

Ciutat Vella Tasting Menu

Our complete experience, a selection of 10 courses that constitute a journey through Valencian gastronomy

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

Asparagus, oyster and fig leaves

Time, territory and season

Red prawn from Denia boiled in seawater with chard tea

Eel sequence:

Reeds and mud

Allipebrat rice with salted cured lemon

The wild rabbit

Sheep 'cheese' with saffron

White chocolate and strawberry honey

The *Torrija*

Pastisset (Petit fours)

EL POBLĒT
RESTAURANTE



Menu | **175 € / person**
10% VAT included

Wine pairing (opcional) | **117 € / person**
10% VAT included

TERRITORI TASTING MENU

A selection of **8 courses** inspired by the taste memory
from the perspective of the territory

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

Asparagus, oyster and fig leaves

Time, territory and season

Eel sequence:

Reeds and mud

Allipebrat rice with salted cured lemon

The wild rabbit

White chocolate and strawberry honey

The *Torrija*

Pastisset (Petit fours)

EL POBLÈT
RESTAURANTE



Menu | **145 € / person**
10% VAT included

Wine pairing (optional) | **92 € / 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 | **98 € / 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 | **175 € / person**
+ 117€ wine pairing (optional)

8 courses Menu | **145 € / person**
+ 92€ wine pairing (optional)

ĒL PŌBLĒT
RESTAURANTE



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