

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 POBLÈT
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)

ĒL PŒBLĒT
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 tomatoes soup

Asparagus and figs

Time, territory and season

Allium

Reeds and mud

Olives rice

Collaret peanut stew

Mushrooms and koji

Sheep cheese with saffron

White chocolate and citrus

The Torrija

Pastisset

ĒL PŌBLĒT
RESTAURANTE



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

Wine pairing (opcional) | **127 € / person**
10% VAT included

We inform you that the products included in the menu may contain allergens. Dishes and ingredients are subject to seasonality and market availability. Please consult our staff.

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