

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*

Beach cuttlefish and pumpkin

Time, territory and season

The Red prawn from Denia

Eel sequence:

Reeds and mud

Allipebrat rice with salted cured lemon

Collaret peanut stew and Mallard duck

Duck aged in rice

Sheep 'cheese' with saffron

White chocolate and citrus

The *Torrija*

Pastisset (Petit fours)

EL POBLĒT
RESTAURANTE



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

Wine pairing (opcional) | **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 sobrossada*

Beach cuttlefish and pumpkin

Time, territory and season

Eel sequence:

Reeds and mud

Allipebrat rice with salted cured lemon

Collaret peanut stew and Mallard Duck

Duck aged in rice

White chocolate and citrus

The *Torrija*

Pastisset (Petit fours)

EL POBLÈT
RESTAURANTE



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

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

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 petit fours

* Available for lunch on Thursdays and Fridays and for dinner on Wednesdays and Thursdays

Menu | **108 € / person**
10% IVAT included

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

Our menu adapted to the garden, focusing on flavor and technique

* available on request at time of booking

10 courses Menu | **195 € / person**
+127€ wine pairing (optional)

8 courses Menu | **165 € / person**
+112€ wine pairing (optional)

ĒL PŌBLĒT
RESTAURANTE



We inform you that the products included in the menu may contain allergens. Consult our staff.