



## Seafood From The Market

- Steamed mussels 6.....(Ration)12,00
- Mejillones con Especies Orientales 6...(Ration)13,00
- Les Perles, valencian oysters 6.....(piece) 3,75
- Oysters “Fine de Claire”, France 6.....(piece)3,75
- Extra galician cockles, grilled 6..... 250g/13,00
- Grilled Galician scallops 6.....(piece)3,00

Our seafood products come from the best fish auction houses, they are delivered daily and we offer them in their natural form, cooked or grilled. The price varies according to the market price and most will be sold by weight or piece.

## The trip starts at the bar

### TO EAT SOMETHING... WITH THE BEER OR VERMOUTH

- “Benjamin” Anchovies with ..... 8,00  
crisps and olives
- Fried cod crusts with herb Allioli 4, 3..... 5,00
- Seafood salad with mayonnaise 2, 3, 4, 6..... 9,00
- Lightly spicy beans with ..... 9,00  
berian ham and crushed garlic
- Lupin Hummus with Arabic bread 1, 11, 13 .... 7,50
- Benjamin’s Russian salad 2, 4..... 7,00

- “Mullador”, Cod with tomate and 2, 4 ..... 7,50  
smoke roasted vegetables
- Cuttlefish Pieces with garlic mayonnaise 2, 6 .... 9,00
- Smoked sardine loins with garlic..... 10,00  
and tiger nut cream and vegetables in brine 1, 4, 9, 12
- Squid in its ink with onion 6..... 9,50
- Smoke sardine with vegetables 4, 12 ..... 9,00

### SALTED OR SMOKED FISH

- Santoña Anchovy 4.....(piece)2,50
- Mojama Extra de Almadrava 4, 9 ..... 100g/ 12,50  
(Salt-cured tuna) with almond
- Assorted dish of salted 4, 9 ..... 19,00  
and smoked fish

### CHARCUTERIE WITH BREAD AND FRESH TOMATO

- Bufa Blanca y Negra..... 100g/12,00  
(Black and white sausage from La Marina Alta)
- Iberian pork loin Arturo Sánchez..... 100g/12,00
- Iberian ham great reserve, ..... 100g/21,00  
Arturo Sánchez (Cut with knife)
- Assorted dish of Charcuterie ..... 100g/18,00

### ARTISAN CHEESES WITH QUINCE AND JAM FROM PEDRO XIMÉNEZ

- Old cheese “reserve” of sheep in extra ..... 13,00  
olive oil, Ciudad Real 7, 9
- Retorta”, refined sheep cheese, , ..... 16,00  
Trujillo Domaine Pascualete 7, 9  
(Best Cheese at the 2017 World Cheese Awards)
- Plate of 5 cheeses 7, 9..... 18,50

### TOMATO SALAD WITH RELLEU OIL (VILLAJAYOSA)

- Tomato with “capellan a la llama” ..... 10,00  
(dried blue whiting) 4 and vegetables in brine 4
- Tomato with marinated tuna ..... 13,00  
in herb vinaigrette with pink pepper and sweet  
green peppers 4, 12
- Tomato with pickled partridge, ..... 13,00  
vegetables in brine, mustard and honey 11
- Tomato with tuna belly of olives oil..... 12,00  
and spring onions 4

\* If you suffer from allergies or intolerance to a food, you can consult the list at the end of the menu.

# Casa Benjamin

miles de botellas desde 1906

### HOMEMADE BREAD “COCAS” IN

- With the grilled aubergine 1..... 9,00  
in rosemary flavour
- With escalivada, pickles and salted fish 1, 4..... 11,00
- With duck foie, onions in Moscatel 1 ..... 12,00  
and figs and red berries
- With the marinated partridge, ..... 11,00  
carpaccio of tomatoes, rucula and pickles 1, 7, 11

### CORN “COCAS” DE DACSA

- With tomato ratatouille and tuna belly, ..... 5,00  
egg and anchovies 2, 4
- With Aubergine Pesto, smoke sardine, ..... 5,00  
pickles and red onion 4, 7

### CROQUETTES WITH THEIRS ALLIOLIS (8 units.)

- CRed prawn croquettes 1, 2, 3, 7..... 14,00
- Iberian ham croquettes 1, 2, 3, 7..... 14,00
- Oxtail croquettes 1, 2, 7 ..... 14,00
- Croquettes of truffle and mushrooms 1, 2, 7 14,00

### FROM THE SEA TO THE PAN

- Grilled fresh national squid 6..... 14,00
- Andalusian style battered squid 1, 6..... 14,00
- Grilled baby squid 6 ..... (8 units.)13,00
- Baby squid, young artichokes ..... 18,00  
with iberian ham and garlic dressing 6
- Squid mini-burgers with Denia’s..... (2 uds.) 9,50  
market sauce 1, 6, 7, 8, 9  
(sauce made of peanut, dry red peppers and honey)
- “Cambosí”, Small prawns fried ..... 13,00  
in flour with Allioli 1, 2, 3
- “Ortiguillas de Mar”, sea anémone..... 15,00  
in tempura, with seaweed mayonnaise 1, 3, 4
- Fried fish with battered turbot ..... 15,00  
and citrus mayonnaise 1, 3, 4
- Smoked Octopus with Rosemary, ..... 15,00  
Peanut Romesco and Roast Potatoes 1, 6, 8.....
- Small cuttlefish grilled 1, 6, 8, 9 ..... 14,00
- Hake “Cocochas” 1, 6, 8, 9 ..... 14,00

### FIELD AND ORCHARD

- Escalivada “a la brasa”with cod 1 ..... 12,00  
(oven vegatebles) 4
- Our grilled Potatoes “Bravas” 2..... 9,00
- Confit leek, slices of Iberian Bacona ..... 7,00  
and Potatoes 7
- Grilled White Asparagus with ..... 7,50  
Truffle and Pine Nut Sauce 9

### SCRAMBLED EGGS WITH...

- Alcachofas Crujientes con Jamón Ibérico 2 .... 15,50
- Truffled potato with mushrooms 2, 7 ..... 12,00
- Small prawns with 3 ..... 14,00

## ...and, as a main course:

### GRILLED FISH

- Charcoal Oven Grilled “Corvina”, 4, 7..... 18,00  
Sea Bass
- Baked cod with with creamy roots ..... 16,00  
and black garlic gratin 2, 4
- Grilled sardine brochette with ..... (4 uds.) 12,00  
potatoes and herbs Allioli 2, 4

### GRILLED MEATS

- Duroc pork ribs from Teruel.. ..... 13,50  
with Arab spicessí 7, 11
- Entrecote of cow in wood ovena ..... 22,00
- T-Bone cow in oven wood\* ..... 39,00  
For 2 people, about 1kg/39,00
- Meatballs “Figatells” with grilleds..... 15,50

\* National cows 7 to 13 years, weighing between 600 and 800 kg, approx. 30 days cure.

