



# SPRONKEN HOUSE

LES USERES - ESPANA

**This is a very simple local food menu (not a professional chef).**

If you want to invite a professional chef, we recommend Chef Nicolás from the “Pou de Beca restaurant” (+34 964 320 459 or email: [poudebeca@poudebeca.com](mailto:poudebeca@poudebeca.com)).

## **Menu 1**

- Valencian salad
- Cuttlefish or squid, with artichoke and young garlic
- Paella

2 hours cooking time \*  
+ 16.50 euro per person

## **Menu 2**

- Salad (tomato, onion, fresh cheese and nuts)
- Shrimp Scampi
- Fideua

2 hours cooking time \*  
+ 20.50 euro per person

## **Menu 3 Special**

- Simple salad of lamb's lettuce, parmesan, jerky and mango
- Grilled octopus legs with garlic oil and potato
- Soupy rice with galleys and lobster

3 hours cook \*  
+ 23 euro per person

## **Menu 4 (only for Villa 1)**

- Smoked salad with xanfaine
- Meatballs with almond sauce
- Grilled meat

2 hours cooking time \*  
+ 13 euro per person

**Menu 5 (only for Villa 1)**

- Salad with hearts, anchovies and blue cheese
- Piquillo peppers stuffed with cod and prawns, with their sauce
- Baked lamb (lamb)

3 hours cooking time \*

+ 13 euros per person

**Menu 6 (only for Villa 1)**

- Salad with mixed lettuce, avocado, parmesan and dried fruit vinaigrette
- Squid stuffed with ham with seafood sauce
- Baked chicken with plums and its garnish

3 hours cooking time \*

+ 21 euro per person

**\* In addition to the price per menu, there is an additional cost for the chef of 10 euros per hour**

**\* Minimum 2 people**

**\* Pay cash to Sonia**

Contact: Sonia +34 635 843 265 (WhatsApp Also, only speaks Spanish)