

CASA D'ARAGONA

Casa d'Aragona is a project founded on values such as history, tradition, passion and unity.

The name is inspired by the ancient Crown of Aragon, whose reign united Valencia and Southern Italy for more than 300 years, fusing customs, dialects and culinary traditions.

The Aragonese period was a decisive era for the cities of the Kingdom: Valencia lived its “Golden Age” and Naples was called “Capital of the European Renaissance” due to its glory and the brilliant political and cultural interventions made by the Spanish kings.

This story helps us understand how it is possible that two peoples so geographically distant are so similar and connected to each other.

Artisanal baked bread, authentic pizza from Naples, typical southern products and authentic recipes will accompany you on this delicious multi-sensory experience that will guide you towards the true roots of Italian cuisine.



BREADS

PANE	2
Artisanal bread service, with premium extra virgin olive oil	
<i>The price is indicated for person</i>	
L'ORO DI NAPOLI	14
Double cooked fried pizza, finished in the oven, San Marzano DOP tomato, gently slow-cooked for 48 hours, 36-month aged Parmigiano Reggiano DOP, fresh basil, extra virgin olive oil	

SALADS

COSTIERA AMALFITANA	16
Lettuce, tomato, red onion, black olives from Gaeta, capers, Cantabrian anchovies, lemon vinaigrette	
MEDITERRANEA	18
Mixed lettuce, Mozzarella di Bufala campana DOP, tuna belly, Pomodorini del Vesuvio DOP, black olive powder	
TORNA A SORRENTO	18
Roman lettuce, potatoes, octopus, prawns, candied cherry tomatoes, parsley and lemon from Sorrento	

TO SHARE

LA TABLA DEL ARTESANO	20
Selection of Italian artisan salami	
LA TABLA DEL MAESTRO	20
Selection of Italian refined cheeses	
LA GRAN TABLA DE CASA	35
Mixed table of Italian Sausages and Cheeses	

A minimum of one dish per person is required.

LE ORIGINI DELLA CUCINA



STARTERS

BURRATA TRICOLORE	16
Buffalo burrata, homemade tomato jam, basil pesto	
VITELLO TONNATO	17
Slices of veal with tuna emulsion and Gaeta capers	
CARCIOFI CONFIT	16
Grilled candied artichokes, Grana Padano DOP fondue and mint, dried tomatoes and Caiazzo black olive powder	
PARMIGIANA	16
Eggplant millefeuille, tomato, provola di Agerola, basil, Parmigiano Reggiano DOP gratin	
MOSCARDINI ALLA LUCIANA	19
Moscardini with pomodoro San Marzano DOP, capers, black olives, parsley	
FIGLIATA DI BUFALA	20
Mozzarella di Bufala campana DOP 300 gr filled with Mozzarella pearls, red and yellow Sicilian tomatoes, extra virgin olive oil, fresh basil	
IMPEPATA DI COZZE	14
Steamed mussels, black pepper with lemon	

CARPACCIO

CARPACCIO AI FUNGHI	16
Portobello mushrooms, toasted almonds, Parmigiano Reggiano DOP flakes, rocket pesto	
CARPACCIO DI Picanha	22
Slices of marinated meat with black pepper and herbs, ricotta di bufala cream, Parmigiano Reggiano DOP crumble *Fresh truffle slices supplement - 6	
CARPACCIO DI POLPO	20
Marinated octopus accompanied by lime and parsley sauce, oil spheres	



TARTARE

TARTARE DI TONNO ROSSO DEL MEDITERRANEO Bluefin tuna, Pantelleria oregano, Maldon salt, pepper, Lemon oil and caper powder	25
TARTARE DI MANZO Rubia Gallega fillet, black olives, capers, lemon, crispy egg, shallot and hot pepper	23

PASTA

THE TRADITION

PACCHERO AL RAGÙ NAPOLETANO Pasta with Neapolitan meat ragout cooked at low temperature, Parmigiano Reggiano DOP, fresh basil	22
CANDELE ALLA GENOVESE Short pasta from Campania with veal cooked at low temperature, white wine, onion, celery and carrots	22
CANNELLONI REALI Fresh pasta filled with hand-cut beef tenderloin ratatouille, shimeji mushrooms, porcini cream, Provolone del Monaco DOP, and Parmigiano Reggiano DOP, fresh truffle slices	29
LA CARBONARA Bronze-drawn Rigatoni, Guanciale di Cinta senese DOP, Pecorino Romano DOP, egg yolks cream, toasted black pepper *Fresh truffle slices supplement - 6	18
FETTUCCELLE AL TARTUFO NERO Fresh fettuccelle with truffle butter, poached egg, fresh truffle slices	28
MACCHERONI ALLA NORMA Bronze-drawn Maccheroni, tomatoes, fried aubergine, salted ricotta, basil	19
SPAGHETTONE ALLA NERANO Bronze-drawn Spaghettone, zucchini cream, golden fried zucchini, provola di Agerola, fresh basil *Seafood option with red shrimp tartare - 7	20



SOUTH SEAS

SPAGHETTI VONGOLE E BOTTARGA Bronze-drawn Spaghetti with clams, bottarga	23
PUTTANESCA DI TONNO ROSSO Bronze-drawn Linguine with bluefin tuna, black olives, capers, Vesuvius tomatoes	26
SPAGHETTONE DEL VICERÉ Square-cut spaghettoni with homemade arugula and almonds pesto, mussels.	22
GNOCCHETTI DI MARE AL SENTORE DI AGRUMI Seafood Gnocchetti, Valencian orange and Limone di Sorrento IGP	25

THE RICE

RISOTTO SORRENTO Rice Acquerello, crayfish bisque, crayfish tartare, Limone di Sorrento IGP	28
RISOTTO DEL MONTE Rice Acquerello, boletus and seasonal mushrooms, provola di Agerola fondue, crispy guanciale	26



MEAT AND FISH

FILETTO ALL'ARAGONESE	30
Beef fillet with our Aragonese sauce and truffled mashed potatoes	
ENTRECÔTE DI MANZO	29
400 gr beef entrecôte, dry-aged for 45-60 days accompanied by seasonal vegetables	
COTOLETTA MILANESE AI PROFUMI DEL SUD	26
400 gr beef with bone, fried and breaded with breadcrumbs, almonds, caper powder, oregano, lime, parsley and black pepper; accompanied with baby potato chips and lime mayonnaise	
ROASTED SEA BASS	27
Sautéed seasonal vegetables, caper powder and lime	



LA PIZZA NAPOLETANA

The history of pizza tells a tradition of poverty and wealth, which began on the slopes of Vesuvius and then conquered the whole world and finally became a true icon of Italian gastronomy and world heritage site.

We are in Naples in 1889 when, after the visit to the city of the Queen of Italy Margherita de Savoia, the New Neapolitan chef Raffaele Esposito decided to create a "new dish" in honor of the queen.

A simple dough based on flour, mother yeast, water and oil, cooked in a wood oven and seasoned with three simple ingredients that recalled the colors of the Italian flag: tomato, mozzarella and basil.

It was in honor of the Queen that this pizza was named "Margherita", without a doubt, the most admired and well-known pizza in the world.

THE CLASSICS

LA GANADORA - Best pizza of Valencia 2025 San Marzano DOP tomato, extra virgin olive oil, provola di Agerola, Sicilian confit yellow tomatoes, basil, and black pepper	18
REGINA MARGHERITA Pomodoro San Marzano DOP, extra virgin olive oil, mozzarella fiordilatte, Parmigiano Reggiano DOP and basil	13
PROVOLA E PEPE Pomodoro San Marzano DOP, extra virgin olive oil, provola di Agerola, basil and black pepper	16
MARGHERITA CON BUFALA Pomodoro San Marzano DOP, Mozzarella di Bufala Campana DOP, Extra virgin olive oil and basil	15
MARINARA DEL CANTABRICO Pomodoro San Marzano DOP, Cantabrian anchovies, extra virgin olive oil, oregano and garlic	17
CALZONE CLASSICO Pomodoro San Marzano DOP, ricotta di bufala, mozzarella fiordilatte, ham, Napoli salami, extra virgin olive oil and basil	19

LE ORIGINI DELLA CUCINA



FROM THE REIGN

CASA D'ARAGONA	19
Yellow tomato from Sicily, Pomodori rossi del Vesuvio DOP, provola di Agerola, Capocollo di Calabria IGP, basil pesto, extra virgin olive oil	
DRAGO D'ARAGONA	18
Pomodoro San Marzano DOP, mozzarella fiordilatte, spicy salami, hot pepper oil, Parmigiano Reggiano DOP and basil	
DON PEDRO DE TOLEDO	20
Mozzarella fiordilatte, Prosciutto crudo San Daniele DOP, arugula, Parmigiano Reggiano DOP flakes and extra virgin olive oil	
TRASTÁMARA	18
Mozzarella fiordilatte, seasonal vegetables, seasonal mushrooms and extra virgin olive oil	
RE ALFONSO V	23
Black truffle, mixed mushrooms, crispy guanciale, extra virgin olive oil and mozzarella fiordilatte *Fresh truffle slices supplement - 6	
DON FERRANTE	21
Mortadella di Bologna IGP, pistachio cream, pistachio seeds, mozzarella fiordilatte, extra virgin olive oil and ricotta di bufala flakes	
BORGIA	19
Pomodoro San Marzano DOP, mozzarella fiordilatte, ham, salami Napoli, mushrooms, extra virgin olive oil and black olives	
L'INFANTA CATERINA	21
Provola di Agerola, mozzarella fiordilatte, alpine pancetta, roasted potatoes, rosemary, extra virgin olive oil, rosemary oil.	



THE PREMIUMS

RAGÙ	23
Pomodoro San Marzano DOP tomato, Neapolitan meat ragout cooked at low temperature, Parmigiano Reggiano DOP, Parmigiano Reggiano DOP chips, ricotta emulsion, extra virgin olive oil, basil	
LE DUE SICILIE	23
Eggplant cream, Mozzarella di Bufala Campana DOP, Sicilian red datterino tomatoes, tuna belly, eggplant chips, caper powder, extra virgin olive oil, and basil	
VA PENSIERO	23
Trapanese pesto, basil, Mozzarella di bufala campana DOP pearls, Prosciutto di Parma DOP, salted ricotta crumble with orange zest and pink peppercorns, extra virgin olive oil	
VERDE VIVALDI	23
Basil pesto, scapece-marinated zucchini, Mozzarella di Bufala campana DOP, red datterini tomatoes, buffalo ricotta, alpine pancetta powder, garlic oil, Parmigiano Reggiano DOP chips, Limone di Sorrento IGP	



SORBETS

SORBETTO DI SORRENTO	10
Limoni di Sorrento IGP, Prosecco	
SORBETTO DI AMALFI	13
Limoni di Sorrento IGP, Prosecco, mint, lemon gin	

DESSERTS

TIRAMISÚ	9
Lady fingers, espresso coffee, mascarpone cream and dark chocolate	
SEMIFREDDO AL PISTACCHIO	9
Semifreddo with pistachio cream with crumble and chocolate topping	
PANNACOTTA DI CORTE	9
Pannacotta with red fruits or chocolate	
BABÀ AL RUM	9
Typical Neapolitan sweet dipped in rum, served with whipped cream	
CANNOLO SICILIANO	9
Cannolo filled with cottage cheese and chocolate chips	
TRIONFO DI CIOCCOLATO	9
Homemade chocolate cake	

Sweet wine pairing

HEKATE PASSITO IGT - BODEGA FEUDO ARANCIO	glass 7
Moscato IGT	

Cocktails



THE CLASSICS

DRY MARTINI 11
martini dry, gin

OLD FASHIONED 13
bourbon, angostura, sugar, soda

SAZERAC 12
Cognac, absinta, peychaud's bitter

MANHATTAN 11
bourbon, vermouth red

ESPRESSO MARTINI 12
*vodka, coffee liquor,
liquid sugar, coffee*

BLACK RUSSIAN 12
Vodka, coffee liquor

AGUA DE VALENCIA 11
*vodka cointreau, orange juice,
prosecco,*

WHITE RUSSIAN 14
vodka, coffee liquor, half and half

MARGARITA 12
tequila, cointreau, Lime juice

DAIQUIRI 12
*white rum, lime juice,
liquid sugar*

MOJITO 13
*white rum, lime,
mint, soda*

CAPIRIÑA 13
cachaca, lime, soda

PISCO SOUR 14
pisco, lime juice, liquod sugar

WHISKEY SOUR 14
*whiskey
lime juice, liquid sugar*

AMARETTO SOUR 14
*amaretto di saronno, lime
juice, liquid sugar*

SAN FRANCISCO 12
*orange juice, peach juice,
pineapple juice, cranberry syrup*

SPRITZ

APEROL SPRITZ 10
aperol, Prosecco, soda

CAMPARI SPRITZ 10
Campari, prosecco, soda

PETRONI SPRITZ 12
petroni, prosecco, soda

LIMONCELLO SPRITZ 12
limoncello, prosecco, sprite

HUGO SPRITZ 10
*saint germain, prosecco, soda,
mint*

THE NEGRONI'S

MI.TO. 10
red vermouth, campari

AMERICANO 10
*red vermouth, campari,
soda*

NEGRONI 12
*red vermouth, campari,
gin*

NEGRONI SBAGLIATO 12
red vermouth, campari, prosecco

BOULEVARDIER 13
borboun, red vermouth, campari

OLD PAL 13
*vermouth dry, campari,
rye whisky*



THE SIGNATURE

EL BESO DE LA VIDA 15
gin, Mure liquor, lime juice, amarena syrup

404 NOT FOUND 15
italicus, amaretto di saronno, lime juice, sugar syrup, peach juice

L' APOSTOLO 15
lemon gin malfy, colatura di alici, lime juice, tónica mediterránea, mint

IL COCKTAIL DI CORTE 15
Cocktails at the discretion of the bartender, warn of allergies or intolerances

GIN

BOMBAY SAPPHIRE 8
TANQUERAY 8
SEAGRAM 8
HENDRICK'S 9
GIN VLC 10
RAIN GIN 10
GINSELF 10
G'VINE FLORAISON 10
MARTIN MILLER 11
MALFY LIMON 11
ENGINE 16
RAIN GIN FRAGOLA 10
PUERTO DE INDIAS 11
MALFY POMELO 12

RON

BACARDI CARTA BLANCA 8
BRUGAL ANEJO 8
BARCELO ANEJO 8
MATUSALEM ANEJO 9
BLACK TEARS SPICED RON 9
SANTA TERESA 1776 12

WHISKEY

SCOTCH WHISKY
J&B 7
BALLANTINE'S 8
JOHNNIE WALKER RED LABEL 8
JOHNNIE WALKER BLACK LABEL 10
TALISKER 10Y 10
DEEAR'S 12Y 12
MACALLAN 12Y 15
MACALLAN 15Y 20

BOURRBON
FOUR ROSES BULLEIT 10

RYE WHISKEY
BULLET RYE 9

IRISH WHISKEY
JAMESON 9



VODKA

ABSOLUTE	8
GREEY GROOSE	10
BELVEDERE	12

TEQUILA

JOSE CUERVO SILVER	7
JOSE CUERVO REPOSADA	9

BRANDY

TERRY	5
TERRY 1900	7
CARLOS 1	9

VERMOUTH

MARTINI SPECIALE AMBRATO	8
MARTINI SPECIALE RUBINO	8
NODUS DESCLARO BLANCO	7
NODUS DESCLARO TINTO	7

GRAPPA

NONNINO BLANCA	8
BACIO DEL MUSE BARRICATA	8
NONNINO BARRICATA	7

LIQUORS

LIMONCELLO	5
HORUJO DE HIERBA	5
MISTELA	6
COINTREAU	5
FRANGELICO	7
PACARHAN	7
MARIE BRIZARD	7
JEGERMAISTER	7
AMARO DEL CAPO	8
BAILEYS	8
AMARETTO DI SARONNO	8
SAMBUCA	8
<i>extra refresco para combinados</i>	2.5



BEERS

ESTRELLA DAMN	4.5
FREE DAMN	5
FREE DAMN TOSTADA	5
DAURA - SIN GLUTEN	5
RADLER	4.5
MALQUERIDA - ROJA	5
TURIA	5

DRAFT

INEDIT	
small	4
large	5
TURIA	
small	3.5
large	4.5

SOFT DRINKS

WATER	2.8
SPARKLING WATER	3
FEVER THREE INDIAN TONIC	3
FEVER THREE MEDITERRANEAN TONIC	3
FEVER THREE SICILIAN LEMONADE	3
FEVER THREE GINGER ALE	3
COCA COLA	3
COCA COLA 0	3
COCA COLA 00	3
AQUARIUS NARANJA	3
AQUARIUS LIMON	3
FUSE TEA	3

COFFEE

ESPRESSO	2.2
CAFFÈ DEL TIEMPO	2.3
DECAF	2.4
SHORT	2.4
CAFFÈ BONBON	2.5
CAPPUCCINO	2.6
MACCHIATO	2.6