

Welcome to Restaurante Altomira

A place not just to eat — a place that conveys and evokes emotions.

"You are part of the restaurant"

Why do we feel a little happier when we eat?

Because flavors make us feel good... And if we add good company and a place where you feel warmly welcomed and heard... happiness grows!

Our restaurant offers a wide variety of rice dishes, exquisite grilled meats, and many more options for all tastes.

One of our mottos is SHARING. Sharing moments, experiences with your loved ones... and sharing our dishes.

Altomira's vision, inspired by Valencian culinary culture, promotes sharing rice, grilled meats, and other dishes at the same table — a proven success among our guests.

You can mix and match all the combinations you can imagine.

Our extensive menu and varied set menus make it easy.

We hope to awaken positive emotions in you: with our finest dishes and an unbeatable natural setting.





Starters

BEST SELLER	Altomira Bravas	6,50
NEW	Signature Rustic Potatoes	7,00
	Pork Crackling	7,50
BEST SELLER	Battered Cuttlefish	10,90
	Grilled Octopus over Potato Cream	17,90
	Iberian Cured Ham (field-fed, 100g)	16,00
	100% Acorn-Fed Iberian Ham (100g)	24,00
NEW	Iberian Cold Cuts Platter (120g)	14,00
	Camembert with Tomato Jam	7,50
	Chicken & Beef Strips Platter for Dipping (kimchi mayo, pistachio mayo, BBQ, honey mustard).	14,00
	Crystal Bread with Tomato and Homemade Garlic Aioli	2,00 (unit)



Croquettes -Minimum 2 units per type-

Iberian Ham	2,50 / unit
Roquefort & Honey	2,50 / unit
Angus	2,50 / unit
NEW Red Prawn	2,50 / unit

From the Garden

Grilled Artichoke Flower (unit)	3,50
Grilled Vegetable Platter	9,50
NEW Heirloom Tomato from Tudela with cracked olives and local olive oil	12,00
Smoked Seafood Salad: mixed lettuce, prawns, salmon, cod, crab mix, and confit tomato	12,90
Altomira Salad: lettuce, tomato, onion, tuna, olives, boiled egg, carrot, and beetroot	8,90





Rice Dishes

Dry Rices (minimum 2 people)

per person

	Altomira Special Paella (chicken, rabbit, artichokes, snails, and rosemary - by request)	18,00
	Valencian Paella (chicken & rabbit with rosemary - by request)	16,00
BEST SELLER	Duck & Mushroom Rice	14,00
	Baked Rice in Paella	14,00
	Iberian Pork & Vegetable Rice	14,00
	Vegetable Rice	14,00
BEST SELLER	Crab and Artichoke Rice	14,00
	Baby Squid Rice with Spring Garlic and Baby Broad Beans	14,00
	Black Rice (with squid ink)	14,00
	"Señoret" Rice (peeled seafood)	14,00
	Lobster Rice	19,00
	Fideuà (thin noodle paella)	14,00



- 2 to 3 people: 1 rice type
- 4 to 7 people: 2 rice types
- 8 or more people: 3 rice types



Soupy Rices (minimum 2 people)

per person

Soupy Rice with Chicken and Rabbit (by request)	16,00
Seafood Rice (with cuttlefish, baby squid, prawns, and mussels)	14,00
Soupy Lobster Rice	19,00

Spoon Dishes & More

BEST
SELLER

Navajas Stew (seasonal)	9,50
Lentils with Vegetables	7,90
Spaghetti Bolognese	6,90

Fish

NEW

Grilled Sea Bass with Vegetables	15,90
Gratin Cod with Vegetables	14,50
Grilled Baby Cuttlefish with Vegetables	13,90
Grilled Meagre	18,50





Meats

NEW	Galician Beef Chop (500g)	28,00
NEW	Argentinian beef ribeye steak	26,00
	Grilled Galician Beef Tenderloin	22,50
	Veal Cachopo	21,50
	Grilled acorn-fed Iberian pork pluma	22,50
	Slow-Cooked BBQ Pork Ribs, Finished on the Grill	17,50
	Braised Iberian Pork Cheek	18,50
NEW	Milk-fed lamb chops	19,50
	Suckling Lamb Shoulder (Castilla y León PGI), slow-cooked and grilled	28,00
NEW	Grilled Spatchcock Chicken	14,00

Meats (served with potatoes and vegetables)



VEGETARIAN OPTIONS



Grilled Artichoke Flower (unit)	3,50
Grilled Vegetable Platter	9,50
Altomira Bravas (classic style)	6,50
Signature Rustic Potatoes	7,00
Valencian Salad (lettuce, tomato, onion, olives, and cucumber)	6,90
Heirloom Tomato from Tudela with Cracked Olives and Local Olive Oil	12,00
Vegetable Rice (minimum 2 people)	14,00 per person
Lentils with Vegetables	7,90
Artichoke Burger with Cristal Bread and Tomato. Served with chips and accompanied by Guacamole sauce and ketchup	12,90
Vegetable Pizza	11,00

ALTOMIRA RESTAURANT

- Navajas-

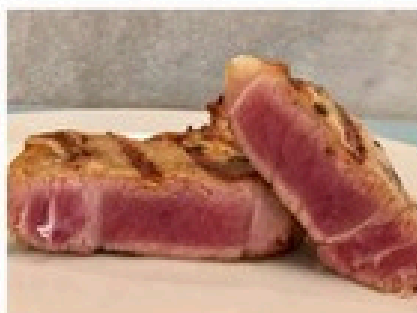


The cooking points of meat. How to choose:



Rare:

Visually, the meat is brown on the outside, although red is still predominant on the inside. It will be soft but elastic. Its internal temperature is around 55°C.



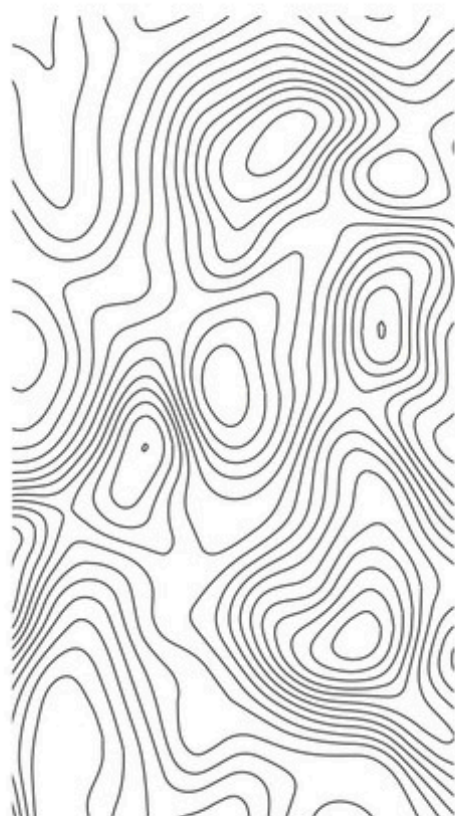
Medium rare:

It is the most common way to order meat... its appearance is brown on the outside and a brown interior with pink areas. When we eat this meat it must be somewhat resistant. The internal temperature for this type of cooking is between 60° and 70°C.

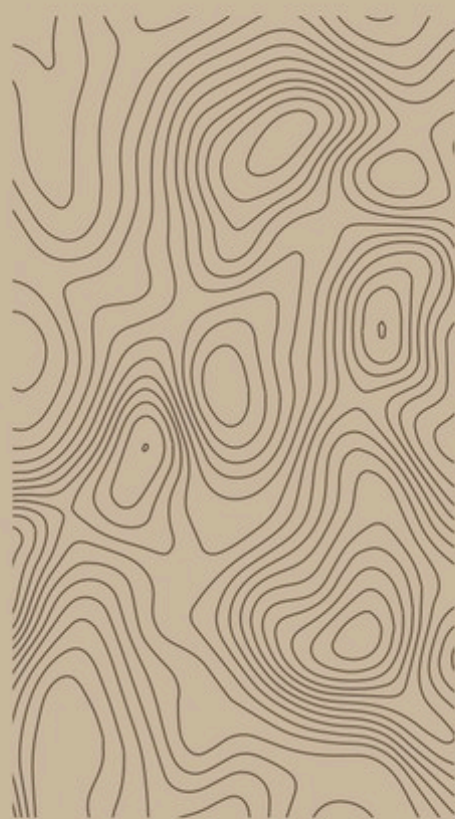


Well done:

Both the interior and exterior have a brown appearance, varying the tone, depending on which parts of the piece. Firm to the touch and with an interior temperature around 75°C, more temperature would be a symptom of "burned meat".



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