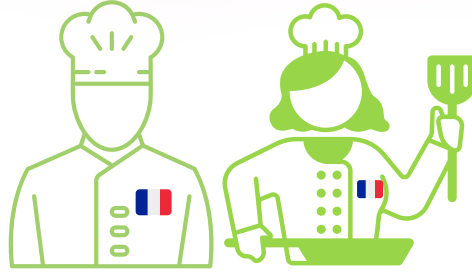


# WFW Altea Hills



Here is our **Organic & Vegetal Menu, to take away**,  
entirely homemade with fresh, mainly local products.  
We took the time to choose our products and recipes  
in order to offer you the best.

Orders, information and withdrawals :

**7 days a week from 8 a.m. to 10:30 p.m.**



(+34) 673 306 639  
[www.wwalteahills.com](http://www.wwalteahills.com)  
[hello@wwalteahills.com](mailto:hello@wwalteahills.com)



# Pizza

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15€

## Base of your choice

Tomato or Spicy Tomato 

+ Basil and oregano from our garden, olives and olive oil.

+ 3 ingredients of your choice included (additional ingredient + €1.50)

### Ingredients available (depending on the season)

Fresh tomatoes

Candied onions

Grilled eggplant

Bell Pepper

Tapenade

Vegetable cheese

Mushrooms

Artichoke heart

White truffle olive oil

Capers

[Allergen  ]



## Go with

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Gaspacho **5€**

Fresh fruit juice **5€**

The KosmiK of the week

(gluten free possible)

Chocolate Hazelnut Pizza

[Allergen   ]

**6.50€**

**10€**

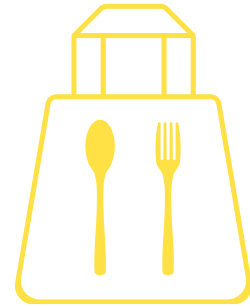
## Weekly takeaway menu (gluten free possible)

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Main course  
+  
Dessert

19€

Discover our menu on Facebook  
or contact us.



## Catering (gluten free possible)

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Our **creations** are custom made based on **your preferences** and the **season**. If you want, we can surprise you too !

### Example :

#### Appetizer pieces

Assortment of your choice of: Tapas with hummus and basil from our garden, Lentil croquettes and small vegetables, Cannelés with dried tomatoes and olives, ...

#### Starter

Seasonal vegetable tartare or Velouté or Gazpacho or Mini pizza ...

#### Main course

Paella or stuffed vegetables or vegetable skewer and fresh tabbouleh or Burger ...

#### Dessert

Cake or Chocolate Mousse or Cup Cake or Chocolate Tart, ...

Available as a plated meal,  
aperitif dinner, buffet or brunch.

Price : Contact us for a personalized and seasonal menu.

# Breads & Sweets

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Sourdough wheat **Bread** 5€ (+/-600g)

[Allergen  ]

**Special breads** 7€

Olives, Dried Tomatoes or Herbs

[Allergen  ]



**Buckwheat bread** (gluten free) 8€ (+/-800g)



**Waffles** with citrus fruits, cinnamon and star anise flower

(gluten free)

100g : 4€



**Cake** 7,50€ (+/- 300g)

Chocolate Burst, Lemon, Orange, saison fruits or Vanilla.

(gluten free possible)

[Allergen  ]



Vanilla Shortbread

[Allergen



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6€/100g



The KosmiK of the week

6,50€

(contact us or consult it on our Facebook page)



Chocolat and nuts spread

(gluten free)

7€/230g

[Allergen.



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Seasonal fruit jam. Price, consult us.

(gluten free)




Pie, cakes or desserts

from 6 people (price, contact us from 39€)

(gluten free possible)

## Our Chocolates (gluten free)

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Dark 82% Premium origin	4,50€ /100g
Chocolate Mendiants [Allergen. 	6€ /100g
White Roasted Coco	8€/100g
Dark, white heart	7€/100g
Coconut Milk Chocolate Bar	5€/100g

## Our Drinks

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**Fresh seasonal fruit juice to your taste** **5€**

### Beers

Blonde 4,8° or Strong Ale 7,2°  
Alcoy (Alicante)  
(gluten free)



Belge - Trappist : La Trappe Puur  
[Allergen 



Our fabulous **Wines, Champagnes** and **Spirits**  
Organic & No Added Sulfites

**Wines from La Encina - Alicante**

**Red**

Forcallat Rouge	12€/75cl
Merlot	12€/75cl
Garnacha	12€/75cl
Monastrell	12€/75cl

**White**

Forcalat	12€/75cl
Vionier	12€/75cl

**Rosé**

Garnacha	12€/75cl
Merlot Millésime 2019	15€/75cl

**Aperitif or dessert wine**

Vino Viejo del Abuelo (2012)	19€/75cl
Casa Malanca (2012)	18€/75cl
Vermut Tinto	14€/75cl
Vino Dulce	14€/75cl

**Red Wine : Château Le Puy - France**

Cuvé Emilien 2019	49€/75cl
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**Champagne - France**

Consult us. We work with harvesting producers.

**Cava**

Cygnus Deneb	19€/75cl
Innat Eudald Massana.	21€/75cl
Corpinnat Memoria Millésime 2016	35€/75cl



## Spirits

Vodka Snow Queen - Kazakhstan

55€/70cl

Gin Palma - Spain

45€/70cl

Rhum Barcelo  
Dominican Republic

32€/70cl



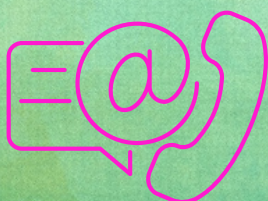
We are here to help if you need advice.

For any additional information, quote or order,  
contact us by phone, email or WhatsApp.

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# WFW Altea Hills



## ICONOS ALÉRGENOS



Cereales con Gluten



Crustáceos



Huevos



Pescado



Cacahuetes



Soja



Lácteos



Frutos de cáscara



Apio



Mostaza



Granos de sésamo



Dióxido de azufre y sulfitos



Moluscos



Altramuces

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