(liutat 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

Asparagus and pine nuts gazpachuelo

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

The *Torrija*

Carob Sacher

Citrus Petits fours

ēL P⊕BLēT RESTAURANTE

Wine pairing (opcional)

10% VAT included

| 195 € / person

£3 £3

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: Cured horse loin, Easter sausage and *figatell* sobrassada

Asparagus and pine nuts gaszpachuelo

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

Menu | 165 € / person 10% VAT included

£3 £3

Wine pairing (optional)

112 € / person 10% VAT included

Vegetarian Tasting Menu

Our greenest proposal, celebrates the authenticity of the Valencian garden with a selection 11 vegetarian courses.

Green tomatoes soup

Pine nuts gazpachuelo

Time, territory and season

Allium

Fideuà

Reeds and mud

Olives rice

Valencian garden vegetable stew

Mushrooms and koji

The Torrija

Carob Sacher

Citrus Petits fours

£3 £3

| 195 € / person Menu 10% VAT included

Wine pairing (opcional) | 127 € / person

10% VAT included

Bespoke Menu

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