EL TRIDENTE DE NEPTUNO

MEDITERRANEAN CUISINE · BY THE SEA



VAT INCLUDED

Our allergen menu is available

Ask our team about other selections from our wine cellar.

P/NEPTUNO 2- 963 567 777 - www.restaurantetridente.com - @ eltridentedeneptunorestaurante

TRIDENTE

MEDITERRANEAN CUISINE · BY THE SEA

To begin

To whet your appetite, with no rush

Our Russian salad — 9 €
With tuna belly and toasted bread

Tridente Valencian tomato salad — 16 €
With tuna belly and pickles (Also available as a 1/2 portion x €9.00)

Burratina and pesto salad — 4,5 €
With rocket and marinated tomatoes. Per unit

Coca de Escalivada with tuna — 4,5 €
A traditional Catalan flatbread. Per unit

Iberian ham board (100g) — 22 €
With crystal bread and fresh tomato

Tuna tartare — 22 €
With avocado, tuna roe and soy & sesame dressing

Smoked sardine on crispy puff pastry — 4 €
With kimchi mayonnaise

Bread basket — 4 €
With tomato and all i oli

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Hot starters

More flavour to share

Homemade croquettes 4 pieces	12 €
Cod fritter with all i oli 2 pieces	7 €
Garlic striped prawns 8 pieces	16 €
Our patatas bravas With all i oli	9 €
Grilled squid Two versions of the same product	18 €
Andalusian-style squid	15 €
Fried anchovies	10 €
Crispy battered baby squid	12 €
Grilled cuttlefish With wakame seaweed	16 €
Coca de Almussafes Traditional Valencian flatbread. 1 piece	4,5 €
Wedge clams Sautéed to perfection	12 €
Valencian mussels Seasonal	M.P.

TRIDENTE

K E E P E N J O Y I N G

From the land

A little taste of the land, a lot of flavour

Beef entrecôte — 22 €
With potatoes and peppers

Braised beef cheek — 19 €
On creamy potato purée

From the sea

The best of the Mediterranean, our way

Grilled fresh salmon — 17 €
On creamy potato purée

Corvina fillet — 17 €
With sautéed vegetables

Fish of the day — M.P.

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Paellas

Made with love · Price per person, minimum for 2 people

Arroz del Senyoret From the sea, all peeled for you	18 €
Black rice With squid ink	18 €
Valencian paella With chicken, rabbit and snails	21 €
Vegetable paella Made with local ingredients	16 €
Seafood paella Finger-licking good	24 €
Seafood meloso rice Everything prepared to be easy to eat	18 €
Lobster paella or meloso rice Two ways of cooking, packed with flavour	28 €
Spiny lobster paella or meloso rice From our Mediterranean	32 €
Fideuà With tender garlic	18 €
Duck, mushroom and foie gras fideuà	21 €

Desserts

There is always room for something sweet

Tiramisú With coffee ice cream	7 €
Caramelised torrija With leche merengada ice cream	7 €
Chocolate brownie With vanilla ice cream. (Gluten-free)	6 €
Fresh fruit salad With citrus ice cream	5 €
Ice cream selection Ask about available flavours	5 €
Lemon cava sorbet	5 €

TRIDENTE

THE ART OF LINGERING

Coffee & Specialties

The perfect finishing touch

Special coffees Irish, Scottish, Norman, Aztec, Jamaican	8 €
Carajillo Coffee and liqueur	3 €
Cremaet With cinnamon	4 €
Digestif Shot	3 €
Digestif With ice	4 €

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Wines & cocktails

Toasting to the good things in life

Welcome glass of cava Ask about available options	4,5 €
White / rosé / red wine Selection by the glass...from	4 €
Mediterranean Spritz Aperitif, bubbles and citrus notes	9 €
Signature cocktail Ask about our seasonal creation	12 €
Tinto de verano Served by the glass	5 €
Sangria Selection by the glass	8 €
Agua de Valencia From our fields, with our joy	10 €

Cava

Nodus Brut Nature	22 €
Vegalfaro Brut Nature Res. Ecológico	30 €
Dominio De La Vega Reserva Especial	32 €
Pago De Tharsys Rosé Millésimé	30 €
Tantum Ergo Pinot Noir Rosé	36 €
Gramona Imperial (D.O. CORPINNAT)	42 €

Champagne

André Clouet Gr. Cru G. Rès. “Blanc De Noires”	52 €
Claude Cazals Cuvée Rosé Grand Cru	60 €
Moët & Chandon Brut Impèrial	65 €
Veuve Clicquot Brut Rosé	80 €

Rosé wine

D.O. Utiel - Requena — CAPRASIA, bobal, merlot	18 €
D.O. Valencia — LES PRUNES, mandó	22 €

White wine

D.O. Valencia — CULLEROT, px, verdil, chardonnay, macabeo	21 €
— CLOS DE LÔM, malvasia	21 €
— HUELLA MERSEGUERA, merseguera	18 €
Estate wine — OCHO ENCINAS, chardonnay fermentado en barrica	36 €
D.O. P. Terrerazo — MESTIZAJE, merseguera, viognier, malvasía	21 €
— FINCA CALVESTRA, merseguera	30 €
Pago de los Balagueses — PAGO DE LOS BALAGUESES, chardonnay	32 €
D.O. Utiel - Requena — NODUS, chardonnay fermentado en barrica	22 €
— CERAMIC SAUVIGNON, sauvignon blanc fermentado en barrica	18 €
D.O. Alicante — PEPE MENDOZA, moscatel, macabeo, airén	22 €
Wine without D.O. (La Roda) — DEHESA DE LUNA, garnacha blanca	21 €

D.O. Rías Baixas — PAZO DE SEÑORANS, albariño	26 €
— LUSCO, albariño sobre lías	25 €
— TERRAS GAUDA, albariño, caiño, loureiro	25 €
D.O. Ribeiro — EL PARAGUAS ATLÁNTICO, treixadura, godello, albariño	34 €
D.O. Valdeorras — LOURO, godello	30 €
D.O. Bierzo — MENGOBA SOBRE LIAS, godello	30 €
D.O. Rueda — BELONDRADE Y LURTON, verdejo fermentado en barrica	50 €
— JOSÉ PARIENTE, verdejo	22 €
D.O. Somontano — VIÑAS VERO GEWÜRZTRAMINER, gewürztraminer	22 €
D.O. Penedès — FINCA VILADELLOPS, xarel·lo fermentado en barrica	26 €
D.O. Txakoli de Álava — ASTOBIZA, ondarrabi zuri	20 €
D.O. Tierra de Extremadura — HABLA DE TI, sauvignon blanc	22 €
D.O. Lanzarote — EL GRIFO, malvasía volcánica	29 €

Red wine

D.O. Valencia — CASA LAS MONJAS, monastrell viejo	45 €
— LES ALCUSES, cabernet sauvignon, tempranillo, syrah, monastrell	21 €
— MADURESA, monastrell, cariñena	30 €
— CASALABOR, arco	32 €
— SAFRÁ, mandó, monastrell, garnacha tintorera	24 €
— RAFAEL CAMBRA I, monastrell	28 €
— LA FORCALLÁ DE ANTONIA, forcallá	24 €
— LA COMARCAL “GRILLAT”, monastrell, garnacha	23 €
Estate wine — OCHO ENCINAS, cabernet, merlot	42 €
Pago de los Balagueses — PAGO DE LOS BALAGUESES, syrah	34 €
D.O. Pago el Terrerazo — FINCA TERRERAZO, bobal	40 €
D.O. Utiel - Requena — MÓN, bobal centenario	36 €
— NODUS, merlot	24 €
Requena without D.O. (Los Pedrones) — LLUVIA, garnacha, bobal, royal	22 €
D.O. Alicante — PEPE MENDOZA, monastrell, syrah, alicante bouschet	23 €
D.O. Castilla y León — MAURO, tempranillo, syrah, garnacha	48 €
D.O. Bierzo — VALTUILLE CEPAS CENTENARIAS, mencía, a. bouschet, bastarde	55 €

D.O. Jumilla — CASA CASTILLO LA TENDIDA, monastrell	24 €
— LA SERVIL, monastrell	35 €
D.O. Manchuela — PONCE P.F., bobal	26 €
D.O. Tierra de Extremadura — HABLA DEL SILENCIO, tempranillo, syrah, cabernet sauvignon	24 €
D.O. Ribera del Duero — PAGO DE CARROVEJAS, tinto fino, cabernet sauvignon	50 €
— PAGO DE LOS CAPELLANES CRIANZA, tinto fino	42 €
— PORTIA ROBLE, tinto fino	20 €
— CORIMBO, tinto fino	34 €
— HACIENDA MONASTERIO, tinto fino, cabernet, merlot	50 €
— PRUNO, tinto fino, cabernet	25 €
D.O. Pago de Arínzano — LA CASONA DE ARINZANO, tempranillo, merlot	34 €
D.O. Rioja — MUGA, tempranillo, graciano, mazuelo	32 €
— LA MONTESA, garnacha, tempranillo	28 €
— SAN VICENTE, tempranillo peludo	54 €
— BERONIA EDICIÓN LIMITADA, tempranillo	22 €
— RODA RESERVA, tempranillo, garnacha, graciano	40 €
D.O. Ribeira Sacra — GUIMARAO CAMIÑO REAL, mencía, brancellao, bousón, caiño	26 €
D.O. Valle de la Orotava — SUERTES DEL MARQUES LA SOLANA, listán negro	29 €
Mendoza / Argentina — CATENA ZAPATA “LA CONSULTA”, malbec	28 €

Cocktails

TINTO DE VERANO — red wine, lemon soda, lemon, ice · pitcher / glass	10€ / 5€
SANGRÍA — red wine, brandy, triple sec, lemon soda · pitcher / glass	15€ / 8€
AGUA DE VALENCIA — orange juice, vodka, gin, triple sec, cava · pitcher / glass	20€ / 10€
KIR ROYAL — crème de cassis, cava	5€
APEROL SPRITZ — aperol, cava	9€
CAMPARI ORANGE — campari, orange juice	9€
NEGRONI — vermú, campari, ginebra	9€
BLOODY MARY — tomato juice, lemon, vodka, tabasco, perrins, salt, pepper	9€
MOJITO — lime, mint, rum, soda	10€
PALOMA — tequila, lemon juice, Royal Bliss grapefruit	10€
MARGARITA — tequila, triple sec, lemon	12€
CAIPIRINHA — cachaça, lime, soda	12€
PIÑA COLADA — pineapple, coconut, rum	12€
DAIQUIRI MARACUYÁ — rum, lemon, passion fruit	12€
WHISKY SOUR — bourbon, lemon	12€
SEX ON THE BEACH — orange, peach, vodka, triple sec, grenadine	12€
LONG ISLAND ICE TEA — lemon juice, rum, tequila, gin, vodka, triple sec, Coca-Cola	10€

Non-alcoholic cocktails

SAN FRANCISCO — orange, lemon, pineapple, peach, grenadine	8€
NON-ALCOHOLIC MOJITO — lime, mint, soda	8€