Ciutat Vella Tasting Menu

Our complete experience, a selection of **11 courses** that constitute a journey through Valencian gastronomy

Signature cold cuts: Cured horse loin, *Longaniza de pascua* (Easter sausage), sheep's jerky and *figatell sobrassada*

Asparagus and pine nuts gazpachuelo

Time, territory and season

The Red prawn from Denia

Eel sequence:

Reeds and mud

Allipebrat rice with salted cured lemons

Collaret peanuts stew and Mallard duck
Duck aged in rice

Sheep 'cheese' with saffron

The *Torrija*

Carob Sacher

Citrus petit fours



Wine pairing (opcional)

10% VAT included

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127 € / person 10% VAT included

Territori Tasting Menu

A selection of **9 courses** inspired by the taste memory from the perspective of the territory

*Signature cold cuts: Longaniza de pascua (Easter sausage), cured horse loin and figatell sobrassada

Asparagus and pine nuts gaszpachuelo

Time, territory and season

Eel sequence:

Reeds and mud

Allipebrat rice with salted cured lemons

Collaret peanuts stew and Mallard Duck
Duck aged in rice

The *Torrija*

Carob Sacher

Citrus petit fours

EL POBLET

Menu | 165 € / person 10% VAT included

£3 £3

Wine pairing (optional)

112 € / person 10% VAT included

Vegetarian Tasting Menu

Our greenest proposal, celebrates the authenticity of the Valencian garden with a selection **11 vegetarian courses**.

Green tomatoes soup

Pine nuts gazpachuelo

Time, territory and season

Allium

Reeds and mud

Olives rice

Collaret peanuts stew

Mushrooms and koji

Sheep "cheese" with saffron

The Torrija

Carob Sacher

Citrus petit fours

Menu

195 € / person

10% VAT included

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£3 £3

Wine pairing (opcional)

127 € / person 10% VAT included

Bespoke Menu

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