

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, Easter sausage, sheep's jerky and *figatell sobrassada*

Pine nut *gazpachuelo* with figs

Time, territory and season

The Red prawn from Denia

Fideuà

Reeds and mud

Allipebrat rice with salt-cured lemons

Mallard duck stew

Duck aged in rice

Cucumber, seaweed, and sheep's milk

The *Torrija*

Citrus Petits fours

EL POBLÉT
RESTAURANTE



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

Wine pairing (opcional) | **127 € / 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 **9 courses** inspired by the taste memory
from the perspective of the territory

Signature cold cuts: Cured horse loin, Easter sausage and *figatell
sobrassada*

Pine nut *gazpachuelo* with figs

Time, territory and season

Fideuà

Reeds and mud

Allipebrat rice with salted cured lemons

Mallard Duck stew

Duck aged in rice

The *Torrija*

Citrus petit fours

EL POBLET
RESTAURANTE



Menu | **165 € / person**
10% VAT included

Wine pairing (optional) | **112 € / person**
10% VAT included

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 with a selection **11 vegetarian courses**.

Green tomato soup

Pine nut *gazpachuelo* with figs

Time, territory and season

Allium

Fideuà

Reeds and mud

Olives rice

Valencian garden vegetable stew

Mushrooms and koji

Cucumber, seaweed, and sheep's milk

The Torrija

Citrus Petits fours

ĒL PŌBLĒT
RESTAURANTE



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

Wine pairing (opcional) | **127 € / 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