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PELAYO
GASTRO TRINQUET

C/ Pelayo, 6
46007 Valencia

963514156
grupogastrotrinquet.com

December, 25th XMAS DAY LUNCH

APPETIZER

- Glass of stew broth, cured egg yolk and ham powder *(individual)* 12

STARTERS

- Steak tartar on toasted brioche, egg yolk potatoes and fresh butter *(individual)* 1-2-5-7-14
- Prawn croquette with red shrimp tartar and shrimp head juice mayonnaise *(individual)* 1-2-4-5-14
- Andalusian-style cod kokotxas, pilpil, artichokes and green sauce *(1 dish for every 2 people)* 1-2-3-4
- Truffled cannelloni with beef cheek stew, roasted leek velouté and powdered ashes *(1 dish for every 2 people)* 1-10-13-14

MAIN DISH CHOOSE ONE

- Paella-style rice with octopus and boletus, with paprika alioli and chives 2-3-4-5
- Creamy Valencian stew rice with its homemade meatball, blanquet and vegetables 12

DESSERT

- Baked apple on caramelised puff pastry, nougat crumbs and almonds 1-9-14

47,00 €

Bread service and VAT included. Beverages and coffee are not included. Rice dishes are served to a full table, only one type of rice per table.



KID'S MENU

Up to 12 years old.
Only for lunch on 25th/12, 1st/01 and 6th/01.

STARTERS

- Iberian ham croquette 1-5-14
- Trinquet bravas 1-5

MAIN DISH CHOOSE ONE

- Valencian paella 12
- Sausage with fried egg and potatoes 1-5

DESSERT

- Ice cream 1-5-14

25,00 €

Included VAT. Beverages are not included.

December, 31st NEW YEAR'S EVE

APPETIZER

- Foie gras bonbon with pistachio powder *(individual)* 9

STARTERS

- Cheese board (truffled, smoked, rosemary) with nuts and quince jelly *(1 dish for every 2 people)* 1-9
- Gillardeau oyster on creamy pea sauce, smoked oyster consommé and salicornia *(individual)* 2-3-4-14
- Shrimp carpaccio, soft roasted onion cream, ginger and galanga oil, and toasted almond slices *(1 dish for every 2 people)* 2-9
- Seasonal mushrooms, cured egg yolk, black truffle, rosemary parmentier and foie gras *(1 dish for every 2 people)* 5-12-14
- Piquillo peppers stuffed with red prawns and its "suquet" with red prawn head powder *(individual)* 1-2-4-14
- Grilled marrow, jerky, crispy bacon and dashi mayonnaise *(1 dish for every 2 people)* 2-3-4-5-10-13

MAIN DISH CHOOSE ONE

- Glazed lamb shank, potato parmentier, vegetables and its roasted gravy *(individual)* 12-13-14
- Cod loin, green beurre blanc and chargrilled pak choy *(individual)* 2-3-4-7-13-14

DESSERT

- Mango and mint sorbet 13
- Celery gel, creamy lemon, dry meringue and crunchy biscuit 1-5-11-12
- Traditional grapes

BEVERAGES

- Blanc de Trilogía D.O. VALÈNCIA
- Les Alcusses D.O. VALÈNCIA
- Agustí Torrelló Mata D.O. CAVA
- Beer, sodas, spring water
- Coffee or teas

84,00 €

All included

January, 1st NEW YEAR'S DAY LUNCH

STARTERS

- Cuttlefish with alioli, emulsion of mery sauce and lime *(1 dish for every 2 people)* 3-5
- Creamy hake brandade fritter, caramelised piquillo peppers and pine nuts *(individual)* 1-4-9
- Chargrilled whole cuttlefish, red curry allipebre with coconut milk, and peanuts with honey *(1 cada 2 personas)* 2-3-4-9-13
- Crunchy ravioli of "ropa vieja", stew juice and chickpeas *(individual)* 1-12

MAIN DISH CHOOSE ONE

- Paella-style rice with onioned cuttlefish and Iberian sobrasada 2-3-4-12-13
- Creamy rice with duck, mushrooms and foie, and its smoked duck breast 12-13

DESSERT

- Caramelised French toast with dulce de leche cream and vanilla ice cream 1-5-14

45,00 €

Bread service and VAT included. Rice dishes are served to a full table, only one type of rice per table.

January, 6th 3 KINGS' DAY LUNCH

STARTERS

- Cured anchovy and pickled anchovy on puff pastry and fresh butter *(individual)* 1-4-14
- Iberian cured ham, bread, grated tomato with pebrella *(1 dish for every 4 people)* 1
- Andalusian-style monkfish in green sauce and sautéed edamame with kimchi *(1 dish for every 2 people)* 1-2-3-4
- Low-temperature pork ribs, beef gravy, baby potatoes, and katsuobushi *(individual)* 1-10-13

MAIN DISH CHOOSE ONE

- Paella-style rice with onioned figatell, snow peas, and roasted garlic alioli 5-12
- Creamy senyoret rice with chargrilled octopus slices and a mery sauce emulsion 2-3-4

DESSERT

- Roscón de Reyes by Dulces Martí, over crème anglaise and chocolate 1-5-14

42,00 €

Bread service and VAT included. Rice dishes are served to a full table, only one type of rice per table.



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Some dishes on these menus may vary depending on the seasonality and availability of some of the ingredients. If this is the case, they will be replaced by dishes of similar quality.

On the days when these menus are served, there will be no à la carte service.

ALLERGENS

- | | |
|---------------|---------------|
| 1. Gluten | 8. Peanuts |
| 2. Crustacean | 9. Nuts |
| 3. Molluscs | 10. Soy |
| 4. Fish | 11. Sesame |
| 5. Egg | 12. Celery |
| 6. Lupin | 13. Sulphites |
| 7. Mustard | 14. Dairy |