

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 peanuts stew and Mallard duck

Duck aged in rice

Sheep 'cheese' with saffron

The *Torrija*

Carob Sacher

Citrus 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 peanuts stew and Mallard Duck

Duck aged in rice

The *Torrija*

Carob Sacher

Citrus petit fours

EL PØBLÈT
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

Fermented pumpkin

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

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