

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

Valencian salad

Grilled *bobby* bean coca

*Mediterranean, muscatel and Orange

Momentum

Reeds and mud

Cuttlefish and chard rice

Llimonea blue duck

*Peach, kombucha and lemon verbena

*Revisiting the classic *arroz con leche*

Pinetrees and pinecones

Wine pairing (optional)

160 € / person
10%VAT included

95 € / person
10% VAT included

Quique Dacosta

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

TERRITORI TASTING MENU

Albufera crabs

*Valencian salad

Grilled *bobby* bean coca

*Momentum

**Reeds and mud*

*Cuttlefish and chard rice

**Llimonea blue duck*

*Fresh sheep's milk, zucchini and herbs

Pinetrees and pinecones

135 € / person
10% VAT included

Wine pairing (optional)

75 € / 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.

Option available from Tuesday to Thursday during lunch and dinner service and Friday during lunch service

98 € / person
10% VAT included

Quique Jacosta