



LA DIVA

FOOD DRINKS MUSIC

EXTRAVAGANT
ATTRACTIVE
& MYSTERIOUS

*A gastronomic journey in the search of the best
flavours of the world. A selection of those classic and
versioned that will make you feel like a*

DIVA

CLASSICS

FROM HERE AND THERE

THE CROQUETTES

2,45 €/UNIT

A MIX OF TRADITION AND FUSION

Of mushrooms a classic one with just mushrooms and truffled mascarpone

Of lobster 100% sea flavour and nougat "allioli"

Of chicken homemade and tasty

Of Iberian ham the classic ones, with a touch of garlic-honey

Of variegated scallops in its own broth with green chili and citric cream
Pure sea flavour with a spicy touch!

DIVINE TACOS MADE WITH AUTHENTIC MEXICAN TORTITAS

OUR DIVA AT MXC F.D.

Of curry chicken

with sriracha mayonnaise, "pico de gallo", cabbage and coriander freshness

3,9 €/UNIT

Vegan of sautéed shiitake, tofu tartare, jalapeño peppers, and soy
with sesame mayonnaise, and an special crunchy touch

3,9 €/UNIT

Of cheek

traditional stew, avocado, pickled onion, coriander, and chipotle mayonnaise

3,9 €/UNIT

CRISPY, GOLDEN BROWN TACOS

With tuna fish or salmon

served with guacamole, sriracha mayonnaise and fried quinoa

4,9 €/UNIT

VALENCIAN OYSTER

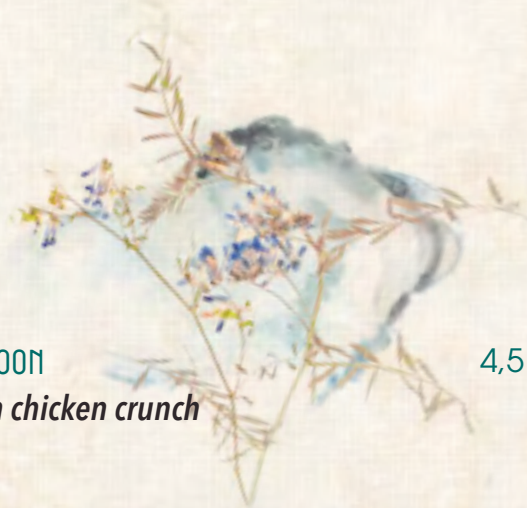
4,9 €/UNIT

SERVED WITH LIME AND TWO SAUCES

Mignonette shallot, Jerez vinager, lemon, and pink pepper

Citric grapefruit, orange, lemon, lime, and coriander

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LIQUID CROQUETTE IN A GLASS, AND WITH SPOON

"Puchero" (traditional Valencian stew) croquette with chicken crunch

Surprising! And... please, do not forget to mix it before!

4,5 €/UNIT

FLAME-GRILLED AUBERGINE

A very veggie fruit

With miso Hollandaise, aniseed pesto, feta cheese, crispy quinoa, and seasoned snow peas (half an aubergine)

5,9 €

POTATO WAFFLE

Like a Diva... ¡brava, bravissima!

with allioli and brava sauce (2 waffles)

7,5 €

TRADITIONAL SPANISH POTATO SALAD

Spanish potato salad with steamed fresh veggies

with lime, tuna belly, and extra virgin olive oil rocks

7,5 €

THE FRITTERS WITH A VALENCIAN TOUCH

Codfish fritters with quince alioli (6 units)

9,9 €

POKE HOT CRAZY SALMON

with a light emulsion of sesame and shichimi tōgarashi

With a flame-roasted touche, served with steamed rice, mango and avocado tartare, Japanese bbq sauces, nori algae, and shallot

10,5 €

THE DIVINE CEVICHE

With shrimp and sea bass, the original nikkei flavour, with a touch of coconut, and fresh fruit

11,9 €

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SALADS & CREAMS TO BE HEALTHY

BEETROOT GAZPACHO 6,5 €

A refreshing cream with unforgettable colour and flavour
served cold with feta cheese, seasoned green sprouts, and coconut milk
-- MAY to OCTOBER --

CAPRESSE SALAD 9,9 €

We enhance the unbeatable... tomatoes are the key!
Italian tomatoes, mozzarella, sunflower seeds, pesto cream, and rocket sprouts

GOAT CHEESE SALAD 10,5 €

Our hostess' choice... definitely, a salad for divas
with a mix of baby spinachs and rocket leaves, walnuts, sweet tomato, apple, caramelized goat cheese and a sesame dressing you'll wish it lasts forever. Turn it vegan without the goat cheese.

ROASTED CHICKEN SALAD 10,9 €

Smooth but flavourful... a delight that take us to Thailand
Spiced chicken sirloins, pineapple, coconut and curry sauce, tomatoes, misticanza, and crispy onions bits

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WORLDWIDE RICE & PASTA

YAKISOBA NOODLES WITH VEGGIES 9,9 €

*From Osaka... the best Japanese street-food
With the best vegetables from Valencian countryside*

CRISPY ROLL 11,5 €

*The pleasure of textures
Tempura rice roll, nori algae, salmon, asparagus, chives, cheese,
teriyaki sauce, and Japanese mayonnaise*

SWEET DIVA 11,5 €

*Oriental luxury
Rice roll, nori algae, foie, gold dust, mango, apple,
and truffled mayonnaise in caramelized Oporto syrup*

DRAGON ROLL 11,9 €

*Japanese essence
Rice roll, nori algae, tempura prawns, and green asparagus,
covered with avocado, sesame seeds, teriyaki sauce, and Japanese mayonnaise*

CANNELLONI OF GRILLED CHICKEN 12,5 €

*Pure Neapolitan essence
Au gratin with Grana Padano cheese and smoked bechamel in its broth*

FUNGI RAVIOLI 12,5 €

*The taste of Italy
Homemade and very creamy ravioli stuffed with mushrooms*

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MOST INTERNATIONAL burgers

BEIJING BREAD TRILOGY 12,5 €

Oriental stews inside delicious Beijing bread

of Cantonese chicken, of lacquered bull tail, and pulled meat with annatto

VEGAN BURGER 12,9 €

Mindblowing... 100% burger flavour

*180g of crunchy falafel, dried tomatoes pâté, sweet onion,
batavia lettuce, and sesame tartar sauce*

PULLED PORK SANDWICH 13,5 €

A classic from New York

*Two brioche sandwiches with 200g of low temperature pork ribs, cooked
for 18 hours, with crispy onion bits, and smoked chili pepper mayonnaise*

MANHATTAN BURGER 14,5 €

200g of calf meat prepared at home

*with acorn-fed Iberian pork bacon, melting cheddar, tomato,
fresh sprouts, caramelized onions, and the amazing Diva sauce with apple and spices.
Let us do it to perfection.*

DIVA BURGER 15,9 €

You'll eat it with gloves on! For cheese lovers...

*250 g of dry-aged beef with chilli ketchup, pickled cucumber, rocket,
caramelised onion and croissant bread napped with cheddar sauce and bacon chips*

**ALL OUR BURGERS ARE SERVED WITH HOMEMADE FRIES, BRIOCHE BREAD,
AND ANCIENT MUSTARD AND HONEY EMULSION**

WE HAVE GLUTEN FREE BREAD FOR JUST 1€ MORE

[IT MAY CONTAIN TRACES]

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FROM THE SEA...

fish

BISCAY-STYLE COD

*Cod confit in garlic oil (200g)
with our traditional Biscayan sauce*

14,5 €

GRILLED RED TUNA

*One of our classics (200g)
with vegetables and Asian mojo*

14,9 €

SPICY SEA BASS 2PAX

With a secret batter, whole fried

*It's served very crunchy, with monkfish demi-glace de rape
and oyster sauce, coconut-lime extract, and a touch of green curry.*

We ended it with aji-lemon cream, and wasabi.

APPROX. WEIGHT, 800g / MINIMUM ORDER FOR 2 PEOPLE

33,5 € [2PAX] - 16,75 €/PAX

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FROM THE FARM
AND CHARGRILLED...

DIVA'S FAVOURITE MEAT

100% IBERIAN SECRET

Crunchy, grilled, and done to perfection (200g)

*with Pedro Ximénez sauce, fries,
and mushrooms*

14,9 €

PEKIN DUCK

The truly China emperor

*Traditional Pekin-style roasted duck (160g), served with Manda-
rin crêpes, and hoisin sauce with chives, cucumber, and leek*

16,9 €

GOLDEN VEAL TENDERLOIN

This divine meat covered in gold flakes

*charcoal-grilled, with potato parmentier,
and caramelized shallots (200 g)*

19,5 €

VEAL AND IBERIAN PORK JOWL MEATBALLS

The delights of Ancient Rome

*served with cream of parsnip and veal stock, finished
with toasted hazelnuts and chips (5 pieces, 225g)*

12,9 €

TIKKA MASALA CHICKEN

Pure India (200g)

served with basmati rice and naan bread

14,5 €

THE STEAK TARTARE AS MARTIN LIKES IT

150g dry-aged sirloin steak with pickles, green onion,
tabasco, Worcestershire sauce, egg yolk, and mustard

15,9 €

NEW YORK STEAK

King of all meats

*300 g of veal chop with a frying pan of rosemary-salted
potatoes... Let us grill it to perfection*

17,9 €

HOLSTEIN BEEF STEAK (TXULETON)

35 days maturing

*Approx. 1 kg of grilled beef steak at its optimal cooking point
27,75€/person (at least for 2 people)*

55,5 €

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Desserts

THE FRUIT SALAD

4,9 €

*Mixed seasonal fruits,
coated in raspberry juice, and orange blossom syrup*

THE BROWNIE

5,5 €

*of creamy chocolate , Nutella®, walnuts and
Madagascar vanilla ice-cream*

CHOCOLATE TIRAMISU

5,5 €

*with Principe® biscuits, layered mascarpone cheese,
sponge cakes and a light Kahlúa® coating*

THE MOCHIS CHOOSE 2 UNITS

5,5 €

*sesame, green tea, coconut, chocolate, yuzu,
mango, piña colada, banana and chocolate,
almond caramel, and cheesecake*

ASK FOR AVAILABILITY

CREAMY

5,9 €

*warm cheesecake with TUC® salted cookies,
and salted caramel*

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1,8 € UNLIMITED BREAD
PER PERSON

The divine TEA

REFINED & STYLISH TEAS

GARDEN OF FRUIT WHITE TEA 3,5 €
Apple, papaya, pineapple, redcurrant, and flowers

CHAMPAGNE & STRAWBERRIES GREEN & WHITE TEA 3,5 €
Strawberries, mallow flowers, roses, and red pepper

CINNAMON & ORANGE GREEN TEA 3,5 €
Bits of cinnamon sticks and orange

KOMBUCHA GREEN TEA *Flowers* 3,5 €

SENSATION OOLONG TEA 3,5 €
Mango and sunflower flowers

CHAI BLACK TEA 3,5 €
Cinnamon, clove, cardamom, ginger, black pepper

EARL GREY BLACK TEA *Bergamot essence* 3,5 €

VANILLA BLACK TEA *Vanilla* 3,5 €

COCONUT & ROSE PU-ERH RED TEA 3,5 €

SPICE BREAD PU-ERH RED TEA 3,5 €
Star anise, cardamom, clove, chocolate, orange

THEINE FREE TEAS

CHOCOLATE & ORANGE ROOIBOS TEA 3,5 €
Chocolate, orange zest, orange blossom

MAGIC NIGHTS ROOIBOS TEA 3,5 €
Cinnamon, coriander, orange, papaya, banana, pineapple

CHERRY & VANILLA DIGESTIVE TISANE 3,5 €
Cherry, apple, hibiscus, rosehip, elderberry

YOGI TEA RELAXING TISANE 3,5 €
Cinnamon, clove, ginger, black pepper, cardamom, and ginkgo leaves

BASIC TEAS

RED TEA 3 €

GREEN TEA 3 €

BLACK TEA 3 €

CAMOMILE 3 €

MINT TEA 3 €

COFFEE

BLACK COFFEE 2,9 €

ESPRESSO WITH A DASH OF MILK 2,9 €

ESPRESSO WITH SWEETENED CONDENSED MILK 3,5 €

LATTE 3,5 €

ESPRESSO WITH A DASH OF ALCOHOL 3,9 €





WHITE TEA

Also known as Emperor's tea, in our case Diva's tea. It is the most antioxidant drink, strengthens the defenses, antibacterial, and detoxifying.

GREEN TEA

It is diuretic, antioxidant, and improves digestion and weight loss.

OOLONG TEA

It is a strong antioxidant that improves the immune system. It is stypic and adjusts cholesterol levels.

BLACK TEA

It contains fluorine, lowers blood sugar levels, and aids in fighting infections.

PU-ERH RED TEA

It is a strong antioxidant, fat metabolizer, and aids in mental agility and concentration.

ROOIBOS TEA

The drink of the athletes. It has mineral salts, nutrients, and y vitamin C and E. It strengthens immune system has anti-inflammatory effects.

TISANES

They are theine free. It contains plants, leaves, flowers or fruits. They can be digestive, relaxing... depending on its components.

