



BON
AIRE

ARRÒS & TRADICIÓ



BON
AIRE

STARTERS

HOT STARTERS

STEAMED MUSSELS (SEASONAL ONLY) OPCIONAL GLUTEN VINAIGRETTE	 12 €
SPICY POTATOES	 8 €
FRIED SMALL FISHES	  12 €
FRIED BABY SQUID	  13 €
ROMANA'S SQUID	  13 €
COD CROQUETTES HOMEMADE (8 UNITS)	   12 €
FRYING COMBO: FRIED SMALL FISH, 4 COD CROQUETTES AND FRIED BABY SQUID	   16 €
GRILLED CUTTLEFISH OPCIONAL GLUTEN VINAIGRETTE	 13 €
GRILLED SQUID OPCIONAL GLUTEN VINAIGRETTE	 15 €
SQUID WITH CARAMELIZED ONIONS AND MODENA REDUCTION VINAGRETA CON SULFITOS OPCIONAL	 17 €
BABY SQUID WITH BEANS AND GARLIC TENDER	 14 €
COMBO WITH GOAT CHEESE AND FOIE	 16 €
SHRIMP WITH GARLIC (UNIT)	 14 €
LLISA'S CROQUETTES (UNIT)	     2,5 €
BULL'S TAIL CROQUETTES (UNIT)	  2,5 €
BREAD	 1 €
BREAD WITH TOMATO AND ALL I OLI (MINIUM 2 SERVINGS, PRICE PER SERVING)	  2 €
ALL I OLI SUPPLEMENT	 2 €



STARTERS TYPICAL

ALL I PEBRE, STEWED EEL WITH GARLIC AND CHILLI 12 €
1/2 8 €

ALL I PEBRE CON PATATA, STEWED EEL WITH GARLIC, CHILLI AND POTATOES 12 €
1/2 8 €

FRIED EEL 12 €
1/2 8 €

TITAINA, TOMATO SAUCE WITH VEGETABLES AND FRESH TUNA 11 €

ESPENCAT, ROASTED RED PEPPER AND EGGPLANT; PINE NUTS AND GARLIC (COLD DISH) 11 €

ESGARRAT DE LLISA, ROASTED MULLET FISH WITH RED PEPPER AND RAW ONION (COLD DISH) 11 €

ESGARRAT DE BACALAO Y MOJAMA ROASTED RED PEPPER WITH SALTED COD (COLD DISH) 15 €

SALADS

COMPLETE SALAD (VEGAN OPTION) 11 €

SALAD WITH GOAT CHEESE 12 €

RAW TOMATO WITH TUNNA OR WITH SMOKED SARDINE 16 €



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RICES

** Price per serving, minimum two servings. All our rices are prepared at the moment, minimum waiting time 45 minutes.*

** Meat paellas are only made to order depending on the day.*

DRY RICES

PAELLA BON AIRE CHICKEN, RABBIT, DUCK, ARTICHOKE AND SNAILS  18 €



PAELLA VALENCIANA CHICKEN, RABBIT AND SNAILS  16 €





PAELLA MIXTA CHICKEN, SQUID AND SEAFOOD    16 €

BLACK PUDDIN PAELLA PORK RIBS AND YOUNG GARLIC  15 €

PAELLA BOLETUS, DUCK AND FOIE 18 €




PAELLA DE VERDURAS DE TEMPORADA (VEGANA) MUSHROOM, RED PEPPER, ZUCCHINI, EGGPLANT AND CAULIFLOWER 15 €




SQUID'S PAELLA    15 €




RICE WITH SQUID, SQUID INK     15 €

ARROZ DEL SENYORET, PEELED SEAFOOD, SQUID AND MONKFISH    18 €

PAELLA DE MARISCO CRUSTACEOS, SQUID, FLAT BEAN AND WHITE BEAN    18 €













PAELLA MARINERA PAELLA WITH CRUSTACEOS AND SQUID    18 €

PAELLA ALBUFERA EEL, SEA BASS, CAULIFLOWER AND YOUNG GARLIC    16 €

PAELLA DE CARRANC BLAU BLUE CRAB FROM THE ALBUFERA, CAULIFLOWER, YOUNG GARLIC AND PEELED SHRIMP    18 €


PAELLA DE BACALAO Y COLIFLOR	  	16 €
LOBSTER PAELLA	  	22 €
PAELLA WITH RED PRAWNS	  	24 €
FIDEUÀ DE MARISCO NOODLE WITH CRUSTACEOS AND SQUID	    	18 €
FIDEUÀ NEGRA DEL SENYORET NOODLE WITH SEAFOOD AND SQUID INK	     	18 €
FIDEUÀ DEL SENYORET NOODLE WITH PEELED SEAFOOD	   	18 €
FIDEUÀ DE PATO, BOLETUS Y FOIE NOODLE NOODLE WITH DUCK, BOLETUS AND FOIE		18 €


SOUPY RICES


RICE WITH PUMPKIN AND BEANS		14 €
ARRÒS AMB FESOLS I NAPS TRADITIONAL RICE WITH DUCK, PORK, BEEF, BEANS AND TURNIP		16 €
ARRÒS DE COLP I VOLTA RICE WITH CHICKEN, RABBIT, ARTICHOCKE, GREEN BEANS AND GARROFON BEANS		15 €
RICE WITH RABBIT, FOIE AND MUSHROOMS		18 €
RICE WITH SQUID AND IT'S INK.	    	15 €
RICE WITH CUTTLEFISH SEAFOOD, YOUNG GARLIC AND ARTICHOCKES	  	15 €
ARRÒS ALLIPEBRAT RICE WITH EEL	  	14 €
RICE WITH BLUE CRAB	  	17 €
RICE WITH LOBSTER	  	22 €
RICE WITH RED PRAWNS	  	24 €





F I S H

GRILLED LANGOUSTINE 100 G.  6 €

GRILLED SWORDFISH  14 €




GRILLED PRAWN 100 G.  10 €



GRILLED RED PRAWN 100 G.  10 €

GRILLED SEA BASS  18 €


COMBINED FISH AND SEAFOOD GRILLED    18 €
CUTTLEFISH, ROMANA HAKE, SWORDFISH, LANGOUSTINE, KING
PRAWNS AND ROMANA SQUID

SEAFOOD AND FISH IN SAUCE    18 €
CUTTLEFISH, ROMANA HAKE, SWORDFISH, LANGOUSTINE, KING
PRAWNS AND ROMANA SQUID

GRILLED CRUSTACEOS FOR 1 PERSON    24 €
2 LANGOUSTINES, 2 PRAWNS, 2 SHRIMPS, 1 RED PRAWNS
AND ROMANA SQUIDS

ESPARDENYÀ (2 PERSONS)   16 €
TYPICAL STEWED DISH WITH EEL, CHICKEN, RABBIT, DUCK, CHILLI,
POTATO AND EGG

M E A T

GRILLED ENTRECOTE STEAK  18 €
WITH POTATOES AND VEGETABLES

ROQUEFORT OR GREEN PEPPER SAUCES 
SUPPLEMENT OF 2€

MENÚ BON • AIRE

Menus are served for the entire table, minimum for 2 people. Over 4 years old count as a guest. All our rices are prepared at the moment. Minimum waiting time 45 minutes.

BREAD WITH TOMATO AND ALL I OLI



STARTERS

TO CHOOSE 1 OPTION PER GUEST

COMPLETE SALAD



ROMANA'S SQUID



STEAMED MUSSELS



SPICY POTATOES



TOMATO SAUCE WITH VEGETABLES AND FRESH TUNA



FRIED SMALL FISHES



ROASTED RED PEPPER AND EGGPLANT:

PINE NUTS AND GARLIC (COLD DISH)

MAIN DISH

MINIMUM 2 SERVINGS AND MAXIMUM 2 DIFFERENT RICES PER TABLE

SQUID'S PAELLA



RICE WITH SQUID AND SQUID INK



PAELLA VALENCIANA



CHICKEN, RABBIT, DUCK AND SNAILS

VEGETABLE'S PAELLA

DESSERTS



HOMEMADE DESSERTS MIX

DRINKS AND COFFEE NOT INCLUDED

28€ POR PERSONA

FROM MONDAY TO FRIDAY

32€ POR PERSONA

SATURDAY, SUNDAY AND HOLIDAYS



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MENÚ

ALBUFERA

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BREAD WITH TOMATO AND ALL I OLI



STARTERS

TO CHOOSE 1 OPTION PER GUEST

COMPLETE SALAD



ROASTED RED PEPPER AND EGGPLANT

PINE NUTS AND GARLIC (COLD DISH)

ALL I PEBRE STEWED EEL WITH GARLIC AND CHILLI



ROASTED MULLET FISH



RED PEPPER AND RAW ONION (COLD DISH)

TOMATO SAUCE WITH VEGETABLES AND FRESH TUNA



FRIED EEL



MAIN DISH

MINIUM 2 SERVINGS AND MAXIMUM 2 DIFFERENT RICES PER TABLE

SOUPY RICES

ARRÒS AMB FESOLS I NAPS

RICE WITH DUCK, COW, PORK BEANS AND TURNIP

ARRÒS DE CARRANC BLAU



RICE WITH BLUE CRAB

PAELLAS:

PAELLA ALBUFERA



EEL, SEA BASS, CAULIFLOWER AND YOUNG GARLIC

PAELLA BON AIRE



CHICKEN, RABBIT, DUCK, ARTICHOCKE AND SNAILS

TYPICAL STEWED DISH EEL, CHICKEN, RABBIT, DUCK, CHILLI, POTATO AND EGG

DESSERTS



HOMEMADE DESSERTS MIX

DRINKS AND COFFEE NOT INCLUDED

33€ PER PERSON

**BON
AIRE**

MENÚ ESPECIAL

** Menus are served for the entire table, minimum for 2 people. Over 4 years old count as a guest. All our rices are prepared at the moment. Minimum waiting time 45 minutes.*

BREAD WITH TOMATO AND ALL I OLI



STARTERS

TO CHOOSE 1 OPTION PER GUEST

RAW TOMATO WITH TUNNA OR WITH SMOKED SARDINE



GRILLED CUTTLEFISH



FRYING COMBO



(CROQUETAS, PESCADITOS Y PUNTILLA)

BABY SQUID WITH BEANS AND GARLIC TENDER



ROMANA'S SQUID



STEAMED MUSSELS



MAIN DISH

MINIUM 2 SERVINGS AND MAXIMUM 2 DIFFERENT RICES PER TABLE

SOUPY RICES:

RICE WITH LOBSTER



RICE WITH CUTTLEFISH, SEAFOOD, YOUNG GARLIC AND ARTICHOCKES



PAELLAS:

PAELLA WITH PEELED SEAFOOD, SQUID AND MONKFISH



NOODLE WITH BOLETUS, DUCK AND FOIE



DESSERTS

HOMEMADE DESSERTS MIX



DRINKS AND COFFEE NOT INCLUDED

40€ PER PERSON





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D R I N K S


DRAUGHT OR BOTTLED BEER	3,5 €
SMALL DRAUGHT	2,5 €
ALCOHOL-FREE BEER OR IMPORT	3,5 €
WATER 0,75 L	3 €
SPARKLING WATER 1/2 L	3 €
JUICE	3 €
VERMOUT	4 €
NATURAL ORANGE JUICE	4 €
GLASS OF WINE	4 €
DRAUGHT BEER 1 L	12 €
WHITE SANGRIA 1 L	12 €
WHITE SANGRIA (WITH CAVA)	16 €

C O F F E E

COFFEE	2 €
INFUSIONS	2 €
COFFEE WITH ICE	2,5 €
SMALL COFFEE WITH MILK	2,25 €
COFFEE WITH CONDENSED MILK	2,25 €
COFFEE WITH MILK	2,50 €
COFFEE WITH COGNAC OR WHISKY	3 €
COFFE WITH BURNED RUM	3,5 €














S P I R I T S





TERRY, VETERANO COGNAC	5 €
ANISE	5 €
MAGNO COGNAC	6 €
PECHÉ, BAILEYS	6 €
WHISKY JB, IMPORTACIÓN	6 €
IMPORT GIN	10 €
RUM SANTA TERESA	10 €
DUQUE DE ALBA COGNAC	10 €
WHISKY DE MALTA (CARDÚ)	10 €
LARIOS 1866	15 €
MACALLAN	15 €

A L L E R G E N S

FISH	
CRUSTACEANS	
EGG	
CEREALS	
SNAILS	
NUTS	
LACTOSE	
SULPHITES	
SOY	
PEANUT	
SESAME	

DESSERTS HOMEMADE



CHEESECAKE WITH BUEBERRIES		5 €
CHOCOLATE AND FERRERO CAKE		5 €
HAZELNUT MOUSSE		6 €
BURNT CREAM		5 €
OREO CAKE		6 €
CHEESE OR EGG FLAN		5 €
WHISKEY CAKE		6 €
CARROT CAKE		6 €
SOUFFLÉ ICE LEMON		5 €
3 MILK CAKE		5 €
FRENCH TOAST WITH ICE CREAM		6 €
LEMON PIE		6 €
HOMEMADE DESSERTS MIX (MINIMUM FOR 2 PEOPLE)		5,00 € PRECIO POR PERSONA
