



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 Jospier-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*

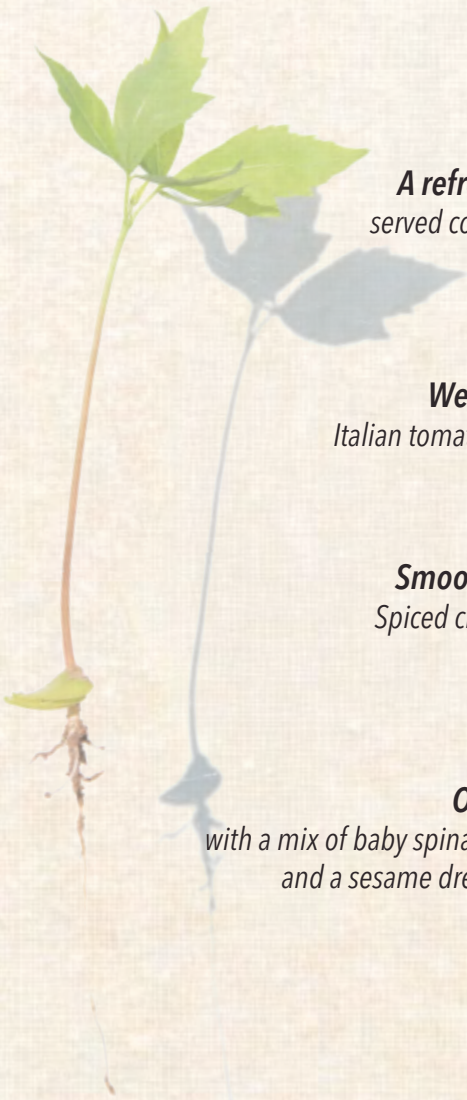
12,5 €

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 12,5 €

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

ROASTED CHICKEN SALAD 12,5 €

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

CHARGRILLED PORK RIBS RICE

13,5 €

All the flavour of fire

Rice with chargrilled 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 DIVOLA 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

WE HAVE GLUTEN FREE BREAD FOR JUST 1€ MORE

(IT MAY CONTAIN TRACES)





FROM THE SEA...

fish

ALEXANDRA COD

200g of cod loin confit

with aioli au gratin and piquillo pepper emulsion

15,5 €

CHARGILLED 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

SIDE DISHES ARE AVAILABLE EXCLUSIVELY TO ACCOMPANY OUR FISH AND MEAT DISHES.

French fries	2,5 €
Piquillo red peppers confit	2,9 €
Small green salad with walnut vinaigrette	2,9 €
French fries with fried Padron peppers	3,5 €
Chargilled veggies	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

4,9 €

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

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

THE TORRIJA

5,9 €

caramelized, with Kit-kat® ice-cream, and coffee foam

THE BROWNIE

5,9 €

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

CREAMY

5,9 €

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

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.

OO LONG TEA

It is an strong antioxidant that improves the immune system. It is stytic and adjusts cholesterol levels.

BLACK TEA

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

PU-ERH RED TEA

It is an 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.