

# Restaurante L'obrador Altea

## Starters

<b>Salad Crudites</b>	<b>12,50 €</b>
Tomato, Onion, Cabbage, Lentils, Beans, Carrot, Cucumber, Pepper, Mustard Sauce	
<b>1/2 Salad Crudites</b>	<b>7,90 €</b>
<b>Salmon and Caviar Salad</b>	<b>13,50 €</b>
Lettuce, Salmon and Caviar	
<b>Chicken Salad "Caesars"</b>	<b>13,90 €</b>
Chicken Breast, Bacon, Tomato, Lettuce, Parmesan Cheese and House Sauce	
<b>House Pate</b>	<b>11,90 €</b>
Homemade Meat Pate served with Gherkins	
<b>Duck Foie Gras</b>	<b>13,50 €</b>
With pickles and chives	
<b>Roasted Peppers with White Tuna</b>	<b>15,90 €</b>
Red Pepper, Onion, Tomatoes, White Tuna and Vinaigrette Sauce	
<b>Cantabrian Anchovy Dish</b>	<b>12,90 €</b>
(Six Anchovies with Piquillo Peppers)	
<b>Onion Soup (Winter Only)</b>	<b>7,50 €</b>
<b>Gazpacho (Summer Only)</b>	<b>7,50 €</b>
<b>Iberian ham from Bellota</b>	<b>19,90 €</b>

## Salty crêpes

<b>Salmon and Caviar Crepe</b>	<b>17,50 €</b>
Salmon, caviar and cream sauce	
<b>Camenbert Crepe</b>	<b>14,90 €</b>
<b>Obrador's Crepe</b>	<b>14,90 €</b>
Natural Tomato, Cheese and Anchovies	
<b>Meat Crepe</b>	<b>14,90 €</b>
Meat with Spinach and White Sauce	
<b>Bacon Crepe</b>	<b>14,90 €</b>
Natural Tomato, Cheese, Bacon and Onion	

## Pizzas (We have Gluten Free Pizzas)

<b>Caprichosa</b>	<b>10,50 €</b>
Tomato, Cheese, Ham, Mushroom and Olives	
<b>Garlic Pizza</b>	<b>10,50 €</b>
Tomato, Cheese, Natural Tomato, Garlic	
<b>Obrador</b>	<b>11,50 €</b>
Tomato, Cheese, Artichokes, Tuna, Mushroom, Egg and Olives	
<b>Vegetariana</b>	<b>11,50 €</b>
Natural Tomato, Cheese, Artichokes, Onion, Pepper, Mushroom and Olives	

<b>Alteana</b>	<b>10,50 €</b>
Tomato, Cheese, Black Pudding and Garlic	
<b>Salmón</b>	<b>14,90 €</b>
Tomato, Cheese, Smoked Salmon and Lemon	
<b>Diablo</b>	<b>13,50 €</b>
Bolognese Sauce, Cheese and Bacon	
<b>Tres Quesos</b>	<b>12,50 €</b>
Mozzarella, Roquefort and Camembert	

### Pasta (We have Gluten Free Pasta)

<b>Homemade Lasagna</b>	<b>14,90 €</b>
Green pasta, meat with tomato, bechamel sauce and cheese	
<b>Homemade Cannelloni</b>	<b>14,90 €</b>
White pasta, meat with spinach, bechamel sauce and cheese	
<b>Spaghetti Bolognese</b>	<b>14,90 €</b>
Tomato with meat and cheese	
<b>Spaghetti Carbonara</b>	<b>14,90 €</b>
Cream and bacon	
<b>Spaghetti Marinera P.P</b>	<b>16,50 €</b>
Chirlas and cream - Minimum 2 people	
<b>Spaghetti with Salmon and Caviar</b>	<b>16,50 €</b>
Smoked Salmon, Cream and Caviar	
<b>Spaghetti Arrabiata</b>	<b>16,50 €</b>
Garlic, shrimp, mushroom and chilli	
<b>Prawn and Mushroom Lasagna</b>	<b>22,00 €</b>
White pasta, prawns, assorted mushrooms, white sauce and cheese	
<b>Fresh Pasta with Lobster</b>	<b>22,00 €</b>
Tagliatelle, lobster, special sauce	
<b>Fresh Pasta with Zucchini</b>	<b>14,90 €</b>
Zucchini, red pepper, onion and garlic	
<b>Fresh Pasta with Chicken</b>	<b>15,90 €</b>
Chicken curry and fresh cream	

### Meats

<b>Duck Magret</b>	<b>24,00 €</b>
Grilled and Garnished with Mushrooms	
<b>Obrador Sirloin</b>	<b>19,90 €</b>
Mustard Cream Sauce, Onion, Mushroom and Fried Potatoes	
<b>PX Sirloin</b>	<b>19,90 €</b>
Sweet Sauce from Pedro Jimenez and French Fries	
<b>Oxtail</b>	<b>19,90 €</b>
With side dish or pasta	

**Entrecote** 19,90 €  
With Mushrooms and Piquillo Peppers

## Fish

**Cod with Tomato** 19,90 €

With Tomato Sauce, Piquillo Peppers and French Fries

**Grilled Turbot** 19,90 €

Fillet, with a bed of Vegetables and a Garlic Vinegar Sauce

**Sea Bass** 19,90 €

Fillet, wrapped in steamed carrots, lobster sauce with garnish of mushrooms au gratin and pasta

**Seafood and Truffle Cannelloni** 22,00 €

## Sweet Crepes

**Blueberry Crepe** 5,70 €

**Chocolate Crepe** 5,70 €

**Crepe Dama Blanca** 6,50 €

**Crepe Gran Marnier Flambé** 6,50 €

**Crepe North Pole** 8,50 €

**Crepe Banana Flambé** 7,90 €

**Banana and Lemon Crepe** 7,90 €

**Crepe Amandtine** 7,50 €

## Desserts

**Copa de Café** 7,90 €

Iced coffee with liquor

**Copa Smirnoff** 7,90 €

Lemon sorbet with vodka

**Borracho** 6,70 €

Vanilla ice cream with whiskey and hot chocolate

**Banana Flambe** 8,00 €

Flambéed banana

**Copa Obrador** 6,70 €

Strawberry ice cream with strawberries and liquor

**Bola de Fuego** 7,90 €

Vanilla ice cream with hot raspberry sauce

**Tarte Tatin** 6,70 €

Apple pie, served warm with cream and cinnamon

**Negro en Camisón** 6,70 €

Chocolate cake with almonds

**Flan de Huevo Casero** 5,90 €

Homemade custard with caramel cream

**Tiramisú** 6,70 €

<b>Frozen Yoghurt</b>	<b>7,90 €</b>
With Honey, Nuts and Raisins	

## Drinks

<b>Bottle of House Wine</b>	<b>16,00 €</b>
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White - Red - Rosé

<b>Glass of House Wine</b>	<b>4,00 €</b>
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White - Red - Rosé

<b>Water</b>	<b>2,50 €</b>
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<b>Beer</b>	<b>3,00 €</b>
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<b>Sodas</b>	<b>3,00 €</b>
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<b>Sangría</b>	<b>16,00 €</b>
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