

Ciutat Vella Tasting Menu

*Cured meats

One of the most traditional and diverse elaborations of our country, with all the personality and singularity of every town, prepared from a personal perspective

Albufera crabs

Emulsion of pickled herbs, fresh peas and sisho in tempura

Beurre blanc of white asparagus with *capellanes*

*Red King prawn from Dénia – Swiss chard tea

Red tuna “Titaina”

Reeds and mud

Bomba rice with Guirra ewe and olives

Albufera duck breast with *llimonea* sauce

Carob, coffee and whisky

*Revisiting the classic *arroz con leche*

Pinetrees and pinecones

Wine pairing (optional)

135 € / person
10% VAT included

82 € / person
10% VAT included

Quique Dacosta

TERRITORI TASTING MENU

Albufera crabs

*Emulsion of pickled herbs, fresh peas and sisho in tempura

**Beurre blanc* of white asparagus with *capellanet*

*Red tuna "Titaina"

**Reeds and mud*

*Bomba rice with Guirra ewe and olives

*Albufera duck breast with *llimonea* sauce

*Carob, coffee and whisky

Pinetrees and pinecones

115 € / person
10% VAT included

Wine pairing (optional)

60 € / person
10% VAT included

BESPOKE MENU

You can tailor your own menu composed of:

Snacks, two courses and a dessert with the asterisk (*) and petit fours.

85 € / person
10% VAT included

Quique Dacosta

We inform our customers that products included in the food menu may contain allergens or traces thereof.