

NOBLE

Experience the legacy and heritage of our ancestors in cuisine by paying homage to the most traditional recipes of our culture in this special place.

RECIPES WITH LEGACY

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TABLE CLASSICS



*Pay tribute to the
most traditional
recipes for starters*

BREAD BRAIDED WITH AOVE

A whole bar of bread braided served with AOVE,
all i oli, and tomato.

1, 3

6,50€

CRUNCHY CROQUETTE OF TORREZNOS

Crispy croquette with Soria pork rinds in béchamel
sauce, covered with a sheet of bacon and a pork rind
airbag

1, 3, 7, 9

4,50€
Unit

ANCHOVIES LÓPEZ

Fresh anchovy loin “uncured”,
served on crispy bread with grated tomato.

1, 4, 8

5,50€

KIDNEYS IN ‘JEREZ’ SAUCE

Kidney stew with onion, garlic, green pepper and
reduced Jerez wine.

Finished with nut paste and potato crisp.

1, 7, 8, 12

9,50€



Illustration Nº1 - Recipe 2.
Croquettes of torreznos



*Heritage served
on a plate*

Illustration Nº2 - Recipe 5.
Mussels 'a la marinera'.

Recommendation

FRIED ARTICHOKEs, FOIE AND CURED EGG YOLK

12,00€

Fried artichokes with a creamy foie base and finished
with cured egg yolk

1, 3, 7

Recommendation

MUSSELS ‘A LA MARINERA’

Ideal for:
14,90€

Mussels served un half shell with
‘marinera’ sauce

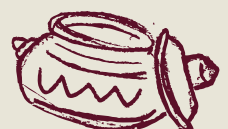
2, 4, 6, 7, 12, 13

SQUID WITH ONIONS

19,90€

Grilled beach squid with traditional onion sauce
and andalusian marinade

1, 2, 4, 5, 12, 13



TRIBUTE TO THE DISH

SMOKED BRAIN TOAST

Scrambled brains in their own juice, smoked and served on toasts

1, 6, 12

8,50€

FRIED EAR WITH CHIMICHURRI

Crispy fried ear served whole and shredded in the room, accompanied by chimichurri

12

11,50€

FOIE TERRINE

Foie Gras terrine with Pedro Ximénez reduction, served with toast

1, 12

18,90€

QUAIL SALAD

Fresh oak leaf lettuce and traditional pickled quail salad

6, 9, 12

18,90€

STEAK TARTAR

Traditional steak finished at the table and accompanied by croissant toasts and Bearnese sauce

1, 3, 4, 7, 9, 10, 12

20,00€



(2 pinches of salt)



Illustration N°3 - Recipe 14.
Stew and its overturn



Illustration N°4 - Recipe 8.
Foie terrine



Illustration N°5 - Recipe 7.
Smoked brain toast

SPOON CLASSICS

PREPARED DAILY, LIMITED PORTIONS

STEW OF PORK TROTTERS AND CHICKPEAS

Classic stew of pedrosillano chickpeas with deboned pork trotters and blood sausage. Served with crispy fried pork belly and garlic-dressed green shoots salad.

12

18,00€

Recommendation

STEW AND ITS OVERTURN

Traditional stew soup with noodles and its own overturn served separately
Available by reservation only.

1, 3, 8

25,00€

Chicken, pork, beef and chickpeas

RICE DISHES

GIZZARDS RICE, MUSHROOMS AND SOBRASADA *(Finished on table)*

Albufera variety rice with stewed gizzards and accompanied by sobrasada decorating its surface

9

23,90€/Person

VALENCIAN PAELLA

The traditional Valencian paella of every Sunday. Option to choose with duck or snails. Available by reservation only.

22,00€/Person

RICE WITH "FESOLS I NAPS"

Creamy rice from the Valencian orchard. Prepared with Albufera variety rice and a broth of white veal shank, cardoon, kohlrabi, and beans. Served with orza (fried blood sausage) over burnt vine shoot (on the side)

12

18,00€/Person

SENYORET'S RICE

Albufera variety rice with seafood broth, peeled prawns decorating its surface and marked monkfish

2, 4, 12, 13

24,00€/Person

COD RICE WITH PILPIL AND CAULIFLOWER

Albufera variety rice with seafood broth, with cauliflower, topped with cauliflower couscous, cod confit, and its own pilpil sauce.

2, 4, 12, 13

26,00€/Person

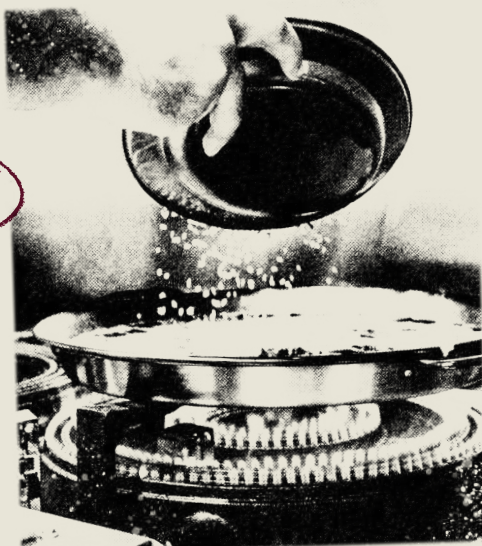
MARROW AND RED SHRIMP RICE

Recommendation

Albufera variety rice with seafood broth, peeled prawns on the surface and roasted marrow cane to accompany

2, 4, 6, 12, 13

29,00€/Person



*3 glasses of water
and one rice*



*It is very important to
make a good stir fry.*



Illustration N°6 - Recipe 16. Valencian Paella

FINALS

MATURED BEEF BURGER

Matured beef burger accompanied by piparras and torrezno
(Gluten free available 20,00€)

1, 3, 7, 12

18,90€

Recommendation

TRUFFLED CARBONARA PASTA

Fresh egg Bigoli pasta, with grated truffle and guanciale

1, 3, 7

19,90€

TURBOT FISH STEAK WITH MOSCATEL BEURRE BLANC

Oven-baked turbot on a bed of sautéed fennel, beurre blanc sauce made of shallot and Moscatel wine, emulsified with butter.

1, 4, 7, 12

24,00€

WHITE MISO-AGED SEABASS WITH CAULIFLOWER

White miso-aged seabass loins, cauliflower in different textures: cauliflower couscous and cauliflower roasted sauce with butter.

1, 4, 6, 7, 12

22,00€

SIRLOIN STEAK WITH CAFÉ DE PARIS SAUCE

Sirloin marked in a pan with butter accompanied with beef juice and café Paris sauce quenelle

1, 4, 6, 7, 9, 10, 12

27,90€

CARVED ENTRECÔTE

Entrecôte marked in a pan with butter and carved. Choose between traditional roquefort sauce or green pepper sauce

1, 6, 7, 9, 12

32,00€

SIDES

Rissolée potatoes with butter and comté cheese⁽⁷⁾ Con trufa 8,90€ / Sin trufa 6,00€

Baby greens salad with a hint of garlic⁽¹²⁾ 5,50€

Low temperature lettuce bud with light blue cheese sauce^(7,9) 6,50€

EXTRAS

Braided bread (unit) 6,50€ / Gluten free bread (serving) 4,95€

Gluten-free bread with tomato and all i oli (individual size) 4,50€ / Extra croissant 2,50€ / Extra toast 1,50€

Gluten-free burger 20,00€ / Extra truffle 3,50€ / Extra breadsticks 1,00€ / Extra pepper sauce 3,50€

Extra roquefort sauce 3,50€ / Ketchup, mustard and mayonnaise available at no cost

*Heritage served
on a plate*

DRINKS

WATER & REFRESHMENTS

Mineral water	2,90€
Coca Cola	2,90€
Coca Cola Zero	2,90€
Fanta Limón	2,90€
Fanta Naranja	2,90€
Fuz Tea	3,00€
Sprite	2,90€
Aquarius Limón	3,00€
Aquarius Naranja	3,00€
Perrier	3,00€
Orange Juice	3,00€
Pineapple Juice	3,00€
Peach Juice	3,00€
Schweppes Tonic	2,90€
Royal Bliss	2,90€
Red Bull	3,00€
Red Bull Sugar Free	3,00€
Red Bull Red Edition	3,00€
Red Bull Apricot Sugar Free	3,00€
Tinto de Verano	4,50€

COFFEE & TEAS

Espresso	1,90€
Espresso macchiato	2,20€
White	2,50€
American Coffee	2,50€
'Cremaet'	3,50€
Green tea	3,00€
Wild berry tea	3,00€
Peppermint tea	3,00€
Chamomile tea	3,00€
Red tea	3,00€
Black tea	3,00€
Rooibos	3,00€

BEERS

Águila Dorada 1/3 33CL	3,20€
Águila Dorada 33CL	3,50€
Águila Dorada 50CL	3,90€
Águila Sin Filtrar 33CL	3,80€
Amstel Oro 33CL	3,50€
Amstel Oro 50CL	3,90€
Heineken 1/3	3,20€
18/70 La Rubia 33CL	3,20€
Heineken 1/3 0,0	3,20€
Amstel Oro 0,0 1/3	3,20€
Amstel Radler 1/3	3,20€
Ladrón de Manzanas 33CL	3,00€
Cruzcampo Gluten Free 33CL	3,50€

NOBLE

— HERENCIA AL PLATO —

**THANK YOU FOR PAYING TRIBUTE TO
OUR GASTRONOMIC HERITAGE. NOW
ALL THAT REMAINS IS TO RELAX AND
SAVOUR ALL THIS LEGACY.**

1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soy, 7 Dairy, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame seeds, 12 Sulphites, 13 Molluscs, 14 Oltramuces

If you have allergies and intolerances, ask our room team for the complete information. We cannot guarantee the absence of cross-contamination.