



Alergenos e intolerancias en los platos

Si tiene algún tipo de problema alérgico ó de intolerancia alimentaria, informe a nuestro personal encargado que, encantado le comentara los componentes de nuestros platos y su elaboración. Junto a cada plato está el identificativo correspondiente al alérgeno que contiene.

Allergens and intolerance in dishes

If you have any type of allergic problema or food intolerance, inform our staff in charge who Will gladly comment on the components of our dishes and their preparation. Next to each plate is the identification corresponding to the allergen it contains



Carta

| | |
|----------------------|------|
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| * Restaurant-Menü | P.17 |
| * Menu du restaurant | P.21 |





Entradas

(Euros/ración)

| | |
|---|-------|
| 1-Pan natural de masa madre y servicio | 2.35 |
| 2-Sepia Plancha "SG" o Mayonesa (2-14) | 14.50 |
| 3-Calamar Plancha o brasa "SG" (1/2kg) (2) | 20.00 |
| 4-Pulpo A Feira (2-14) "SG" | 20.00 |
| 5-Anchoas"Caseras" <u>Serie Oro</u> "SG"(und) (6) | 3.50 |
| 6-Calamar Romana "SG" (2-5-14) | 18.50 |
| 7-Clóchina o Mejillón "SG" (14) | 13.00 |
| 8-Berberechos Al Vapor "temporada"(14) | 16.00 |
| 9-Pescaditos De Playa "SG" (1-6) | 15.00 |
| 10-Pata de pulpo "SG" (2-14) | 20.00 |
| 11-Pimientos de Padrón "SG" | 10.00 |
| 13-Chanquete corral (2-5-6) | 18.50 |
| 14-Cola de carabinero"brasa o ajillo" (100 grs)(2-5-6) | 14.00 |

Ibéricos

(Euros/Ración)

| | |
|--------------------------------------|-------|
| 19-Queso Curado (100 GRS.) "SG" (13) | 10.50 |
| 20-Mojama De Almadraza "SG" (6) | 14.00 |
| 21-Caña De Lomo De Bellota (1) | 23.00 |
| 22-Jamón Ibérico (110 GRS.) "SG" | 25.00 |

Ensaladas

(Euros/Ración)

| | |
|---|-------|
| 24-Corazon de Tomate con Ventresca (6) | 17.00 |
| 25-Especial De La Casa (6-5) | 15.00 |
| 26-Tartar de Atún (6-7-8-10) | 20.00 |
| 27-Tartar de Lubina (6-7-8-10) | 20.00 |
| 28-Tartar de Vieira (6-7-8-10) | 19.50 |
| 29-Salpicón de marisco (2-5-6-14) | 16.50 |
| 30-Ensalada De Aguacate Con Marisco (6-14) | 19.50 |
| 31 -Ensaladilla "Civera" Con Verduras (2-5-13-14) | 10.00 |



Elaborados

(Euros/Ración)

| | |
|---|--------|
| 32-Caldo Marinero Con Fideos“SG” (6-11-14) | 19.50 |
| 33-Zamburiñas A Feira o Bilbaína “SG” (3-14) | 21.00 |
| 35-Zarzuela Pescado&Marisco (2 pax) (1-2-3-6-11-14) | 98.00 |
| 36-Almejas Marinera (250 grs) “SG” (1-2-6-11-14) | 25.00 |
| 37-CalderetaDe Bogavante“AZUL”(2pax) (1-2-3-6-11-14) | 119.00 |
| 38-Vieira “Estilo Civera” (1-14) | 10.00 |
| 39-Tortitas de Camarones con corral & virutas de ibéricos (1-2-5-6) | 18.00 |

Solo Usamos AOVE (Aceite De Oliva Virgen Extra)

Recomendaciones para compartir

Euros/Ración

42-Fuente De Marisco Plancha (2 kg aprox.) 169.00

Cigala De Playa - Bogavante- Langostino De Vinaroz – gamba blanca - Navajas – Carabineros-Jumbo

“Precios I.V.A. incluido”

NOTA:

CIVERA se reserva el derecho de modificar las fuentes, si así lo exigiese el mercado.



Los Mariscos

“SG” (Los Mariscos son al peso)

(Euros/Ración)

| | |
|---|-------|
| 44-Ostras Flor De Arcade (1/2 doc.) “temporada” | 33.00 |
| 45-Ostras Guillaudeau (1/2 doc.) | 32.00 |
| 46-Navajas Naturales (1/2 Kg) | 39.00 |
| 47-Nécoras Gallegas (1/2 Kg) | 39.00 |
| 48-Bogavante Gallego “AZUL”(1/2 Kg) | 55.00 |
| 49-Langostinos del Mediterráneo (1/2 Kg) | 62.50 |
| 50-Cigala De Playa “Cocida o Plancha”(1/2 Kg) | 85.00 |
| 51-Carabineros del Golfo de Cádiz(1/2 Kg) | s/m |
| 52-Gamba Rayada “Cocida o Plancha”(1/2 Kg) | s/m |
| 54-Buey De Mar “Cocido” (1/2 Kg) | 23.00 |
| 55-Txaca (Cangrejo Real)(1/2 Kg) “temporada” | 93.50 |
| 56-Caneillas De Mar (1/2 Kg) | 55.00 |
| 57-Quisquilla De Playa “Cocida” (1/2 Kg) | 85.00 |
| 58-Almejas De Carril EXTRA (1/2 Kg) | 98.00 |
| 59-Langosta A su Gusto (1/2 Kg) | s/m |
| 60-Percebes “Gallegos (Temporada) (1/2 Kg) | s/m |

NOTA:

Los precios de los mariscos, están valorados a ½ Kg / peso.

Se recomienda para un comensal unos 200-250 grs. aproximadamente.....

Algunos mariscos son de temporada

Los Pescados

(Euros/Ración)

| | |
|---|--------|
| 61-Lubina a la sal (pieza entera) (6) | 47.00 |
| 62-Merluza De Pincho (300 grs) (6) | 19.00 |
| 63-Lenguado (1/2 kg) (6) | 43.00 |
| 64-Rodaballo Entero brasa (Kg) (6) | 69.00 |
| 65-Gallo San Pedro (1/2 kg) (aprox 500 grs) (6) | 39.50 |
| 66-Rape a la brasa (Kg) (6) | 38.00 |
| 67-Lubina “ al estilo “(6) | 22.50 |
| 68-Besugo De La Costa (Temporada) (1/2 Kg) (6) | 44.50 |
| 69-Lomo de bacalao & ajitos de las Pedroñeras (6) | 26.00 |
| 70-Angula (100 grs) (6) | 120,00 |



Las Carnes "Maduradas"

(Euros/Ración)

| | |
|---|-------|
| 71-Entrecotte de buey "Frisona" (1Kg) "SG" | 70.00 |
| 72-Entrecotte de buey "Frisona" | |
| A La Pimienta o Queso (1Kg) (1-3-13) | 75.00 |
| 73-Chuleton (1 kg) "SG" | 80.00 |
| 74- Steak Tartar | 29.00 |
| 75-Tomahawk Nacional (1kg) | 77.00 |
| 76- T-Bon (kg) | 60.00 |
| 77- Solomillo de vaca plancha (250 GRS) | 27.00 |
| 78- Solomillo de vaca queso o pimienta (250 GRS) (1-3-13) | 29.00 |

Para niños (Euros/Ración)

| | |
|--|-------|
| 80-Tallarines con frutos del mar (1-2-6-14) | 14.00 |
| 81-Tallarines con pollo corral (1) | 13.00 |
| 82-Daditos de merluza rebozada (1) | 20.50 |
| 83-Hamburguesa (1Ud) con huevo corral y patatas fritas (1) | 10.00 |

"SG" = platos sin gluten o disponibles en versión sin gluten
(pregunten por nuestro pan y nuestros postres para celíacos)

Según el "REAL DECRETO 1420/2006, de 1 de diciembre, sobre prevención de la parasitosis por anisakis", el titular del establecimiento, garantiza que los productos de la pesca para consumir en crudo o prácticamente en crudo, han sido previamente congelados a una temperatura igual o inferior a -20 °C en la totalidad del producto, durante un periodo de al menos 24 horas.

Los arroces *

Todos nuestros arroces serán por encargo

* Mínimo 2 personas por paella. Para 2 tipos de paellas mínimo 6 pax.

* También arroces melosos en paella * "SG"

* El tiempo de elaboración de los arroces serán de mínimo 1hora "Precios I.V.A. incluido"

(Euros/Ración)

| | |
|--|-------|
| 84-Paella De Verduras | 17.00 |
| 85-Arroz Senyoret (Marisco Pelado) (2-6-14) | 20.00 |
| 86-Fideua De Marisco (1-2-6-14) | 26.00 |
| 87-Arroz Meloso o seco de kokotchas de bacalao con ajitos tiernos (2-6-14) | 25.00 |
| 88-Paella Valenciana "Por Encargo" | 19.00 |
| 89-Arroz "Negro" (2-6-14) | 20.00 |
| 90-Arroz Meloso De Pato y Foie Fresco | 23.00 |
| 91-Arroz de carabineros (2-6-14) | 29.50 |
| 92-Paella Bogavante "Seco" (2-6-14) | 29.00 |
| 93-Paella Marisco (2-6-14) | 26.00 |

Menu Vegano / Vegetariano



| | |
|--|-------|
| 94-Pan natural de masa madre y servicio | 2.35 |
| 95-Pimientos de Padrón "SG" | 10.00 |
| 96-Corazon de Tomate con cebolla, zanahoria y aguacate | 17.00 |
| 97-Ensalada Especial VEGANA | 15.00 |
| 98-Tacos de guacamole con tomate, mango y alga wakame | 6.00 |
| 99-Combinado de verduras a la plancha | 14.00 |
| 100-Tallarines con verduras | 11.50 |
| 101-Lomos de no-pescado con sabor a mar | 15.00 |
| 102-Hamburguesa crujiente de no-pescado | 10.00 |
| 103-Calamares de no-pescado a la Romana | 17.00 |
| 104-Calamares de no-pescado a la Plancha | 17.50 |
| 105-Gambas de no-pescado al ajillo | 17.50 |
| 106-Paella de verduras | 17.00 |



Los Postres

(Euros/Ración)

- * Flan casero (13) 6.50
- * Fruta del tiempo preparada ✓ 7.00
- * Fresas ✓ con nata o zumo (temporada) 7.00
- * Trufa casera (3-5-9-13) 2.25
- * Zumo de naranja natural ✓ 4.00

Los Sorbetes (Sp) ✓

(Euros/Ración)

- * Mango 5.50
- * Maracuyá 5.50
- * Limón de la Huerta 5.50
- * Mandarina del terreno 5.50
- * Sorbete al cava 7.50
- * Sorbete al orujo o vodka 7.50

Los Helados

(Euros/Ración)

- * Chocolate al 70% (3-5-9-13) 5.50
- * Turrón de Alicante (3-5-9-13) 5.50
- * Vainilla de Madagascar (3-5-9-13) 5.50
- * Leche merengada (3-5-9-13) 5.50
- * Café Kilimanjaro (3-5-9-13) 5.50

Repostería Casera (3-5-9-13)

(Euros/Ración)

- * Tarta tiramisú 7.00
- * Mousse de 3 chocolates 7.00
- * Tarta de queso 7.00

CONSULTE OTROS SABORES!!!!

Y AHORA TAMBIEN

- * Torrija de horchata con bola de helado merengada 7.50

ii Deguste nuestro surtido de repostería!! 26.00

"Precios I.V.A. incluido"

PREGUNTE POR LAS TARTAS DEL DIA
Y POR NUESTROS POSTRES PARA CELIACOS



Tapa's

Euros/Portion (VAT included)

| | |
|--|-------|
| 1- Natural Sourdough bread "SG" (1) | 2.35 |
| 2- Cuttlefish Grilled or With Mayonnaise"SG" (2-14) | 14.50 |
| 3- Deep-fried squid rings or grilled squid (2-14) | 18.50 |
| 4- Galician-style octopus "SG" (2-14) | 20.00 |
| 5- Home-filleted anchovies " <u>Gold Series</u> " (und.) (6) | 3.50 |
| 6- Grilled squid "SG" (2-5-14) | 18.50 |
| 7- Mussels"SG" (14) | 13.00 |
| 8- Steamed Cockles (300 grs) "Seasonal" (14) | 16.00 |
| 9- Fresh whitebait"SG" (1-6) | 15.00 |
| 10- Octopus Leg (2-14) | 20.00 |
| 11- Fried Pepper "SG" | 10.00 |
| 13- Small fried fish with egg and ham (2-5-6) | 18.50 |
| 14- Carabinieri tail "ember or garlic" (100 grs) (2-5-6) | 14.00 |
| 15- Whole grilled or fried squid | 20.00 |

Iberian Cured Meats

Euros/Portion (VAT included)

| | |
|---|-------|
| 19-Mature cheese "SG"(100 GRS) (13) | 10.50 |
| 20-Dried salted trap-net tuna "SG" (6) | 14.00 |
| 21-Iberian cured pork (1) | 23.00 |
| 22-Sliced acorn-fed cured ham"SG" (110 GRS) | 25.00 |

Salads

Euros/Portion (VAT included)

| | |
|---|-------|
| 24.-Tomatoe with tuna belly (6) | 17.00 |
| 25- Chef's special salad (5-6) | 15.00 |
| 26- Tartar tuna SG" (6-7-8-10) | 20.00 |
| 27- Tartar seabass (5-6-7-8-10) | 20.00 |
| 28- Tartar Scallops (6-7-8-10) | 19.50 |
| 29- Seafood Salad"SG" (2-5-6-14) | 16.50 |
| 30- Avocado and seafood salad"SG" (6-14) | 19.50 |
| 31- Civera-style mayonnaise salad (with vegetables) (2-5-13-14) | 10.00 |



Stews, Casseroles, etc

Euros/Portion (VAT included)

| | |
|--|--------|
| 32- Seafood broth with noodles "SG" (6-11-14) | 19.50 |
| 33- Galician or Bilbao-style scallops "SG" (3-14) | 21.00 |
| 35- Fish and seafood casserole (MIN 2 PEOPLE) (1-2-3-6-11-14) | 98.00 |
| 36- Clams in seafood sauce (250 grs) (1-2-3-6-11-14) | 25.00 |
| 37- Galician blue lobster stew (MIN 2 PEOPLE) "SG" (1-2-3-6-11-14) | 119.00 |
| 38- Civera-Style Scallops (1-14) | 10.00 |
| 39- Shrimp pancake with egg and ham (1-2-5-6) | 18.00 |

We use only Extra Virgin Olive Oil !!!!

Recommended dishes for sharing

Euros/Portion (VAT included)

42- Grilled seafood platter "SG" (2kg aprox) 169.00

-Crayfish- PRAWNS FROM VINAROS - NATURAL RAZOR
CLAM - White prawn- CARABINIERI - Jumbo Prawn -

NOTE:

*CIVERA reserves the right to change the platters according to
availability at the market.*



Seafood

"SG" (Seafood is sold by weight)

€ PER PERSON (VAT included)

| | | |
|---|-----------------------|-------|
| 44- Oysters from "Arcade" | (1/2 doc.) "seasonal" | 33.00 |
| 45- Oysters Guillaudeau" | (1/2 Doc) | 32.00 |
| 46- Fresh razor clams | (1/2 Kg) | 39.00 |
| 47- Small Galician crabs | (1/2 Kg) | 39.00 |
| 48- Galician blue lobster | (1/2 Kg) | 55.00 |
| 49- King prawns from Vinaroz | (1/2 Kg) | 62.50 |
| 50- Dublin Bay Prawns boiled or grilled | (1/2 Kg) | 85.00 |
| 51- Carabinieri | (1/2 kg) | S/m |
| 52- Striped prawns, boiled or grilled | (1/2 Kg) | S/m |
| 54- Boiled crab | (1/2 Kg) | 23.00 |
| 55- King Crab "seasonal" | (1/2 Kg) | 93.50 |
| 56- Sea snails | (1/2 Kg) | 55.00 |
| 57- Fresh boiled shrimps | (1/2 Kg) | 85.00 |
| 58- Clams from Carril EXTRA | (1/2 Kg) | 98.00 |
| 59- Crayfish cooked according to preference | (1/2 Kg) s/m | |
| 60- Galician goose barnacles Seasonal | (1/2 Kg) | S/m |

!! NOTE: The seafood is priced by the ½ kilo/weight !!

The recommended amount per person is approximately 200-250 g ...

Some types of seafood are seasonal. !!

Fish... (6)

sold by approximate weight "SG"

€ PER PERSON (VAT included)

| | | |
|--|-----------|--------|
| 61 - Sea bass salt -baked | | 47.00 |
| 62- Fresh local hake | (300 grs) | 19.00 |
| 63-Grilled sole (1/2 kg) | | 43.00 |
| 64- Wild turbot | (KG) | 69.00 |
| 65- Gilthead Bream Style Civera (1/2 Kg) | | 39.50 |
| 66- Monkfish ember (kg) | | 38.00 |
| 67- Sea bass style | | 22.50 |
| 68 - Sea Bream (1/2 kg) | | 44.50 |
| 69 - Cod Loin with dried garlic | | 26.00 |
| 70-Eel (100 grs) (6) | | 120,00 |



Meat "Matured"

€ PER PERSON (VAT included)

| | |
|---|-------|
| 71- Sirloin Steak "Friesian" (1kg) "SG" | 70.00 |
| 72- Sirloin Steak "friesian2" (1-3-13) with peppercorn or cheese sauce (1Kg) | 75.00 |
| 73 -Ribeye (1kg) | 80.00 |
| 74- Steak Tartar | 29.00 |
| 75-Tomahawk Nacional (1kg) | 77.00 |
| 76- T-bone steak (1kg) "SG" | 60.00 |
| 77- Grilled Sirloin (250 grs) | 27.00 |
| 78- Sirloin Cheese or pepper (250 grs) (1-3-13) | 29.00 |

For Children

€ PER PERSON (VAT included)

| | |
|---|-------|
| 80-Noodles with seafood (1-2-6-14) | 14.00 |
| 81-Chicken noodles (1) | 13.00 |
| 82-Pieces of breaded hake (1) | 20.50 |
| 83-Burguer (1Ud) with egg and fries (5) | 10.00 |

"SG"= Dishes without gluten or gluten-free version available

Rice Dishes

All our rice will be made to order

"MINIMUM 2 PEOPLE per paella.

For 2 types of paellas minimum 6 people "SG"

The time of elaboration of the rice will be of minimum 1hour

€ PER PERSON (VAT included)

| | |
|--|-------|
| 84- Vegetable Paella | 17.00 |
| 85- "Senyoret" peeled seafood rice (2-6-14) | 20.00 |
| 86- Seafood fideua (1-2-6-14) | 26,00 |
| 87- Sticky or dry rice with cod kokotchas with tender garlic (2-6-14) | 25.00 |
| 88- Valencian paella "Custom made" | 19.00 |
| 89- Black rice (2-6-14) | 20.00 |
| 90- Sticky rice and duck foie gras | 23.00 |
| 91- Dry or moist carabinieri paella (2-6-14) | 29.50 |
| 92- Dry lobster paella (2-6-14) | 29.00 |
| 93- Seafood Paella (2-6-14) | 26.00 |

" According to ROYAL DECREE 1420/2006, of 1 December, on the prevention of anisakiasis, the owner of this restaurant guarantees that all fish products that are served raw or almost raw have previously been thoroughly frozen to a temperature of -20 °C or below for a period of at least 24 hours "



Desserts

| | (€/portion) |
|---|-------------|
| * Home-made Crème Caramel (13) | 6.50 |
| * Sliced fresh fruit | 7.00 |
| * Strawberries with cream or juice (season) | 7.00 |
| * Homemade truffle (3-5-9-13) | 2.25 |
| * Fresh Orange juice | 4.50 |

Sorbets

| | (€/portion) |
|--------------------------------|-------------|
| * Mango | 5.50 |
| * Maracuyá | 5.50 |
| * Home-grown lemon | 5.50 |
| * Local tangerine | 5.50 |
| * Cava sorbets | 7.50 |
| * Vodka or grape liqueur sorbe | 7.50 |

Ice Cream (€/portion)

| | |
|---------------------------------------|------|
| * Chocolate "puppier" (3-5-9-13) | 5.50 |
| * Nougat from Alicante (3-5-9-13) | 5.50 |
| * Vainilla from Madagascar (3-5-9-13) | 5.50 |
| * Milk merengada (3-5-9-13) | 5.50 |
| * Kilimanjaro coffee (3-5-9-13) | 5.50 |

Home made cake (3-5-9-13)

| | (€/portion) |
|---------------------|-------------|
| * Tiramisu Cake | 7.00 |
| * 3 chocolates cake | 7.00 |
| * Cheese cake | 7.00 |

CHECK OUT OUR FLAVORS !!!!

* French toast of "horchata" with ice cream 7.50

ii Try an assortment of our cakes!! 26.00

"Vad included"

ASK ABOUT OUR CAKES OF THE DAY
AND OUR CELIAC DESSERTS



Antipasti

Euro/Porzione

| | |
|---|-------|
| 1- Pane a lievitazione naturale "SG" | 2.35 |
| 2- Seppia Piastra "SG" o Maionese (2-14) | 14.50 |
| 3- Calamari alla Romana (2-14) | 18.50 |
| 4- Polpo a Feira "SG" (2-14) | 20.00 |
| 5- Acciughe "Caserecce" Serie Oro" (unid.) (2) | 3.50 |
| 6- Calamari Interi Piastra "SG" (2-5-14) | 20.00 |
| 7- Muscolo o Cozza "SG" (14) | 13.00 |
| 8- Cuori di mare al Vapore (300 grs.) "Stagione" (14) | 16.00 |
| 9- Pesciolini di spiaggia (1-6) | 15.00 |
| 10- Coscia di polpo (2) | 20.00 |
| 11- Peperoni padron | 10.00 |
| 13- Bianchetti con uova e prosciutto (2-5-6) | 18.50 |
| 14- Coda dei carabinieri (2-5-6) | 14.00 |

Salumi e Formaggi

Euro/Porzione

| | |
|--|-------|
| 19- Formaggio Stagionato "SG" (100 grammi) (13) | 10.50 |
| 20- Mosciame di Almadraba "SG" (2) | 14.00 |
| 21- Stinco di Lombo Iberico (2) | 23.00 |
| 22- Striscioline di Prosciutto "Bellota" (110 grammi) "SG" | 25.00 |

Insalate "sg"

Euro/Porzione

| | |
|---|-------|
| 24- Insalata di Ventresca (2) | 17.00 |
| 25- Speciale della Casa (5-6) | 15.00 |
| 26- Tartare di tonno (6-7-8-10) | 20.00 |
| 27- Tartare di branzino (6-7-8-10) | 20.00 |
| 28- Tartare di Capesante (6-7-8-10) | 19.50 |
| 29- Insalata di Frutti di mare "SG" (2-5-6-14) | 16.50 |
| 30- Insalata di Avocado con frutti di mare (6-14) | 19.50 |
| 31- Insalata "Civera" (con Verdure) (2-5-13-14) | 10.00 |



Zuppe

Euro/Porzione

| | |
|--|--------|
| 32- Brodetto alla Marinara con Fedelini“SG” (6-11-14) | 19.50 |
| 33- Canestrelli A Feira o Bilbaina“SG” (3-14) | 21.00 |
| 35- Zuppa di Pesce e Frutti di mare (MIN 2 PERS) (1-2-3-6-11-14) | 98.00 |
| 36- Vongole alla Marinara (250 grs) (1-2-3-6-11-14) | 25.00 |
| 37- Zuppa di Astice Gallego “AZZURRO”(MIN 2 PERS.) “SG” (1-2-3-6-11-14) | 119.00 |
| 38- Capasanta “Stile Civera” (1-14) | 10.00 |
| 39- Frittelle di gamberi con uova e prosciutto (1-2-5-6) | 18.00 |

Usare solo olio Extra Vergine Di Oliva (AVOE)

Proposte da “Condividere”

Euro/Porzione

42- Vassoio di frutti di mare alla piastra (2kg aprox) 169.00

* Gamberoni di Vinaroz * Cicale di spiaggia * Cannelli
* Astice Della Galizia “AZZURRO” *
Carabiniere*Gambero Jumbo

“Prezzi I.V.A.inclusa”

NOTA:

CIVERA si riserva il diritto di modificare le fonti, se richiesto dal mercato



Frutti Di Mare (a peso)

Euro/Porzio

| | |
|---|-------|
| 44- Ostriche Flor de Arcade (1/2 docena) | 33.00 |
| 45- Ostriche Gillardeau (1/2 docena) | 32.00 |
| 46- Cannelli Naturali(1/2 Kg) | 39.00 |
| 47- Granchi della Galizia(1/2 Kg) | 39.00 |
| 48- Astice Della Galizia "AZZURRO" (1/2 Kg) | 55.00 |
| 49- Gamberoni di Vinaroz (1/2 Kg) | 62.50 |
| 50- Cicala di Spiaggia "Cotta o Piastra" (1/2 Kg) | 85.00 |
| 52- Gambero Rigato "Cotto o Piastra" (1/2 Kg) | s/m |
| 54- Granchio di mare "Cotto" (1/2 Kg) | 23.00 |
| 55- Zioni di granchio"stagione" (1/2 Kg) | s/m |
| 56- Lumachine di Mare (1/2 Kg) | 55.00 |
| 57- Gambero di Spiaggia "Cotto" (1/2 Kg) | 85.00 |
| 58- Vongole di Carril EXTRA (1/2 Kg) | 98.00 |
| 59- Aragosta a vostro gusto (1/2 Kg) | s/m |
| 60- Lepadi "Galleggi" Di stagione (1/2 Kg) | s/m |

NOTA:

I prezzi dei frutti di mare sono indicati per 1/2Kg /porzione.

Per una persona si raccomanda una quantità di circa 200-250 grs.

Alcuni frutti di mare sono di stagione.

Pesce a peso indicativo SG" (6)

Euro/Porzio

| | |
|--------------------------------------|--------|
| 61 - Branzino al Sale | 47.00 |
| 62- Spedino di Merluzzo (300 grs) | 19.00 |
| 63- Suola (1/2kg) | 43.00 |
| 64- Rombo Selvaggio a tocchetti(KG) | 69.00 |
| 65- Orata "Civera" (1/2 Kg) | 39.50 |
| 66- Coda di rospo allá griglia (kg) | 38.00 |
| 67- Branzino "Spalla" | 22.50 |
| 68- Orata (kg) | 44.50 |
| 69- Lonza di merluzo con aglio secco | 26.00 |
| 70-Anguilla (100 grs) (6) | 120,00 |



Carne "Stagionata"

Euro/Porzio

| | |
|--|-------|
| 71- Entrecot «Frisone» alla Piastra (1 Kg) "SG" | 70.00 |
| 72- Entrecot «frisone» al Pepe o Formaggio (1 Kg) (1-3-13) | 75.00 |
| 73- Bistecca Gallega (1 Kg) "SG" | 80.00 |
| 74- Steak Tartar | 29.00 |
| 75- Tomahawk Nacional (1kg) | 77.00 |
| 76- T-Bon (kg) | 60.00 |
| 77- Controfiletto alla griglia (250 grs) | 27.00 |
| 78- Controfiletto con pepe o formaggio (250grs) (1-3-13) | 29.00 |

Pour les enfants

"Prezzi I.V.A.inclusa"

| | |
|--|-------|
| 80-Nouilles aux fruits de mer (1-2-6-14) | 14.00 |
| 81-Nouilles de poulet (1) | 13.00 |
| 82-Morceaux de colin panés (1) | 20.50 |
| 83-Burger (1Ud) avec oeuf et frites (5) | 10.00 |

"SG" = Piatti senza glutine o senza glutine versione disponibile

Risotti

Tutto il nostro riso sarà preparato su ordinazione

★ *Minimo 2 pax per paella. Per 2 TIPI DI PAELLA MINIMO 6 PERSONE*

★ *Anche riso cremoso per la paella. ★*

★ *Il tempo di elaborazione del riso sarà di minimo 1hora*

"Prezzi I.V.A.inclusa"

| | |
|--|-------|
| 84- Paella di Verdure | 17.00 |
| 85- Risotto "Senyoret" (Frutti di mare già puliti) (2-6-14) | 20.00 |
| 86- Fideua di Pesce (1-2-6-14) | 26.00 |
| 87- Riso appiccicoso o secco con kokotcha di merluzzo con tenero aglio (2-6-14) | 25.00 |
| 88- Paella Valenciana «fatto su misura» | 19.00 |
| 89- Risotto "Nero" (2-6-14) | 20.00 |
| 90- Risotto Cremoso riso appiccicoso con foie gras d'anatra | 23.00 |
| 91- Paella di Carabinieri (2-6-14) | 29.50 |
| 92- Paella di Astice "Secco" (2-6-14) | 29.00 |
| 93- Paella di Pesce (2-6-14) | 26.00 |

Ai sensi del "REGIO DECRETO 1420/2006, del 1 dicembre, sulla prevenzione della parassitosi da anisakis", il titolare del locale garantisce che i prodotti della pesca da consumare crudi o praticamente crudi, sono stati previamente congelati a una temperatura uguale o inferiore a -20 °C nella totalità del prodotto, per un periodo di almeno 24 ore.



Compresa

(€/porzione)

- * Budino casereccio (13) 6,50
- * Frutta di stagione preparata 7,00
- * Fragole con panna o succo (di stagione) 7,00
- * Tartufo di cioccolato fatto (3-5-9-13) 2,25
- * Succo d'arancia naturale 4,50

Sorbetti

(€/porzione)

- * Maneggiare 5,50
- * Frutto della passione 5,50
- * Limone dell'Orto 5,50
- * Mandarino 5,50
- * Sorbetti alla Cava 7,50
- * Sorbetti allá vodka o allá vinaccia 7,50

Ice Cream (3-5-9-13) (€/porzione)

- * Cioccolato "puppier" 5,50
- * Torrone di Alicante 5,50
- * Vaniglia di Madagascar 5,50
- * Caffè Kilimangiaro 5,50
- * Latte Meringato 5,50

Dolci Caserecci (3-5-9-13)

(€/porzione)

- * Torta Tiramisu 7,00
- * Torta 3 cioccolati 7,00
- * Torta di formaggio 7,00

scopri i nostri gusti !!!

- * Toast Francese di horchata con gelato 7,50
- ii Assaggi il nostro assortimento di torte !! 26,00

"Prezzi IVA compresa"

**RICHIEDI LE NOSTRE TORTE DEL
GIORNO E I NOSTRI DESSERT PER
CELIACI**



Vorspeisen

Euro / Portion

| | |
|---|-------|
| 1- Natursauerteigbrot "SG" | 2.35 |
| 2- Sepia vom Grill "SG" oder mit Mayonnaise (2-14) | 14.50 |
| 3- Tintenfisch vom Grill (2-14) | 20.00 |
| 4- Krake "A Feira" "SG" (2-14) | 20.00 |
| 5- Sardellen nach Art des Hauses "Serie Oro" (un) (6) | 3.50 |
| 6- Tintenfisch oder paniert "SG" (2-5-14) | 18.50 |
| 7- Miesmuschel "SG" (14) | 13.00 |
| 8- Gedünstete Herzmuscheln (300 g) (14) | 16.00 |
| 9- Kleine frittierte Fische "SG" (1-6) | 15.00 |
| 10- Gegrillte Tintenfischkeule (2) | 20.00 |
| 11- Padrón Paprika | 10.00 |
| 13- Corral Whitebait (2-5-6) | 18.50 |
| 14- Carabinieri-Schwanz (2-5-6) | 14.00 |

Iberische Erzeugnisse

Euro / Portion

| | |
|--|-------|
| 19- Reifer Käse "SG" (100 Gramm) (13) | 10.50 |
| 20- Getrockneter Thunfisch "SG" (6) | 14.00 |
| 21- Luftgetrocknete Schweinelende d'un "Bellota" (1) | 23,00 |
| 22- "Bellota"-Schinkenstückchen "SG" | 25.00 |

Salate "Sg"

Euro / Portion

| | |
|---|-------|
| 24- Speziessalat nach Art des Hauses (6) | 15.00 |
| 25- Meeresfrüchtesalat "SG" (5-6) | 16.50 |
| 26- Thunfisch-Tartar (6-7-8-10) | 20.00 |
| 27- Wolfsbarsch-Tartar (6-7-8-10) | 20.00 |
| 28- Jakobsmuschel-Tartar (6-7-8-10) | 19.50 |
| 30- Avocado-Salat mit Meeresfrüchten (6-14) | 19.50 |
| 31- "Civera" Salat mit Gemüse (2-5-13-14) | 10.00 |

Garnelenpfannkuchen mit Ei und Schinken



Suppen,

Schmorgerichte und Eintöpfe

| | <i>Euro / Portion</i> |
|--|-----------------------|
| 32 Fischbrühe mit Suppennudeln (6-11-14) | 19.50 |
| 33- Bunte Kammuscheln "A Feira" (3-14) oder nach Bilbao Art "SG" | 21.00 |
| 35- Fisch- und Meeresfrüchtepfanne (mind. 2 Pers.) "SG" (1-2-3-6-11-14) | 98.00 |
| 36- Marinierte Venusmuschel (250 grs) "SG" (1-2-3-6-11-14) | 25.00 |
| 37- BLAU" (mind. 2 Pers.) "SG" (1-2-3-6-11-14) | 119.00 |
| 38- Kammuschel nach "Civera Art" (1-14) | 10.00 |
| 39- Garnelenpfannkuchen mit Ei und Schinken (1-2-5-6) | 18.00 |

Wir verwenden nur AOVE (natives Olivenöl extra)

Empfehlungen für zwei "sg"

Euros/Portion

42- Meeresfrüchteplatte vom Grill (2 kg approx) 169.00

Kaisergranat - Languste - Garnele aus Vinaroz - Gebinder -
Jumbo-Garnele)

"Preise inkl. MwSt."

HINWEIS: CIVERA behält es sich vor, die Platten
entsprechend der Marktbedingungen zu ändern.



Meeresfrüchte "sg"

(Meeresfrüchte werden nach Gewicht berechnet)

Euro/Gewicht

| | |
|---|-------|
| 44-Flor De Arcade Austern (1/2 Dutzend) | 33.00 |
| 45-Guillardeau Austern(1/2 Dutzend) | 32.00 |
| 46-Schwertmuscheln Natur (1/2 kg) | 39.00 |
| 47-Samtkrabben auf Galizien(1/2 kg) | 39.00 |
| 48-Hummer aus Galizien "BLAU"(1/2 kg) | 55.00 |
| 49-Garnelen aus Vinaroz (1/2 kg) | 62.50 |
| 50-Kaisergranaten "gekocht oder vom Grill" (1/2 kg) | 85.00 |
| 51- Carabinieri (1/2 Kg) | s/m |
| 52-Tigerkrabbe "gekocht oder vom Grill" (1/2 kg) | s/m |
| 54-Taschenkrebs "gekocht" (1/2 kg) | 23.00 |
| 55-Centollo der Rias (nach Saison (1/2 kg) | s/m |
| 56-Seeschnecken(1/2 kg) | 55.00 |
| 57-Nordseegarnele "gekocht" (1/2 kg) | 85.00 |
| 58-Venusmuscheln aus Carril EXTRA(1/2 kg) | 98.00 |
| 59-Languste nach Wahl (1/2 kg) | s/m |
| 60-Entenmuscheln aus Galizien(nach Saison(1/2 kg) | s/m |

Für eine Person werden ca. 200-250 g empfohlen. Einige Meeresfrüchte sind saisonabhängig.

Fische nach Gewicht (6)

Euro/ Gewicht ca.

| | |
|---|--------|
| 61- Wolfsbarsch in Salz (ganzes Stück) | 47.00 |
| 62-Seehecht (von der Angel) (300 g) | 19.00 |
| 63- Sohle, einzig, alleinig (1/2kg) | 43.00 |
| 64-Steinbutt (wildlebend) (Kg) | 69.00 |
| 65-Goldbrasse "Civera" (1/2 kg) | 39.50 |
| 66- Gegrillter Seeteufel | 38.00 |
| 67-Seebarsch "Civera" gebraten oder im Salzmantel | 22.50 |
| 68-Rotbrasse (nach Saison) (1/2 kg) | 44.50 |
| 69-Kabeljaufilet mit Knoblauch | 26,00 |
| 70-Aal (100 grs) (6) | 120,00 |

HINWEIS: Die Preise der Meeresfrüchte sind in Gewichtseinheiten von ½ kg bewertet.



Fleisch "gereift"

| | <u>Euro/Gewicht</u> |
|---|---------------------|
| 71-Steak „Friesisch“ vom Grill (1 kg) "SG" | 70.00 |
| 72-„Galizisches“ „Friesisch“ Pfeffer- oder Käsesteak (1 kg) (1-3-13) | 75.00 |
| 73-Kalbfleisches Kotelett (1 kg) "SG" | 80.00 |
| 74- Steak Tartar | 29.00 |
| 75-Tomahawk Nacional (1kg) | 77.00 |
| 76- T-Bon (kg) | 60.00 |
| 77- Gegrilltes Lendenstück (250 grs) | 27.00 |
| 78- Lendenstück mit Pfeffer oder Käse (250 grs) (1-3-13) | 29.00 |

Für Kinder

| | <u>Euro/Gewicht</u> |
|--|---------------------|
| 80-Nudeln mit Meeresfrüchten (1-2-6-14) | 14,00 |
| 81-Huhn nudeln (1) | 13,00 |
| 82-Panierte Seehechtwürfel | 20,50 |
| 83-Burguer mit ei und pommes-frites (1 ud) (5) | 10,00 |

"SG" = Glutenfreie Gerichte oder als glutenfreie Gerichte erhältlich
(fragen Sie nach unserem Brot und unseren Desserts für Zöliakiekranken)

Reigerichte

Unser gesamter Reis wird auf Bestellung zubereitet

"SG" "Mindestens für 2 Personen pro paella.

Für 2 arten von paellas mindestens 6 personen"

Der Zeitpunkt der Ausarbeitung des Reises beträgt mindestens 1 Hora

| | <u>Euro/Gewicht</u> |
|---|---------------------|
| 84- Gemüse-Paella | 17.00 |
| 85- Senyoret-Reis (geschälte Meeresfrüchte) (2-6-14) | 20.00 |
| 86- Meeresfrüchte-Fideua (Nudeln in Frischbrühe)(1-2-6-14) | 26.00 |
| 87- Klebriger oder trockener Reis mit Kabeljau-Kokotchas mit zartem Knoblauch (2-6-14) | 25.00 |
| 88- Paella nach Valencia Art „mass angefertigt“ | 19.00 |
| 89-„Schwarzer“ Reis (2-6-14) | 20.00 |
| 90-Sämiger Reis mit Ente und frischer Leber | 23.00 |
| 91-Sämiger Reis mit Fischbacken (2-6-14) | 29.50 |
| 92-Hummer - Paella "trocken" (2-6-14) | 29.00 |
| 93-Meeresfrüchte - Paella (2-6-14) | 26.00 |

"Preise inkl. MWSt."

Laut "Königlichem Erlass 1420/2006 vom 1. Dezember zur Vorbeugung der Anisakis-Parasiten" versichert der Inhaber dieser Einrichtung, dass die Fischgerichte für den

Rohverzehr oder beinahe Rohverzehr vorher mindestens 24 Stunden vollständig auf -20 °C oder tiefer eingefroren wurden.



Hors-D'Œuvre

Euros/Portion

| | |
|--|-------|
| 1- Pain au levain naturel "SG" | 2.35 |
| 2- Sèche à la Plancha ou Mayonnaise "SG" (2-14) | 14.50 |
| 3- Calamar Entier Romaine au Grill "SG" (2-14) | 20.00 |
| 4- Poulpe <i>A Feira</i> (2-14) | 20.00 |
| 5- Anchois « Maison » <u>Série Or</u> "SG" (un.) (6) | 3.50 |
| 6- Calamar Romaine "SG" (2-5-14) | 18.50 |
| 7- Moules (14) | 13.00 |
| 8- Coques à la Vapeur (300 grs.) "SG" (14) | 16.00 |
| 9- Petits Poissons de Mer (1-6) | 15.00 |
| 10- Cuisse de Pieuvre (2) | 20.00 |
| 11- Poivre | 10.00 |
| 13- Appât blanc de corral (2-5-6) | 18.50 |
| 14- Queue de carabinero grillée ou ail (2-5-6) | 14.00 |

Ibériques

Euros/Portion

| | |
|--|-------|
| 19- Fromage Affiné "SG" (100 grs.) (1) | 10.50 |
| 20- Thon salé et séché d'Almadra "SG" (6) | 14.00 |
| 21- Filet de Porce Ibérique (1) | 23.00 |
| 22- Copeaux de Jambon « Arturo Sanchez » (110 grs.) "SG" | 25.00 |

Salades

Euros/Portion

| | |
|--|-------|
| 24- Salade de Tomates au Ventrèche de Thon (6) | 17.00 |
| 25- Salade Maison "SG" (5-6) | 15.00 |
| 26- Tartare the thon (6-7-8-10) | 20.00 |
| 27- Tartare the bar (6-7-8-10) | 20.00 |
| 28- Tartare the Pétoncles (6-7-8-10) | 19.50 |
| 29- Salade de Fruits de Mer "SG" (2-5-6-14) | 16.50 |
| 30- Salade d'Avocat et Fruits de mer "SG" (6-14) | 19.50 |
| 31- Salade « Civera » (aux Légumes) (2-5-13-14) | 10.00 |



Plats Elaborés

Euros/Portion

| | |
|---|--------|
| 32-Bouillon de Poisson aux Vermicelles“SG” (6-11-14) | 19.50 |
| 33-Pétoncles à la Mode de Feira ou Bilbao“SG” (3-14) | 21.00 |
| 35-Plat de Poisson et Coquillage en Sauce (MIN 2 PAX) “SG” (1-2-3-6-11-14) | 98.00 |
| 36-Clovisses à la Marinière (1-2-3-6-11-14) | 25.00 |
| 37-Ragoût de Homard de Galice “Bleu” (MIN 2 PAX)“SG” (1-2-3-6-11-14) | 119.00 |
| 38- Coquille Saint Jacques«Style Civera» (1-14) | 10.00 |
| 39- Crêpes aux crevettes avec oeuf et jambon(1-2-5-6) | 18.00 |

Nous utilisons uniquement Extra Virgin Olive Oil

Suggestions A « Partager »

Euros/Portion

| | |
|--|--------|
| 42- <u>Plat de Fruits de mer au Grill</u> (2 kg aprox) | 169.00 |
| Langoustine de Mer - Homard de Galice « BLEU » - Grosse Crevette de Vinaroz - Couteaux - carabine - crevette géante | |

« Prix T.V.A comprise »

REMARQUE : CIVERA se réserve le droit de modifier les plats, si
ainsi l'exige le marché.



Fruits de Mer "Sg"

(Les Fruits de mer sont au Poids)

Euros/Portion

| | |
|--|-------|
| 44- Huîtres Fleur d'Arcade(1/2 doc.) | 33.00 |
| 45- Huîtres Guillaudeau(1/2 doc.) | 32.00 |
| 46- Couteaux Naturels (1/2 Kg) | 39.00 |
| 47- Etrilles de Galice (1/2 Kg) | 39.50 |
| 48- Homard de Galice « BLEU » (1/2 Kg) | 55.00 |
| 49- Grosses Crevettes de Vinaroz (1/2 Kg) | 62.50 |
| 50- Langoustine de Plage«Cuite ou au Grill» (1/2 Kg) | 85.00 |
| 51- Mousquetons | s/m |
| 52- Gambas à Rayures «Cuites ou au Grill» (1/2 Kg) | s/m |
| 54- Tourteau « cuit (1/2 Kg) | 23.00 |
| 55- Crabe Royal (1/2 kg) | 93.50 |
| 56- Rocher épineux de Mer(1/2 Kg) | 55.00 |
| 57- Crevettes de Mer « Cuite » (1/2 Kg) | 85.00 |
| 58- Clovisses de Carril EXTRA (1/2 Kg) | 98.00 |
| 59- Langouste au Goût de chacun(1/2 Kg) | s/m |
| 60- Pouce-pied de Galice Saison(1/2 Kg) | s/m |

REMARQUE : Les prix des fruits de mer sont évalués à 1kg / portion.

On conseille 150-200 g environ par personne.

Certains fruits de mer sont de saison.

Poissons (6)

....au poids approximatif

Euros/Portion

| | |
|---|--------|
| 61- Bar au Sel | 47.00 |
| 62- Colin (300 grs) | 19.00 |
| 63- Semelle (1/2 kg) | 43.00 |
| 64-Turbot Sauvage à la Coupe (kg) | 69.00 |
| 65- Coq de san pedro (1/2kg) (environ 500grs) | 39.50 |
| 66- Lotte Grillée | 38.00 |
| 67-Bar Grillé sur peau | 22,50 |
| 68- Daurade (1/2 kg) | 44.50 |
| 69- Dos de cabillaud à l'ail | 26.00 |
| 70-Anguille (100 grs) (6) | 120,00 |



Viandes "mûri"

Euros/Portion

| | |
|---|-------|
| 71-Entrecôte « frison » Grillée (1 Kg) "SG" | 70.00 |
| 72-Entrecôte « frison » au Poivre ou au Fromage (1 Kg) (1-3-13) | 75.00 |
| 73-Côte de Bœuf d'une génisse (1 kg) "SG" | 80.00 |
| 74- Steak Tartar | 29.00 |
| 75-Tomahawk Nacional (1kg) | 77.00 |
| 76-T-Bon (1kg) | 60.00 |
| 77- Surlonge grillé (250 grs) | 27.00 |
| 78- Surlonge au poivre ou au fromage (250grs) (1-3-13) | 29.00 |

"SG" = Plats sans gluten ou sans gluten version disponible

D'enfant

Euros/Portion

| | |
|--|-------|
| 80-Nouilles aux fruits de mer (1-2-6-14) | 14.00 |
| 81- Nouilles de poulet (1) | 13.00 |
| 82-Cubes de colin panés (1) | 20.50 |
| 83-Burguer avec ŒUF et frites (5) | 10.00 |

Riz

Tout notre riz sera préparé sur commande

Minimum 2 PERSONNES par paella.

Pour 2 types paellas minimum 6 personnes.

Le temps d'élaboration du riz sera d'au moins 1 hora

Euros/Portion

| | |
|---|-------|
| 84- Paella aux Légumes | 17.00 |
| 85- Riz « Senyoret » (Fruits de mer Pelés) (2-6-14) | 20.00 |
| 86- Fideua aux Fruits de Mer (1-2-6-14) | 26.00 |
| 87- Riz gluant ou sec aux kokotchas de morue à l'ail tendre (2-6-14) | 25.00 |
| 88- Paella Valenciana "coutume" | 19.00 |
| 89- Riz « Noir » (2-6-14) | 20.00 |
| 90- Riz au Bouillon avec foie gras de canard | 23.00 |
| 91- Riz au Bouillon de joues de colin (2-6-14) | 29.50 |
| 92- Paella au Homard «sèche» (2-6-14) | 29.00 |
| 93- Paella aux Fruits de Mer (2-6-14) | 26.00 |

« Prix T.V.A comprise »

Selon le DÉCRET ROYAL 1420/2006, du 1er décembre, sur la prévention de la parasitose par anisakis, le titulaire de l'établissement garantit que les produits de la pêche à consommer crus ou pratiquement crus, ont été surgelés auparavant à une température égale ou inférieure à -20° C, sur la totalité du produit, durant 24h au moins.