

TABERNA

DESDE 1957



La Marimandona

Maria Dolores, also known as *La Mari*, embodies the soul of traditional Valencian cuisine with innate passion.

Hailing from the heart of Cabanyal, her kitchen has always been a sanctuary of memories, emotions, and love for each dish crafted.

Recognized for her seriousness and confidence, she was affectionately nicknamed *La Marimandona*.

Since 1957, her legacy has endured, allowing us today to enjoy the same recipes, transmitted with the same love and knowledge that she cooked in her home, Lola's house, the home of *La Marimandona*.



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Anchovies 00 4,00 €

Cantabrian anchovies of the largest caliber on the market. Intense flavor and perfect point of salt.

Boquerones in vinegar and seasoned potato chips 5,90 €

Boquerones brought from the Valencia fish market and cured traditionally, finished with a touch of Mery sauce and seasoned potato chips.

La Mari's bread 4,50 €

Freshly baked bread with black truffle butter and Mediterranean herbs.

Olive bread 3,50 €

Handcrafted bread with black and green olives, and a crispy crust.

PRODUCT

Crispy lemon-lime pork rinds with lemon curd 8,50 €

Crispy and juicy, accompanied by a smooth lime cream.

Potato salad 8,00 €

With mayonnaise finished with egg yolk and a cherry tomato.

Tomato salad 15,00 €

Just like La Mari used to make, with a well-dressed seasonal tomato, garlic, tuna belly, and some typical pickles from the Grao area, with a modern touch of spherical black olives.

Rosi Tomato Salad with Burrata 15,00€

Rosi tomatoes with creamy burrata, marinated tuna, French onion, pistachios, and a sprinkle of Maldon salt. Fresh and flavorful in every bite.

Grilled Leek with Carbonara Sauce 15,50€

Char-grilled leek topped with smooth carbonara sauce, crispy guanciale, Pecorino cheese, and egg yolk.

Chicken Caesar Salad 15,20€

Made with spinach, croutons, chicken strips, sun-dried and cherry tomatoes, Grana Padano cheese, and a hint of nori. Served with our Caesar sauce infused with mandarin ponzu.

Iberian Ham (D.O. Guijuelo) 100g 23€

Thinly sliced Iberian ham from Guijuelo with a perfect balance of flavor and texture. Enjoy it on its own or with fresh bread.

Cheese Platter 18€

A curated selection of cured, semi-cured, and soft cheeses chosen for their distinct flavors and textures.

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Cuttlefish with mayonnaise and Mery sauce 12,00 €

Recipe we've been making since 1954, a legacy of our Marimandona, whose secret lies in the cooking of the cuttlefish and a delicious mayonnaise with a hint of lemon.

Steak tartar 21,00 €

Aged beef tartare, seasoned in the traditional style and accompanied by grilled beef marrow. Perhaps our Lola would say it's a very modern dish, but sometimes we have to adapt to the times.

MARIMANDONA'S FAVORITES

Patatas bravas 8,00 €

Calician potato boiled and then fried, served with a homemade spicy sauce and alioli.

The eggs that never fail 15,00 €

A delicious tapa with eggs, prawns, marinated tuna, and potatoes.

Andalusian-style squid 12,50 €

Fried squid in Andalusian style, with a little mayonnaise and lemon.

Grilled artichokes 14,00 €

Confit artichokes finished on the grill with a touch of Jabugo ham oil, a slice of ham, and a hint of romesco.

Iberian ham croquettes (each) 2,50 €

Velvety croquettes made with ham broth, diced Iberian ham, and topped with a slice of Jabugo ham.

Octopus croquette (per unit) 3,00€

Cod fritters 3,00 €

Another recipe that our dear Marimandona has been making for over 60 years, and to this day she still comes to check if we make it strictly following her recipe. A cod fritter with a smoky touch and a mayonnaise with a hint of garlic and lemon.

Garlic shrimp 18,00 €

Shrimp cooked on a base of fish stew and then fried in their slightly spicy garlic oil.

Tuna tartare with Titania and fried egg 19,00 €

A classic that never fails, as it is La Mari's favorite dish, and ours too. Simply fresh tuna, a fried egg, and a Titania base.

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GRILL

Selection of grilled meats (accompanied with caramelized piquillo peppers):

- T-bone steak 55,00 €
- Entrecote 23,00 €
- Iberian secret 17,00 €

All of them can be extra accompanied with:

- Padron peppers.
- Smoked mashed potato.

Grilled octopus with mashed potato 18,00 €

Octopus cooked in a pot, as they've always done, finished on our grill and accompanied by a delicious French-style mashed potato with a slightly smoky touch.

Roman-style cod with Titania 15,00 €

Paying homage to our iconic recipe, we cook the cod and finish it with a base of Titania. Simple and perfect.

Turbot 24,00 €

Portion-sized turbot cooked on the grill, with an oil emulsion with garlic and caramelized piquillo peppers.

La Marimandona Burger 16,00€

180g of aged beef, topped with our house-made BBQ kefir sauce with hoisin, crispy bacon, and creamy cheddar sauce.

RICE DISHES

DRY RICE DISHES:

Valencian paella 16,50 €

Senyoret rice 16,50 €

'Rochos' paella 25,00€

Vegetables paella 16,50€

Senyoret fideuà 17,00 €

Black cuttlefish rice 22,00 €

T-bone steak rice 24,00€

Rice with Iberian pork, spring garlic, and mixed mushrooms 18,00€

Lobster rice with fried egg 24,00€

CREAMY RICE DISHES:

Creamy rice with Iberian pork, artichokes, and wild Mushrooms 19,00€

Creamy rice with pumpkin and duck 16,00€

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DESSERTS

Cheesecake 7,50 €

Basque-style cheesecake served with homemade crumbled cookies with a touch of cinnamon, and a smoked homemade toffee.

La Marimandona's flan 6,00 €

They say in El Cabanyal that she went to China to get that recipe, but we all know she didn't like to travel, still we can tell you it's a perfect flan, mellow and with a truly homemade touch, like the ones mothers used to make.

Pistachio Coulant with Yuzu Ice Cream 7,00€

Homemade pistachio coulant with a molten center, served with refreshing yuzu ice cream for a citrusy twist.

"Borracha" Torrija with Horchata 6,50€

A Mediterranean take on a classic dessert, soaked in artisanal horchata for a fresh and juicy flavor.

Hazelnut coulant with vanilla Ice Cream 6,50€

Creamy brownie with vanilla Ice Cream 6,50€

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ESMORÇAR

POPULAR LUNCN 6,50 €

1/2 POPULAR LUNCH 6,00 €

The classics:

Squid with mayonnaise
Spanish potato omelette
Grilled black and white pudding with alioli
And... many more options!

Marimandona's specialties:

The 1957 9,50 €

Matured beef, León cecina, caramelized onion, and beef juice. Mari called it "hers", because she held it dear, but it's an old version of the famous Brascada sandwich.

The one La Marimandona made for her grandchildren 7,50 €

Iberian secreto with Titaina. Nothing else to say.

El del Grao 8,50 €

Iberian ham, extra virgin olive oil, Valencian tomato, and salt.

Don Pedro 8,50 €

A gentleman's sandwich, with Iberian sobrasada and slightly spicy, thinly sliced bacon, low-temperature cooked yolk cream, grilled onion, and French fries. An updated version of what Mari prepared for Don Pedro in Almussafes.

The Canyamelar 9,50 €

Horse meat, roasted pepper, beef juice, and French fries.

The Chivato 8,50 €

That's what our dear Lola, flustered during busy times, called the famous "Chivito sandwich". Grilled pork loin, garden lettuce, seasonal tomato (in summer always those from Perelló), mayonnaise, and a touch of Sierra Espadán cheese.

The most modern one on the menu 9,50 €

Matured and smoked beef hamburger, grilled, with a secret sauce recipe from La Marimandona and a touch of arugula. We know it's not classic, but you're going to love it.

The one from the Meliana orchard 7,50 €

Bed of potatoes poached in rosemary and thyme, with roasted onion and peppers, finished with a touch of cured cheese.