



CONTRA PUNTO

GASTRONOMY

COLD STARTERS

Oyster (1 ud.)	5,850€
- Natural ¹⁴	
- Valencian orange curry sauce ^{12, 14}	
- Kimchi ^{1, 4, 6, 11, 14}	
Anchovy Lopez serie oro with brioche (1 ud.) ^{1, 4, 7}	5,25€
Wagyu on puff bread stuffed with pumpkin (1ud.) ^{1, 6, 12}	4,50€
Roasted pumpkin salad with brussels sprouts, hearts of palm, pomagranate, feta cheese and Orange vinaigrette. ^{7, 12}	15,00€
Lamb hummus with yogurt sauce ^{7, 11}	14,80€
Cuttlefish with pistachio mayonnaise ⁸	14,50€
Roasted leek with yogurt muhammara sauce con salsa muhammara and iberian guanciale ^{7, 8 12}	14,10€
Roasted sweet potato with strawberries, blue cheese cream, pickles and green vinaigrette ^{7, 12}	14,25€
Cold potato salad with smoked eel ^{1, 3, 4, 12}	11,00€
Waffle with creamy parmesan, cured yolk and Sarrion sturgeon caviar ^{1, 3, 4, 7}	17,50€
Foie Micuit ^{1, 6, 12}	18,00€
Red tuna tartar with avocado ^{1, 4, 6, 11}	19,50€
Steak tartar on top of french butter croissant (1ud.) ^{1, 3, 4, 7, 10, 12}	9,90€
Marinated salmon sashimi with smoked eggplant and pickles ^{1, 3, 4, 6, 10, 12}	14,90€

HOT STARTERS

Soufflé potato stuffed of egg yolk with truffle (1ud.) ³	5,00€
Artichoke with hollandaise foam anda iberian jowl ^{2,7, 12}	17,50€
"Olé mis huevos" low temperature egg with truffle potato cream ^{1, 3, 7, 12}	12,50€
Crispy octopus with spicy mayonaise ^{3, 12, 14}	24,00€
Rabbit fried "wings" with rosemary barbecue sauce (4uds.) ^{1, 7, 10, 12}	18,50€
Sesonal mushrooms with citrus foam ^{1, 3, 11}	21,50€
Canelloni free-range chicken ^{1, 3, 7}	14,90€
Mediterranean white prawn grilled 200g ²	16,50€

FISH

Turbot accompanied by seafood soup ^{2, 4, 7, 12, 14}	30,50€
Bluefin tuna chop with smoked eggplant cream ^{1, 4, 6, 7, 11}	28,00€
Catch of the day with cauliflower sauce and vegetables ⁴	29,50€
Meunière sole with red shrimps ^{1, 2, 4, 7, 14}	29€

MEATS

Lamb loin with beetroot stew, Basque chilli pepper and potato ⁷	30,50€
Iberian pork steak with sour and sweet spring onions and citric carrot cream ^{6, 7, 12}	25,50€
Dry aged beef steak >40 days with red peppers and potato chips (400gr/500gr)	40,00€
Beef tenderloin with "mole poblano" potatoes and Cherry tomatoes ⁷	35,00€

PAELLA

Red prawn and rock fish 2, 4, 12, 14	23,00€
Squid ink paella with crispy octopus, samphire and garlic emulsion 2, 3, 4, 12, 14	20,90€
Iberian rib and citric "chimichurri" 12	19,50€
Duck, boletus risotto 12	22,50€

*The rice dishes will be served exclusively at **lunchtime** and at the full table.

**Minimum 2 persons.

***The price of the paellas is **per person**

**** For more than 5 people, the rice will be "risotto". If there are fewer people, and you want it to be "risotto", consult our staff.

Bread service p/person 1,50€

* Takeaway service p/service 1,50€

MENU

KIDS MEÑU

Nuggets, fries and dessert 1, 3, 6, 7, 8, 12 16,00€



DESSERTS

Chocolate coulant with banana ice cream (<i>minimum waiting time 12 minutes</i>) 1, 3, 7, 8	9,50€
Caramelized bread pudding with aromatized milk ice cream 1, 3, 7, 8	7,50€
White chocolate and berries truffle with strawberries sorbet 7	7,50€
Flambe banana with "piña colada" and coconut sorbet 1, 3	8,50€
Cheesecake with toffee and sugared pistachios 1, 3, 7, 8	7,80€

LUNCH MENU

Individual starter, main course and dessert. 22,50€

* The menu will be served only at **lunchtime** on Wednesdays, Thursdays and Fridays. (EXCEPT HOLIDAYS).

** The menu will be served at the full table. (For 10 people or more, please consult our staff)

*** The lunch menu does not include dishes from the menu, please consult our staff.

COPUNTRIO

Palau de les Arts Reina Sofia,
Av. del Professor López Piñero, 1 46013 València.
Tel. 675 365 474