalade 12,00€
4. Belumar salad 7,90€
5. Hake with garlic cocotxas 12,50€
6. Soup with fish and shellfish 8,50€
7. Prawns with garlic 12,00€
8. Scrambled eggs with seaourchins 13,50€
9. Grilled prawns (6 prawns) 12,50€
10. In the area grilled grayfish (6 grayfish) 12,90€
11. Grilled razor-shell (10 razor-shell) 6,90€
12. Steamed mussels 6,50€
13. Clams in mariner sauce 12,50€
14. Galician octopus 13,50€
15. Skewer of grilled octopus 9,90€
16. Grilled sepia 10,00€
17. Fried squid ring (calamares) 10,00€
18. Grilled squid 12,90€
19. Small squid crown 12,00€
20. Iberian Cured Ham 12,00€
21. Manchego Cheese 12,00€
22. Cured ham and cheese 12,00€

***V.A.T NOT INCLUDED
IN ANY OF THE PRODUCTS OF THE CHARTER**

RICE DISHES

(ALL DISHES ARE FOR MINIMUM OF 2 PEOPLE PRICE IS PER PERSON)

23. Valencian paella (chicken, pork, rabbit, vegetables) ..10,20€
24. Mixed paella (meat, shellfish and vegetables)12,90€
25. Shellfish paella12,90€
26. Black rice with seafood 11,00€
27. Rice with vegetables 11,00€
28. "A banda rice" with fish 19,00€
29. Arrosesjat (rice with fish and shellfish) 11,00€
30. Lobster paella19,50€
31. Rice with truffled foie gras and mushrooms 19,00€
32. Rice broth with shellfish12,90€
33. Rice broth with lobster19,50€
34. Fideuá (vermicelli's in fish broth)12,90€
35. Spaguettis bolognese 8,50€

MEAT DISHES

36. Grilled veal sirloin steak (225 gr)17,00€
37. Grilled veal sirloin steak with sauce (225 gr)17,90€
38. Grilled veal entrecote (325 gr) 16,90€
39. Grilled veal entrecote with sauce (325 gr)17,90€
40. Little goat chops sauce with garlic13,00€
41. Grilled iberico pork filet14,50€

*Sauses: pepper / cabrales cheese / Mushroom

FISH AND SHELLFISH DISHES

42. Zarzuela (fish and shellfish stew) 19,90€
43. Suquet (fish and shellfish stew with potatoes) 19,90€
44. "Cassoleta Belumar" (special shellfish stew)20,00€
45. Mixed grill (fish and shellfish)29,50€
46. Mariscada (grilled shellfish) (2 people)70,00€
47. Monkfish with sauce mariner 16,00€
48. Codfish with tender garlic sauce 12,90€
49. Special stew (seafood and fish)
(mini. 2 people, price for person)25,00€
50. Mixed fried fish 15,00€
51. Grilled sole 14,50€

(Sole sauces +1€ : Almonds / Meuniere)

SPECIAL LOCAL FISH DISHES

(GRILLED, BAKED OR SPLIT AND FRIED WITH GARLIC AND PEPPER)

52. Dorada 12,90€
53. Sea bass15,50€
54. Turbot 16,90€
55. Hake 12,90€

DESSERTS

56. Whisky tart4,50€
57. Assorted ice-cream (strawberry, vanilla, chocolate) ..4,00€
58. Nougat ice-cream4,00€
59. Fresh pineapple 4,20€
60. Fruit in season 3,60€
61. Figs in brandy 4,20€
62. Nuts with cream 4,20€
63. Almonds tart with muscatel4,80€
64. Scottish coffe (whisky and vanilla ice-cream)4,50€
65. Irish coffe (whisky and cream) 4,50€
66. Sufflé (1 portion) 5,00€

*** ASK OUR HOMEMADE DESSERTS**

ASK ABOUT OUR SUGGESTIONS

