



*By Atchoum*





## Softs

Coca-Cola	2,60€
Coca-Cola Zero	2,60€
Nestea	2,60€
Fanta Lemon	2,60€
Fanta Orange	2,60€
Sprite	2,50€
Tonic Water	2,50€
Orange Juice	2,00€
Pineapple Juice	2,00€
Still Water	2,00€
Sparkling Water (50cl)	2,50€
RedBull	2,50€

## Aperitifs

Bacardi	6,00€
Aperol Spritz	6,00€
Ricard	6,00€
Campari	6,00€
Martini Blanc	6,00€
Martini Rouge	6,00€
Picon Vin Blanc	6,00€
Picon Bière	5,00€
Pisang	6,00€
Porto	4,00€
Malibu	6,00€
Passoa	6,00€

Welcome to El Cinco, where Patrick and Alice's passion for refined European cuisine meets a warm and friendly atmosphere.

Located at Calle cielo 5, 03189 Dehesa de Campoamor, Orihuela, Spain, our restaurant is a haven for food lovers and memorable moments.

## Wines

Red Wine	3,00€
Superior Red Wine	4,50€
White Wine	3,00€
Superior White Wine	4,50€
Rosé Wine	3,00€
Superior Rosé Wine	4,50€

## Beers

Leffe Blonde	4,00€
Leffe Brune	4,00€
Duvel	4,00€
Hoegaarden White/Rose	4,00€
Rochefort Trappist 10°	4,00€
Chimay Blue	4,00€
Rodenbach	4,00€
Westmalle Brown/Blonde	4,00€
Triple Karmeliet	4,00€
Kriek Lindemans	4,00€
Orval	6,00€
Chouffe Blonde	4,00€
Omer	4,00€
Atchoum Beer	4,00€
Paix Dieu	6,00€

## Gins

Gin Mare	10,00€
Martin Miller's Gin	10,00€
Nordés Gin	8,00€
Bombay	7,00€
Tanqueray	8,00€
Hendricks	10,00€
Bulldog	10,00€
Seagram's	7,00€
G'Vine Gin	10,00€

## Vodkas

Ciroc	10,00€
Absolut	8,00€
Belvedere	10,00€
Absolut Vanilla	9,00€
Absolut Mango	9,00€
Strawberry Vodka	6,00€

## Rums

Barcelo	7,00€
Brugal	8,00€
Bacardi	8,00€
Legendario	10,00€
Don Papa	10,00€
Diplomatico	10,00€
Captain Morgan	8,00€

## Liquors

Licor 43	6,00€
Cointreau	6,00€
Limoncello	6,00€
Orujo Hierba	6,00€
Crema Orujo de cafe	6,00€
Grappa	6,00€
Pear Cognac	6,00€
Baileys	6,00€

## Salads

### Spanish Salad

A harmony of fresh vegetables, with olives and tuna, carefully prepared to bring freshness and crunch.

9,00€

### Goat Cheese Salad

Slices of melting goat cheese on a bed of green salad, with a touch of honey to enhance.

11,00€

### Caesar Salad

Grilled chicken, grated parmesan, crispy croutons, topped with our delicious Caesar dressing.

11,00€

## Cold Starters

### Homemade Foie Gras

Patrick's homemade foie gras, for a refined start to your meal.

17,00€

### Beef Carpaccio

Thin slices of beef fillet, sprinkled with parmesan, reminiscent of evenings in Italy.

16,00€

### Scallop Carpaccio with Ginger and Sesame

Thin slices of scallop, garnished with ginger and sesame, a delicate and flavorful dish.

18,00€

### Melon & Ham (seasonal)

The perfect marriage of sweet melon and salty ham, a summer classic.

11,00€

### Cheese & Charcuterie Plate

A gourmet selection of cheeses and charcuterie, perfect for sharing.

11,00€

### Salmon Tartare

Fresh salmon diced and mixed with secret ingredients, for an explosion of flavors.

15,00€

### Brioche Bread, Smoked Sardine, Honey

An unexpected but tasty duo of sardine and honey on brioche bread, for originality lovers.

9,00€

### Shrimp Stuffed Tomato

Tomato stuffed with shrimp, a nod to traditional French cuisine (1 piece or 2 pieces).

16,00€/1 piece ou 24,00€/ 2 pieces

# Hot Starters

## Ham or Grey Shrimp Croquettes (2 pcs) or Mixed

Crispy croquettes filled with savory ham or delicate grey shrimp, a house specialty.

9,00€

## Garlic Prawns or with cream or Diabolo sauce

Sautéed prawns with garlic, cream, or Diabolo sauce, depending on your mood.

15,00€

## Patatas Brava

Crispy on the outside, tender on the inside potatoes, with a spicy sauce.

9,00€

## Grilled Baby Squid

Grilled baby squid, an authentic taste of Spain.

13,00€

## Frog Legs with Garlic or Garlic Cream

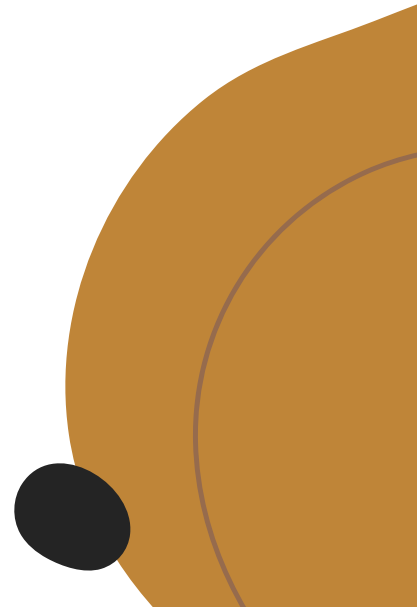
Frog legs, a French specialty, prepared with garlic or cream.

15,00€

## Grilled Octopus

Tender and delicious grilled octopus, a Mediterranean specialty.

22,00€



## Mussels (IN SEASON)

### Natural mussels

Fresh mussels, simply cooked to savor their pure taste.

18,00€

### Garlic Cream Mussels

Mussels in garlic cream, a rich and comforting dish.

20,00€

### Chef's Special Mussels

The chef's special recipe, mussels prepared with secret ingredients.

23,00€

### Curry Mussels

Mussels in curry, an exotic touch for spice lovers.

22,00€

### White Wine Mussels

Mussels with white wine, a classic and flavorful combination.

22,00€

### Provençale Mussels

Provençale-style mussels, a sunny recipe from southern France.

22,00€



# Fish

## Sole Meunière (400-550 gr)

Whole sole cooked in butter, just like grandma used to make.

26,00€

## Grilled Sea Bream

Grilled sea bream, an intense taste of the sea.

20,00€

## Prawns (7 units)

Grilled to perfection.

18,00€

## Grilled Cuttlefish with Garlic

Grilled cuttlefish with garlic, a simple yet flavorful dish.

18,00€

## Grilled Turbot

Grilled turbot, a noble fish prepared simply.

26,00€

# Meats

## Beef Tartare (prepared or not) (350 gr)

Fresh beef tartare, prepared to perfection or not prepared.

16,00€

## Italian Beef Tartare (350 gr)

Fresh beef tartare, prepared Italian style.

17,00€

## Ribeye (400g)

Grilled ribeye, juicy and flavorful.

24,00€

## Beef Tenderloin Medallion

Tender and delicious beef tenderloin medallion.

26,00€

## Parmesan or Milanese Chicken Escalope with Pasta

Chicken escalope with parmesan, served with pasta.

18,00€

## Grilled Chicken Skewer

Grilled chicken skewer, served with seasonal vegetables.

20,00€

## Grilled Beef Skewer

Grilled beef skewer, served with seasonal vegetables.

24,00€

# Sauces

## Homemade Pepper Sauce

3,00€

## Homemade Mushroom Sauce

3,00€

## Homemade Rochefort Sauce

3,00€

## Béarnaise Sauce

3,00€

# Side Dishes

## Fries

3,00€

## Croquette

3,00€

## Pasta

3,00€

## Baby Potatoes

3,00€

## Bread

3,00€



# Kids Menu

Hamburger + Drink + Ice Cream	9,00€
Nuggets + Drink + Ice Cream	9,00€
Spaghetti + Drink + Ice Cream	9,00€

# Desserts

<b>Chocolate Fondant</b> Melting chocolate cake with a gooey center, a delight for chocolate lovers.	7,00€
<b>Dame Blanche</b> Vanilla ice cream with hot chocolate sauce, a timeless treat.	7,00€
<b>Dame Noire</b> Chocolate ice cream with chocolate sauce, for chocolate enthusiasts.	7,00€
<b>Brasilienne</b> Vanilla ice cream, caramel, pecan nuts, a crunchy and creamy dessert.	7,00€
<b>Profiterole</b> Choux pastry filled with ice cream and topped with chocolate sauce, a classic French pastry.	7,00€
<b>Brussels Waffle</b> Crispy Brussels waffle, served with powdered sugar.	7,00€
<b>Granny's Apple Pie</b> Traditional apple pie, just like grandma's.	7,00€

For more details on our services or to make a reservation, contact us at +34 690 64 23 77.  
Our customers' reviews highlight the consistent quality of our dishes and the attentive service provided by Patrick and Alice.

**For your taste buds' delight and ours, each seated person must enjoy a delicious dish. Enjoy your meal!**