

# III Edición JORNADAS GASTRONÓMICAS

## FAYAGO

### “DE MI ABUELO A LA MESA”

#### STARTERS

##### Eldense-style traditional gilda pintxo

###### “Chinitos el abuelo”

Baby squid with onions, following the traditional family recipe

###### Santa Pola bay quisquilla

Fresh shrimp from the Santa Pola fish market, reflecting the culinary connection between the two towns

###### Tomate with salaico

Selection of the finest local salted fish, served with Raf tomato, a local specialty

#### MAIN COURSES

##### Rabbit rice with small meatballs

#### DESSERT

##### Custard with cheese clouds

#### INCLUDES

##### DRINK (1 Drink per person)

Glass of Alicante DO wine  
Heineken beer, or soft drink).

#### 45€ (Per person)

Menu available by prior reservation, same menu for the entire table.

SERVICE HOURS (LUNCH SERVICE ONLY) 1:30PM – 3:45PM

#### RESERVATIONS & CONTACT

Teléfono: 965 38 10 13

Web: [www.fayago.es](http://www.fayago.es)

