

TAPAS

Cecina de Wagyu
con pan sarraceno y
tomate rallado / 30€

"Oído croquetas"
(4 uds.) De jamón ibérico y
lluvia de parmesano / 10€

Ensaladilla
con aguacate, ventresca de
atún y piparras / 15€

Calamar a la brasa
con mahonesa de cebolleta y
jengibre con lima, cilantro y
crunch de cebolla/ 26€

Ventresca de atún
con tomate, piparra y
taperots / 20€

Alitas de pollo
con salsa teriyaki / 15€

Jamón Ibérico de cebo
pan sarraceno y tomate rallado / 22€

Oreja de cerdo confitada
con patata asada, pimentón y
aove / 15€

Anchoas del cantábrico
pico de gallo y ajo encurtido / 15€

Para compartir

POKE DE ARROZ JAPONÉS
con tofu ahumado, wakame y vinagreta asiática / 13€
Opción de añadir salmón.

ENSALADA CÉSAR TERIYAKI STYLE
parmesano, beicon y tomate confitado con teriyaki / 17€

GOCHUJANG SALMON
aguacate asado, huevas de trucha con salsa ponzu / 17€

BRÓCOLI A LA BRASA
con bechamel de coco y lima y cebolla morada / 12€

TALLARINES CARBONARA
de papada ibérica y huevo trufado / 16€

HUEVOS CAMPEROS ROTOS
con gamba roja, patatas, cilantro y chipotle / 27€



NUESTRAS BRASAS

Parpatana de atún rojo al horno josper con pisto
caramelizado / 30€

Lubina a la brasa con vinagreta asiática de frutos secos / 28€

Salmón lacado al josper con salsa de cítricos con teriyaki y
aguacate a la brasa / 22€

Carrillera de cerdo ibérico Thai, arroz con col y cebolleta / 26€

Solomillo de ternera a la brasa con refrito de cebolleta y
malanga con salsa citronela / 30€

Entraña de Wagyu a la brasa con patata asada
y chimichurri / 34€

Chuleta de vaca a la brasa. Pieza de 1,2 kg con 45 días de
maduración / 65€



NUESTRO ADN PAELLAS

Paella Valenciana con pollo, conejo y
alcachofas en temporada
(2 pax mín.) / 19€

Arroz del Senyoret (2 pax mín.) / 22€

● Fideua de verduras en llanda / 16€

Arroz de plumilla ibérica con sitakes, trigueros y
ajos tiernos. "En llanda" / 20€

Fideua de marisco con fideo fino.
"En llanda" / 20€

Arroz meloso de pollo de corral con setas y
alcachofas (2 pax mín.) / 19€

Bocados a dos manos

Burger de Wagyu
con beicon, queso ahumado
y cebolla caramelizada. Con patatas / 22€

Pan brioche de panceta ibérica
crujiente con col china, cebolleta roja y
mayonesa picante Sriracha / 15€

Veggie Burger ●
con tomates confitados, aguacate
a la plancha y soyonesa / 18€



WINE NOT?

Vino Rosado

MUGA D.O. Rioja 4,5 21

IMPROMPTU ROSÉ D.O. Utiel Requena 36

Vino blanco

BAYAS Chozas Carrascal D.O. Utiel Requena 4 19

IMPROMPTU D.O. Utiel Requena 41

MATERIA D.O. Utiel Requena 89

ULISES D.O. Valencia 27

ALIATS D.O. Valencia 22

BLANC DE ENGUERA D.O. Valencia 23

MALVASIA SANT JAUME D.O. Valencia 4,5 22

PITA VIÑEDOS ORGANICOS D.O. Castilla y León 4,5 22

BELONDRADE Y LURTON* D.O. Castilla y León 69

ALEJAIREN CRIANZA D.O. C. y León 32

ABADIA RETUERA LEDOMAIN D.O. Rías Baixas 60

LAGAR DE CERVERA D.O. Rías Baixas 28

CARLOS MORO F.TENENCIA D.O. Rías Baixas 27

ZARATE D.O. Rías Baixas 28

MUGA D.O. Rioja 4,5 24

MARKUS MOLITOR KLOSTERBERG D.O. Mosel 31

LOUIS LATOUR CHABLIS D.O. Chablis 59

OBERGO D.O. Somontano 24

ULTREIA D.O. Bierzo 28

Vino tinto

BAYAS Chozas Carrascal D.O. Utiel Requena 4 19

MÓN D.O. Valencia 45

ALIATS D.O. Valencia 23

BOBOS D.O. Utiel Requena 41

TOMÁS GONZÁLEZ D.O. Ribera del Duero 4,5 23

CARMELO RODERO D.O. Ribera del Duero 39

ASTER CRIANZA D.O. Ribera del Duero 33

PSI PINGUS D.O. Ribera del Duero 79

PAGO DE CARRAOVEJAS D.O. Ribera del Duero 55

ABADIA RETUERTA SELECCIÓN D.O. Ribera 46

AVÁN CEPAS CENTENARIAS D.O. Ribera Duero 65

PESQUERA MILLENIUM D.O. Ribera del Duero 105

VALBUENA 5 AÑO D.O. Ribera del Duero 250

EL ANDEN DE LA ESTACION D.O. Rioja 4,5 23

MUGA CRIANZA D.O. Rioja 34

VIÑA ALBERDI D.O. Rioja 32

PRADO ENEA GRAN RESERVA D.O. Rioja 72

TORRE MUGA D.O. Rioja 96

TERMES NUMANTHIA D.O. Toro 41

20 ALDEAS D.O. Castilla y León 32

PAZO DE LA CUESTA D.O. Ribera Sacra 31

SIMONNET FEBVRE D.O. Bourgogne 37

Cava & Champagne

CAVA ROXANE D.O. Utiel Requena 4,5 24

CHOZAS BRUT NATURE D.O. Utiel Requena 34

TANTUM ERGO / E. ROSÉ D.O. Utiel Requena 48

CONDE DE HARO /C.HARO ROSÉ D.O. Rioja 28

JUVE I CAMPS RESV. FAMILIA D.O Cava 36

VEUVE CLICQUOT BRUT D.O. Champagne 13 80

VEUVE CLICQUOT BRUT ROSÉ D.O. Champagne 95

L. ROEDERER CRISTAL 2015 D.O. Champagne 439

DOM PERIGNON VINTAGE BRUT Champagne 290

AMOR DE DEUTZ D.O.Champagne 280

RUINART BLANC DE BLANCS D.O. Champagne 149

Postres

Tarta de queso gorgonzola / 7,50€

Sorbete de lima y albahaca / 7,50€

Lemon crunch / 7,50€

Cremaet & chocolate / 7,50€

Brownie con cremoso de chocolate
negro y reduccion de naranja / 7,50€

Vinos
GEN
EROS
SOS

AMONTILLADO 4 PALMAS
copa 25€ / botella 180€

VERDIL DE GEL
copa 6,50€ / botella 28€

MOSCATEL VINTAGE CUA BELLA
copa 13,00€ / botella 80€

CERVEZAS

Heineken / 3,50€

Águila sin filtrar / 3,80€

Águila 1900 / 3,80€

Cruzcampo Gran Reserva / 4€

Cerveza artesanal / 5€

Arroces por encargo

Arroz de langosta / 41€

Arroz de bogavante seco / 32€

Arroz de pollo, ceps y calabaza / 20€

Arroz abanda completo / 49,50€

el MIRADOR de ONLY YOU

● Veggie option

ONLY YOU HOTEL VALENCIA

* Menu monday to friday from 13:30 to 15:30 (no holidays)

TAPAS

Smoked-Wagyu (cecina)

with buckwheat bread and grated tomato / 30€

"Oído croquettes"

(4 units) of iberian ham with parmesan cheese / 10€

Spanish salad

with tuna, avocado, basque chilli pepper / 15€

Grilled squid

with wasabi mayonnaise, lime and coriander / 26€

Tuna in olive oil

with tomato, piparra and taperots / 20€

Chicken wings

with teriyaki sauce / 15€

Iberian ham

with buckwheat bread and grated tomato / 22€

Crispy confit pig's ear

with roasted potato, paprika and extra virgin olive oil / 15€

Cantabrian anchovies

pico de gallo and pickled garlic / 15€

To share

JAPANESE RICE POKE ●

with smoked tofu, wakame and Asian vinaigrette / 13,00€
Option to add salmon.

TERIYAKI STYLE CAESAR SALAD

with parmesan, bacon and pickled tomatoes with teriyaki sauce / 17,00€

GOCHUJANG SALMON

roasted avocado and trout roe with ponzu sauce / 17€

GRILLED BROCCOLI ●

with coconut and lime bechamel sauce / 12€

CARBONARA NOODLES

Iberian jowl and truffled egg / 16€

FRIED CAMPER EGGS

with red prawns, potatoes, coriander, piparra and chipotle / 27€



OUR DNA PAELLAS

Valencian paella with chicken, rabbit and artichoke (2 pax min.) / 19€

Senyoret paella (2 pax min.) / 22€

● Vegetable fideua "en llanda" / 16€

Iberian plumilla rice with sitakes, wild asparagus and garlic. "En llanda" / 20€

Shellfish fideuá (thin short pasta). "En llanda" / 20€

Free-range chicken creamy rice with pumpkin and mushrooms (2 pax min.) / 19€

MEAT LOVERS

Baked Jospes Parpatana with caramelized "pisto" / 30€

Grilled sea bass with Asian nut vinaigrette / 28€

Jospes lacquered salmon with citrus sauce, teriyaki and grilled avocado / 22€

Thai grilled Iberian pork cheek rice with cabbage, chives / 26€

Grilled beef tenderloin with fried onion, malanga and citronella sauce. 0,2 kg piece / 30€

Grilled Wagyu entrails with roasted potato and chimichurri / 34€

Grilled beef chop. 1.2 kg piece with 45 days of maturation / 65€

Eat with your hands

Wagyu burger

with bacon, smoked cheese and caramelized onion. With fries. / 22€

Iberian bacon brioche

with Chinese cabbage, red spring onion and Sriracha spicy mayonnaise / 15€

Veggie Burger ●

with slow-cooked tomatoes, grilled avocado and "soyonnese" (soy mayonnaise) / 18€

Dessert

Gorgonzola cheesecake / 7,50€

Lime and basil sorbet / 7,50€

Lemon crunch / 7,50€

Valencian cremaet & chocolate / 7,50€

Brownie with dark chocolate creams, orange reduction and caramelized nuts / 7,50€

S W
E E
T
wine

AMONTILLADO 4 PALMAS

glass 25€ / bottle 180€

VERDIL DE GEL

glass 6,50€ / bottle 28€

MOSCATEL VINTAGE CUVA BELLA

glass 13€ / bottle 80€



WINE NOT?

Rosé Wine

MUGA D.O. Rioja

cup (€) 4,50

bottle (€) 21

IMPROMPTU ROSÉ D.O. Utiel Requena

36

White Wine

BAYAS Chozas Carrascal D.O. Utiel Requena

4 19

IMPROMPTU D.O. Utiel Requena

41

MATERIA D.O. Utiel Requena

89

ULISES D.O. Valencia

27

ALIATS D.O. Valencia

22

BLANC DE ENGUERA D.O. Valencia

23

MALVASIA SANT JAUME D.O. Valencia

4,5 22

PITA VIÑEDOS ORGANICOS D.O. Castilla y León

4,5 22

BELONDRADE Y LURTON* D.O. Castilla y León

69

ALEJAIEN CRIANZA D.O. C. y León

32

ABADIA RETUERA LEDOMAIN D.O. Rías Baixas

60

LAGAR DE CERVERA D.O. Rías Baixas

28

CARLOS MORO F.TENENCIA D.O. Rías Baixas

27

ZARATE D.O. Rías Baixas

28

MUGA D.O. Rioja

4,5 24

MARKUS MOLITOR KLOSTERBERG D.O. Mosel

31

LOUIS LATOUR CHABLIS D.O. Chablis

59

OBERGO D.O. Somontano

24

ULTREIA D.O. Bierzo

28

Red Wine

BAYAS Chozas Carrascal D.O. Utiel Requena

4 19

MÓN D.O. Valencia

45

ALIATS D.O. Valencia

23

BOBOS D.O. Utiel Requena

41

TOMÁS GONZÁLEZ D.O. Ribera del Duero

4,5 23

CARMELO RODERO D.O. Ribera del Duero

39

ASTER CRIANZA D.O. Ribera del Duero

33

PSI PINGUS D.O. Ribera del Duero

79

PAGO DE CARRAOVEJAS D.O. Ribera del Duero

55

ABADIA RETUERTA SELECCIÓN D.O. Ribera

46

AVÁN CEPAS CENTENARIAS D.O. Ribera Duero

65

PESQUERA MILLENIUM D.O. Ribera del Duero

105

EL ANDEN DE LA ESTACION D.O. Rioja

4,5 23

MUGA CRIANZA D.O. Rioja

34

VIÑA ALBERDI D.O. Rioja

32

PRADO ENEA GRAN RESERVA D.O. Rioja

72

TORRE MUGA D.O. Rioja

96

TERMES NUMANTHIA D.O. Toro

41

20 ALDEAS D.O. Castilla y León

32

PAZO DE LA CUESTA D.O. Ribera Sacra

31

SIMONNET FEBVRE D.O. Bourgogne

37

Sparkling Wine

CAVA ROXANE D.O. Utiel Requena

4,5 24

CHOZAS BRUT NATURE D.O. Utiel Requena

34

TANTUM ERGO / E. ROSÉ D.O. Utiel Requena

48

CONDE DE HARO /C.HARO ROSÉ D.O. Rioja

28

JUVE I CAMPS RESV. FAMILIA D.O. Cava

36

VEUVE CLICQUOT BRUT D.O. Champagne

13 80

VEUVE CLICQUOT BRUT ROSÉ D.O. Champagne

95

L. ROEDERER CRISTAL 2015 D.O. Champagne

439

DOM PERIGNON VINTAGE BRUT Champagne

290

AMOR DE DEUTZ D.O. Champagne

280

RUIPART BLANC DE BLANCS D.O. Champagne

149

BEERS

Heineken / 3,50€

Águila sin filtrar / 3,80€

Águila 1900 / 3,80€

Cruzcampo Gran Reserva / 4€

Craft beer / 5€

Paellas on request

Lobster Paella / 41€

Dry lobster Paella / 32€

Chicken paella with ceps and pumpkin / 20€

Complete abanda paella / 49,50€

Ask for our kids specials!

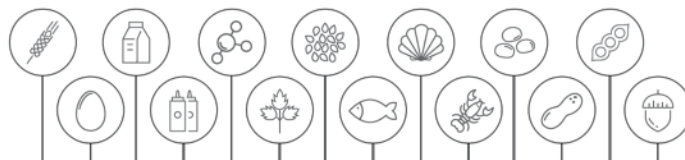
IVA INCLUIDO / VAT INCLUDED

ALLERGENS
el MIRADOR
 de ONLY YOU

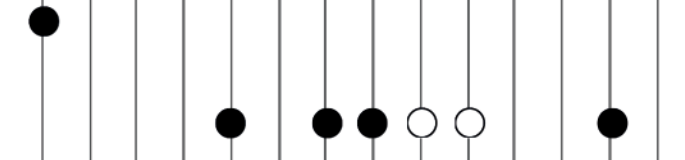
-  Gluten
-  Milk
-  Sulphite
-  Sesame
-  Molluscs
-  Lupins
-  Soy
-  Contain traces
-  Egg
-  Mustard
-  Celery
-  Fish
-  Shellfish
-  Peanuts
-  Nuts
-  May contain traces

TAPAS

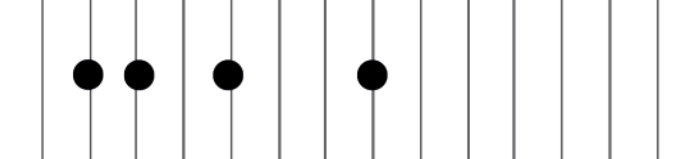
Smoked-Wagyu with buckwheat bread grated tomato



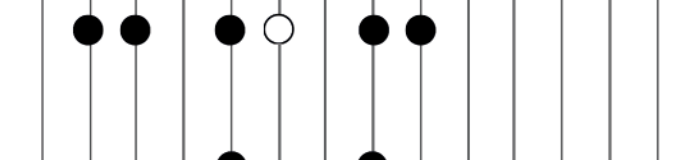
Chicken wings with teriyaki sauce



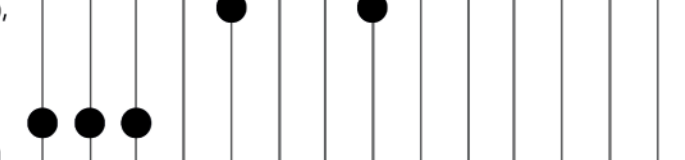
Spanish salad with tuna, avocado and chilli pepper



Grilled squid with wasabi mayonnaise, lime and coriander



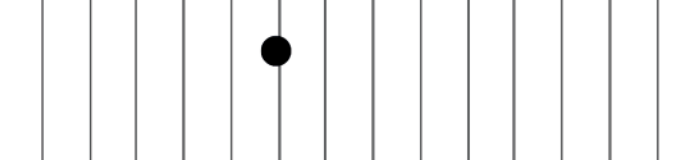
Tuna in olive oil with tomato, romescu and piparra



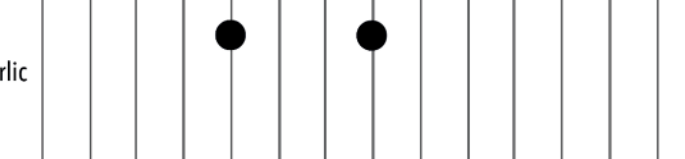
"Óido croquettes" (4 units) of iberian ham with parmesan cheese



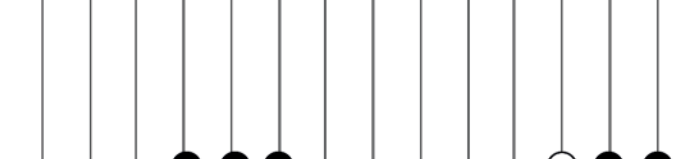
Iberian ham with buckwheat bread and grated tomato



Crispy confit pig's ear with roasted potato, paprika and extra virgin olive oil

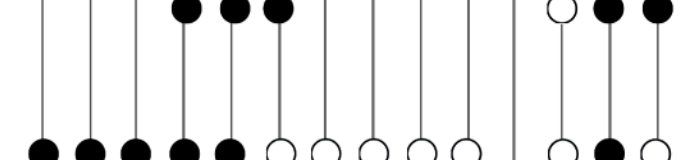


Cantabrian anchovies, pico de gallo and pickled garlic

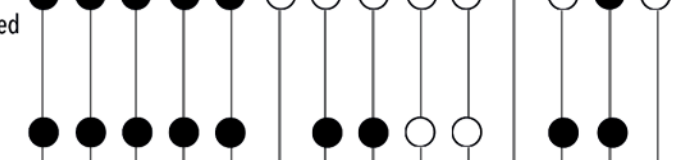


To Share

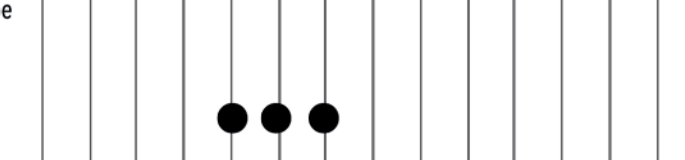
Japanese rice poke with smoked tofu, wakame and Asian vinaigrette



Crispy chicken Caesar salad with parmesan, bacon, pickled tomatoes with teriyaki sauce



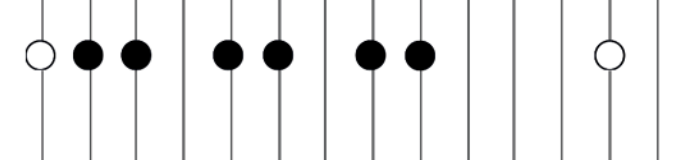
Gochujang Salmon roasted avocado and trout roe with ponzu sauce



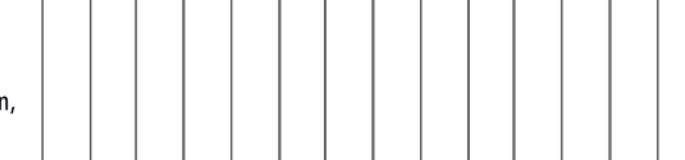
Grilled broccoli with coconut and lime bechamel sauce



Carbonara spaghetti Iberian jowl and truffled egg

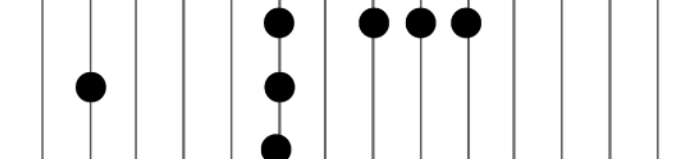


Fried camper eggs



OUR DNA PAELLAS

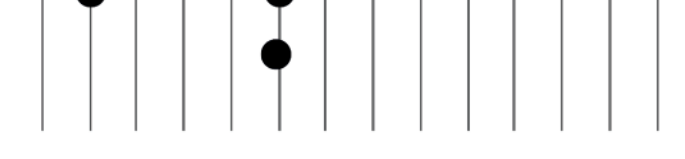
Valencian paella with chicken, rabbit and artichoke



Senyoret paella



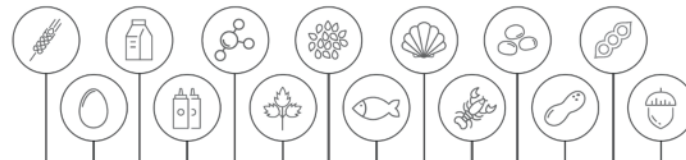
Vegetable fideua



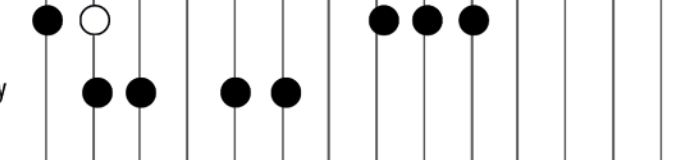
Iberian plumilla rice with sitakes, wild asparagus and garlic



Shellfish fideua



Free-range chicken creamy rice with pumpkin and mushrooms

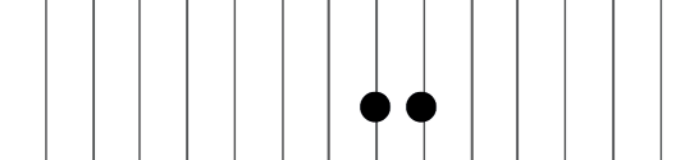


MEET LOVERS

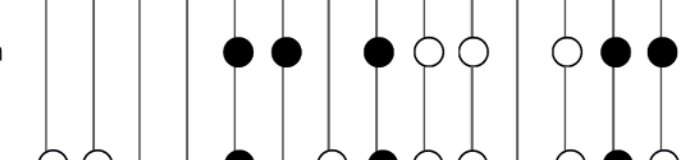
Baked Jospser Parpatana with caramelized "pisto"



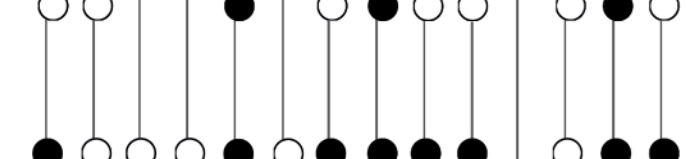
Grilled sea bass with Asian nut vinaigrette



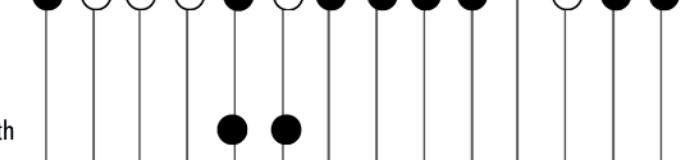
Jospser lacquered salmon with citrus sauce, teriyaki and grilled avocado



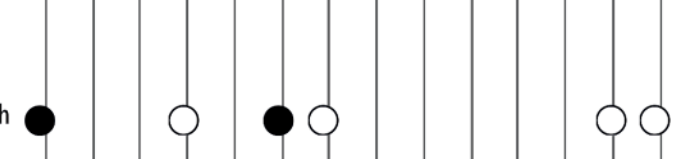
Thai grilled Iberian pork cheek rice with cabbage, chives



Grilled beef tenderloin with fried onion, malanga and citronella sauce



Grilled Wagyu entrails with Roasted potato and chimichurri



Grilled T-bone steak



Eat with your hands

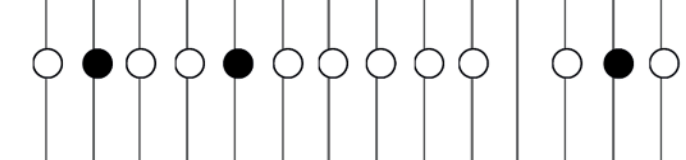
Wagyu burger with bacon, smoked cheese and caramelized onion



Mexican beef tacos with spring onion, coriander and Devil's sauce

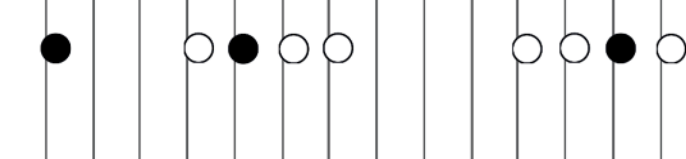


Veggie Burger with slow-cooked tomatoes, grilled avocado and "soyonnese" (soy mayonnaise)



Dessert

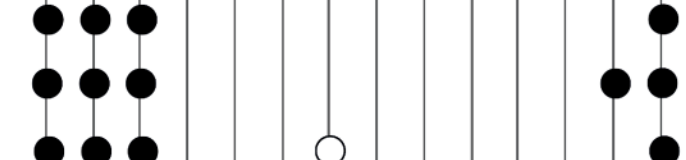
Gorgonzola cheesecake



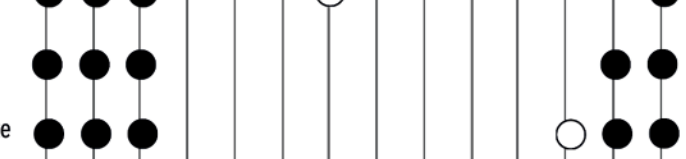
Lime and basil cake



Lemon crunch



Cremaet & chocolate



Brownie with dark chocolate creams, orange reduction and caramelized nuts

