

¡your welcome!

*Casa Jaime from Peñíscola
Where you can taste the seafood cuisine
And traditional stews of fishermen*

*The secret of love is sharing
#RteCasaJaime It's our way of understanding
The kitchen: family and Friends
Come share and enjoy*

The kitchen:

JAIME SANZ
Chef parther

JORDI SANZ
Executive chef

Dinning room:

JAIME SANZ jr.
Màitre & Sommelier



Snack and Share, or not

Mussels marinera / or steam   14,50

King Prawn, Orange and Artichoke Salad   23

(Valencian I.G.P. orange and Benicarló D.O. artichoke with organic orange blossom honey vinaigrette)

 **Capricho del Papa Luna**     11,50

Sea urchin shell stuffed with artichoke D.O. Benicarlo, Peñíscola prawns and sea urchin meat

Cod croquettes, recipe from my grandmother    2,25 unity

Our Creamy Squid Croquettes in their ink    2,75 unity

(Creamy and crunchy croquettes of the traditional squid stew in its ink)

 **Cod Fish carpaccio** with **Tomata de penjar**  and extra virgin olive oil    17,50

Small grilled Razor clams from the ebro delta(12)  15

Peñíscola's Prawns (8) To salt or cooked with sea water  33

Grilled squid (hook)  19,50

Gratiné Scallop     14,50

 **Red shrimp Carpaccio from the Mediterranean** with 3 types of extra virgin olive oil

    27,50

 **Mediterranean Bluefin Tuna Tataki** with scallops and honey soy     25,50

 Dishes prepared with products certified by the Organic Agriculture Committee of the Valencian Community.

Rice Dishes*

 We use only "Bomba" rice
We use only saffron from "La Mancha"
Suitable for celiacs



 **TARTANA**
arroz/rice



Black Rice * "Portal Fosch"   25

Rice with Vegetables of Peñíscola * (seasonal vegetables) 21

Rice Columbretes * (garlic, red shrimp, sea urchin yolk)   35

Jordi Rice * (prawns, octopus)   31

Rice of the grandmother * (red mullet of rock and baby squids)   27

Rice Calabuch *   37
(con Espardenyes y Ortiguillas de Mar)
Homenaje a Luis García Berlanga



* Minimum 2 portions

* For order, Commissioned by

Fish

*our fish offer changes according to the fisherman's luck
From local ports, without intermediaries.
From the fishing boat to the table.*

Baked fish with potatoes *  28,50

Grilled Sole  27

Stripe with prawns "Stew of fishermen from Peñiscola" *     27

Fish Stew "Suquet" *   37

*Traditional stew of Fishermen. Varied fish (Sole, Angler-fish, Seabass, Cuttlefish, Prawn)
with Potatoes*

Camilo Casserole (angler-fish, red prawn, cray fish, scallop) **Romesco sauce**      41,50

"All I Pebre" de Eel    27

* Minimum 2 portions

- That price is for portions
- Service of bread 2,50€ per capita.
- IVA not including

Meat

Old Cow steak T-BONE by order (1000gr.) 85

Beef Sirloin Steak 28,50

- *That price is for portions*
- *Service of bread 2,50€ per capita.*
- *IVA not including*

Homemade desserts

 **Orange cake**     CASTELLO RUTA DE SABOR 7,50

 **Creamy cheesecake**     CASTELLO RUTA DE SABOR 7

Lemon Pie

A delicious dessert: Sablé pasta base, lemon cream and Italian meringue    7

 **Creamy Flan**     CASTELLO RUTA DE SABOR 4,75

 **Caramelised french toast with jijona nougat ice cream**    11

Chocolate Coulant (72% Cacao) with vainilla ice cream     9,50

Figs in a Maraschino liqueur  5,75

Rosemary Sorbet   6

Artisan Sorbet of Citrus and Vegetables with Raspberry  5,75