

HOTEL
HUERTO
DEL CURA



ELS CAPELLANS
Restaurant

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HAND CUT

IBERIAN ACORN-FED HAM 32,00 €

APPETIZERS

MONAGUILLOS 28,00 €

BOILED SHRIMP (100 GR.) 18,00 €

LOBSTER CROQUETTES 11,00 €
With tartare sauce

FOIE AND NOUGAT ROLL 20,00 €
With imperial mandarin coulis and gingerbread crumble

COLD STARTERS

MILD SALAD 16,00 €
With green asparagus, goat cheese and Iberian ham shavings

ALICANTINE DRY FISH SALAD 13,00 €
Dressing with pipes & carases (dry pepper, fish, garlic and olive oil)

SALMON TARTARE 14,00 €
With avocado cream, washabi ice cream and pickle mayonnaise

OCTOPUS CARPACCIO 16,50 €
With rocket salad and pico de gallo dressing

WHITE ASPARAGUS STUFFED WITH HAKE SALAD 10,00 €
With orange muslin

HUMMUS 14,00 €
With prawns, smoked eel and beetroot sauce

FLAT BREAD WITH COD BRANDADE AND CANDIED PEPPERS 10,00 €
With black olive mayonnaise

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HOT STARTERS

PUMPKIN AND COCONUT SOUP With goat cheese quenelle	9,00 €
VEGETABLE AND POULTRY SOUP With ravioli from their giblets	9,00 €
IBERIAN PORK GYOZAS With candied pears and truffle sauce	11,00 €
ZUCCHINI IN TEMPURA, STUFFED WITH GOAT CHEESE AND SPINACH With tomato jam	16,00 €
OCTOPUS FRITTERS With piparras (chili peppers) mayonnaise	11,00 €
LAMB AND DATES SPRING ROLLS With nougat sauce	12,00 €
CONFIT ATICHOKE FLOWER With ham shavings and romesco sauce	15,00 €
RAVIOLIS With grilled special Iberian pork cut and Thai sauce	16,00 €

RICES (minimum 2 persons)

CUSTRED RICE (Traditional Elche's Rice)	14,00 €
GREEN ASPARAGUS AND BOLETUS RISOTTO	12,00 €
CUTTLEFISH RICE With artichokes, young garlic and shrimp	16,00 €
RED MULLET AND CRYFISH RICE	16,50 €
TUNA AND SQUID RICE With young garlic and broad beans	16,00 €

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FISH

MONKFISH	22,00 €
With artichokes, boletus and prawns	
GRILLED OCTOPUS	25,00 €
With Rioja potatos cream and Iberian chorizo crips	
RED MULLET FILLETS	21,00 €
With leek ragout, with rosemary cream	
COD LOIN IN POTATO CRUST	16,00 €
With dried tomato concassé and basil aioli	
HAKE SUPREME	22,00 €
With creamy green peppers and saffron pil-pil	
GRILLED CORVINA	22,00 €
With celeriac puree, tarragon mousselina and artichoke chips	

MEAT

CHARDGRILLED IBERIAN PORK SHOULDER	20,00 €
With pear compote, cocoa streusel and miso sauce	
GRILLED ANGUS ENTRECOT	24,00 €
With pepper chutney, camembert wonton and marrow sauce	
BEEF TENDERLOIN	32,00 €
With sautéed green asparagus, soufflé potatoes and old wine JUS	
GRILLED ÁVILA CHOP	36,00 €
With potato shavings and Padrón peppers	
CONFIT IBERIAN PORK (BONELESS FLANCK)	20,00 €
With parsnip puree, pomegranate juice and date and bacon fritters	
BONELESS LAMB SHOULDER	26,00 €
With roasted onion cream, fondant potatoes and rosemary glaze	

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DESSERT

LIMONCELLO	7,00 €
With lemon and cinamon ice-cream	
COFFEE CRÈME BRÛLÉE	7,00 €
With rum ice cream	
CHOCOLATE AND BAILEYS TART	7,00 €
With mocha ice cream	
CHOCOLATE COULANT	7,00 €
With raspberry sorbet tulip	
CHEESE AND DATE SOUFFLE	7,00 €
With biscuit crumble and tropical fruit sorbet	
PEAR AND CHOCOLATE CRISP	7,00 €
With bourbon vanilla ice cream	
SELECTION OF HOMEMADE SORBETS	7,00 €
FRUITS SELECTION	8,00 €

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