



# 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

### 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

### FRENCH OYSTER

SERVED WITH LIME AND TWO SAUCES

GRADE N.3: 3,9 €/UNIT

GRADE N.2: 5,9 €/UNIT

**Mignonette** *shallot, Jerez vinager, lemon, and pink pepper*

**Citric** *grapefruit, orange, lemon, lime, and coriander*

### FLAME-GRILLED AUBERGINE

7,5 €

#### **A very veggie fruit**

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

### POTATO WAFFLE

8,5 €

#### **Like a Diva... ¡brava, bravissima!**

*with allioli and brava sauce (2 waffles)*

### TRADITIONAL SPANISH POTATO SALAD

8,5 €

#### **Spanish potato salad with steamed fresh veggies**

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

## CREAMY ITALIAN BURRATA

*served with Jospoer-chargrilled leeks  
and ended with fresh pesto sauce*

9,5 €

## THE CROQUETTES A MIX OF TRADITION AND FUSION CHOOSE 4 HOMEMADE CROQUETTES

***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!*

9,9 €

## BEEF BERLINER

***150g beef shank tempura***

*with red curry ratatouille, roasted celeriac cream, Iberian pork ham broth and pickled onion*

10,5 €

## THE FRITTERS WITH A VALENCIAN TOUCH

*Codfish fritters with quince alioli (6 units)*

10,5 €

## FARMHOUSE EGGS WITH CRYSTAL SHRIMP

*accompanied by straw potatoes and seafood emulsion*

11,5 €

## 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*

12,5 €

## THE DIVINE CEVICHE

*Jewfish ceviche, the original nikkei flavour, with a touch of coconut, and fresh fruit*

12,5 €





## SALADS & CREAMS TO BE HEALTHY

### BEETROOT GAZPACHO 7,5 €

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

### CAPRESSE SALAD 11,5 €

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

### ROASTED CHICKEN SALAD 11,5 €

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

### GOAT CHEESE SALAD 12,5 €

***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.*

# WORLDWIDE RICE & PASTA

YAKISOBA NOODLES WITH VEGGIES 10,5 €

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

POP CORN ROLL 12,5 €

*A fantastic roll  
Rice roll with katsu chicken, creamy smoked corn, popcorn powder,  
shichimi tōgarashi and toasted caramel*

CRISPY ROLL 12,5 €

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

SWEET DIVA 12,5 €

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

DRAGON ROLL 12,5 €

*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 13,5 €

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

FUNGI RAVIOLI 13,5 €

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

CHARGILLED PORK RIBS RICE 13,5 €

*All the flavour of fire  
Rice with chargilled pork ribs and green asparagus (Sunday to Friday for lunch)*

All raw fish has been previously frozen and treated against anisakis.

# streets

BEIJING BREAD TRILOGY 14,5 €

**Oriental stews inside delicious Beijing bread**

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

VEGAN WRAP 14,5 €

**Crazy... authentic lebanese flavour**

*180g homemade falafel, herb cream, sweet onion, pickled red cabbage, batavia lettuce and mango chutney*

PULLED PORK SANDWICH 14,5 €

**A classic from New York**

*Two brioche sandwiches with 200g of slow-cooked pork meat for 18 hours, with crispy onion bits, and smoked chili pepper mayonnaise*

LA DIVOLFA 14,9 €

**La Diva's favourite pizza!...**

*Pepperoni, tomato confit, mozzarella, fresh basil, and spicy oil to preference*

DIVA BURGER 15,9 €

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

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

DIVA SMASH BURGER 16,9 €

**Double smash burger (180 g)**

*with American cheese, bacon jam, homemade pickles, and Utopic sauce*

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

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**WE HAVE GLUTEN FREE BREAD FOR JUST 1€ MORE**

**(IT MAY CONTAIN TRACES)**





FROM THE SEA...

# fish

## ALEJANDRA COD

**200g of cod loin confit**

*with aioli au gratin and piquillo pepper emulsion*

15,5 €

## CHARGRILLED RED TUNA

**One of our classics (200g)**

*with vegetables and Asian mojo*

15,5 €

## 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

34,5 € [2PAX] - 17,25 €/PAX

## EXTRA GARNISHES

<b>French fries</b>	2,5 €
<b>Piquillo red peppers confit</b>	2,9 €
<b>Small green salad with walnut vinaigrette</b>	2,9 €
<b>French fries with fried Padron peppers</b>	3,5 €
<b>Chargrilled veggies</b>	4,5 €

PRICE FOR INDIVIDUAL GARNISH. IT'S RECOMMENDED NOT TO SHARE.

All our fish has been previously frozen and treated against anisakis.



FROM THE FARM  
AND CHARGRILLED...

## DIVA'S FAVOURITE MEAT

### THE TORREZNO

**Crispness delightful... A divine torrezno!**

*Deep-fried slow-cooked pork belly  
with soy-citrus marinade and sundried tomato foam*

15,9 €

### 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*

17,5 €

### GOLDEN VEAL TENDERLOIN

**This divine meat covered in gold flakes**

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

20,5 €

### TIKKA MASALA CHICKEN

**Pure India (200g)**

*served with basmati rice and naan bread*

15,5 €

### 100% IBERIAN SECRET

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

*with Pedro Ximénez sauce, fries,  
and mushrooms*

15,5 €

### THE STEAK TARTARE AS MARTIN LIKES IT

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

17,5 €

### 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*

19,5 €

### HOLSTEIN BEEF STEAK (TXULETON)

**35 days maturing**

*Approx. 1 kg of grilled beef steak at its optimal cooking point  
34,75€/person (at least for 2 people)*

69,5 €



## Desserts

### THE FRUIT SALAD

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

4,9 €

### THE MOCHIS CHOOSE 2 UNITS

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

ASK FOR AVAILABILITY

5,5 €

### CHOCOLATE TIRAMISU

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

5,9 €

### THE BROWNIE

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

5,9 €

### CREAMY

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

5,9 €

All the recipes of our dishes have been prepared and thought by their authors with the ingredients that we indicate so, regretfully, we can neither modify nor alter the original recipe. Thank you for your understanding.

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.*