

Ciutat Vella Tasting Menu

Our complete experience, a selection of courses that constitute
a journey through Valencian gastronomy

Signature cold cuts: Cured horse loin, Easter sausage, sheep's jerky and
figatell sobrassada

Pine nut *gazpachuelo* with figs

Time, territory and season

Fideuà with Red prawn from Denia

Reeds and mud

Rice with cuttlefish and salt-cured fish

Mallard duck stew

Duck aged in rice

The *Torrija*

Carob

Petits fours

EL POBLÉT
RESTAURANTE



Menu | **195 € / person**
10% VAT included

Wine pairing (opcional) | **130 € / person**
10% VAT included

Menu items may contain allergens. Dishes and ingredients are subject to seasonal changes and market availability.
Please check with staff if needed.

TERRITORI TASTING MENU

A selection of courses inspired by the taste memory from
the perspective of the territory

Signature cold cuts: Cured horse loin, Easter sausage, sheep's jerky and
figatell sobressada

Pine nut *gazpachuelo* with figs

Time, territory and season

Reeds and mud

Rice with cuttlefish and salt-cured fish

Mallard Duck stew

Duck aged in rice

The *Torrija*

Petits fours

EL POBLET
RESTAURANTE



Menu	165 € / person 10% VAT included
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Wine pairing (optional)	115 € / person 10% VAT included
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Menu items may contain allergens. Dishes and ingredients are subject to seasonal changes and market availability.
Please check with staff if needed.

V e g e t a r i a n T a s t i n g M e n u

Our greenest proposal, celebrates the authenticity of the
Valencian garden

Green tomato soup

Pine nut *gazpachuelo* with figs

Time, territory and season

Allium

Reeds and mud

Olives rice

Valencian garden vegetable stew

Mushrooms and koji

The Torrija

Carrob

Petits fours

ĒL PŌBLĒT
RESTAURANTE



Menu | **195 € / person**
10% VAT included

Wine pairing (opcional) | **130 € / person**
10% VAT included

Menu items may contain allergens. Dishes and ingredients are subject to seasonal changes and market availability.
Please check with staff if needed.

B e s p o k e M e n u

Possibility of preparing a menu consisting of:
Snacks, a choice of two courses, a dessert and Petits fours

* Available for lunch on Thursdays and Fridays and for dinner on Wednesdays and Thursdays. Not available on special days.

Menu	108 € / person
	10% IVAT included