



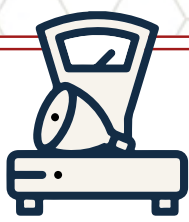
CASA BALDO 1915

GRUPO GASTRO TRINQUET

THE MENU

5% Extra fee for terrace service

VAT included in all prices of this menu



GROCERIES



- 3,70

BREAD and OLIVE OIL SERVICE. Artisan sourdough loaf served with Lágrima extra virgin oil. Please, let us know if you would prefer not to have this. (1)*
- 3,90

HANDMADE AIOLI and GRATED TOMATO with olive oil and oregano, fleur de sel (5)*
- 13,30

CANNED MUSSELS (3.13)*
- 12,70

CANNED SARDINES in tomato sauce (4.13)*
- 4,70

MARRIAGE TOAST. Salt-cured anchovy and a pickled anchovy on a toast over grated tomato (1.4.5.13.14)*
- Our GILDA with RED TUNA
- 3,80

a small brochette with pepper, salt-cured anchovy, olive, and rosemary-flavoured goat cheese (4.13.14)*
- 9,40

PICKLED ANCHOVIES with Piquillo peppers and Duso® crisps (4.13)*
- 4,60

SALT-CURED OO ANCHOVY with French butter on a brioche bread slice (1.4.5.14)*
- 15,10

VALENCIAN SALAD with canned tomato, longfin tuna, green onion, sweet green peppers, and a mix of green leaves (4.13)*
- 14,90

SEASONAL TOMATO SALAD with canned longfin tuna from the Cantabrian Sea (4.13)*
- 14,90

ANGUS BEEF JERKY & fried almonds (9)*
- 21,70

Hand-sliced IBERIAN CURED HAM (1)*
- 16,90

ASSORTED CHEESES BOARD (9.14)*
- 15,80

ASSORTED IBERIAN ACORN-FED PORK COLD MEATS BOARD and IBERIAN PORK SOBRASSADA





TRINQUET’S CLASSIC TAPAS



ALBUFERA FRITTER

BEST VALENCIAN TAPA 2025

5,10 Smoked allipebre fritter, flame-grilled eel, roasted garlic cream, sliced almonds, and its broth (1.2.3.4.9)*

3,50 CREAMY COD FRITTER (unit)(1.4.5)*

3,50 BEEF JERKY CROQUETTE (unit)(1.5.14)*

TRINQUET BRAVAS

8,00 WINNER AT BRAVAS FEST 2024 VALÈNCIA with homemade brava sauce, aioli and spicy smoked paprika oil from La Vera (3.4.5.10.13)*

9,80 SAILOR’S TITAINA with fried egg (4.5.13)*

10,70 SPANISH POTATO SALAD with smoked and salt-cured fish (1.4.5.10.13)*

13,20 CUTTLEFISH with mayonnaise, parsley emulsion and lime zest (3.5.10.13)*



for NIBBLING



5,20 ARTICHOKE FLOWER, romesco sauce and Parmesan cheese(1.9.10.13.14)*

12,20 CRISPY ARTICHOKES with Iberian cured ham velouté, slow-cooked egg, and Iberian cured ham slices (1.5.14)* [AVAILABLE SEASONALLY]

4,40 GILLARDEAU OYSTER N.2 nature (3)*

3,80 GRILLED PACIFIC SCALLOP with mery sauce (3)*

19,50 RED SHRIMP in SPICY GARLIC OIL with black pork sobrassada (4 shrimps) (2)*

12,90 CUTTLEFISH BURGERS with Padrón peppers and minced peanuts, dried ñora pepper and honey (3 units) (1.3.8)*

14,20 GRILLED CUTTLEFISH (3)*

17,90 BATTERED and FRIED CALAMARI with roasted garlic mayonnaise (3.5)*

19,20 OCTOPUS with mashed potatoes (3)*

10,50 SOBRASSADA & BURRATA OIL FLAKY BREAD with marinated Iberian bacon (1.14)*

10,20 DRY-AGED BEEF SIRLOIN SANDWICH with onion confit and grilled foie-gras (1.14)*

15,70 OUR BROKEN FRIED EGGS with Iberian pork cured ham (5)*

13,70 100% DEEP FRIED BACON [TORREZNO] (5.13)*

12,20 WAGYU BOMB with cured yolk (4.5.7.10.13)*

10,60 TRUFFLED FREE.RANGE CHICKEN CANNELLONE con grilled chicken broth (1.5.14)*

16,30 SPANISH VEAL STEAK TARTARE with diced chips and yolk sauce (1.4.5.7.10.13)*



RICE DISHES



Choose among paella-style rice*, creamy rice** or fideuà*** (vermicelli).
Just one type of rice per table. Rices are served for 2 people at least.
Price per person

18,10 VALENCIAN PAELLA (13)* [ONLY WITH RICE, NOT FIDEUÀ]

19,70 SENYORET RICE with red shrimp,
scampi, and fresh fish (1.2.3.4.13)*

19,30 WILD SQUID RICE
with two aiolis (1.2.3.4.5.13)*

19,30 DRY.AGED PICANHA TATAKI RICE with
boletus and piquillo pepper confit (1.13)*

19,30 DUCK, BOLETUS and FOIE–GRAS RICE with
its smoked duck breast (magret) (1.13)*

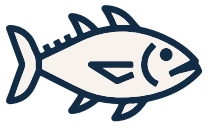
22,90 LOBSTER RICE (1.2.3.4.13)*

All rice dishes and fideuas are prepared on the spot.
The minimum preparation time is 25 minutes.

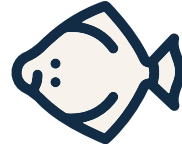
Dry rice* (paella style) is presented in a paella pan and has no broth.

Creamy rice** is cooked in a pot and has a thick, thick broth.

Fideuà*** is presented like dry rice,
but is made with vermicelli instead of rice.

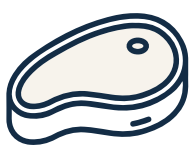


FISH



18,30 SEA BASS with stewed veggies (4.10.12)*

18,60 MONKFISH with Iberian allipebre (2.4.9)*



MEAT



17,50 Joselito® Iberian pork SHOULDER STEAK,
Stilton sauce and rosemary–confit fries (14)*

19,20 LAMB CHOPS
in garlic sauce with potato garnish (5)*

21,80 ROASTED COQUELET CHICKEN
with smoked herbs butter
and potato confit / Preparation time: approx.
20 minutes (10.13.14)*

23,70 DRY–AGED BEEF FORE RIB
with caramelized piquillo peppers
and homemade chips (13)*



DESSERT



7,20 CREAMY GOAT CHEESE CAKE (1.5.14)*

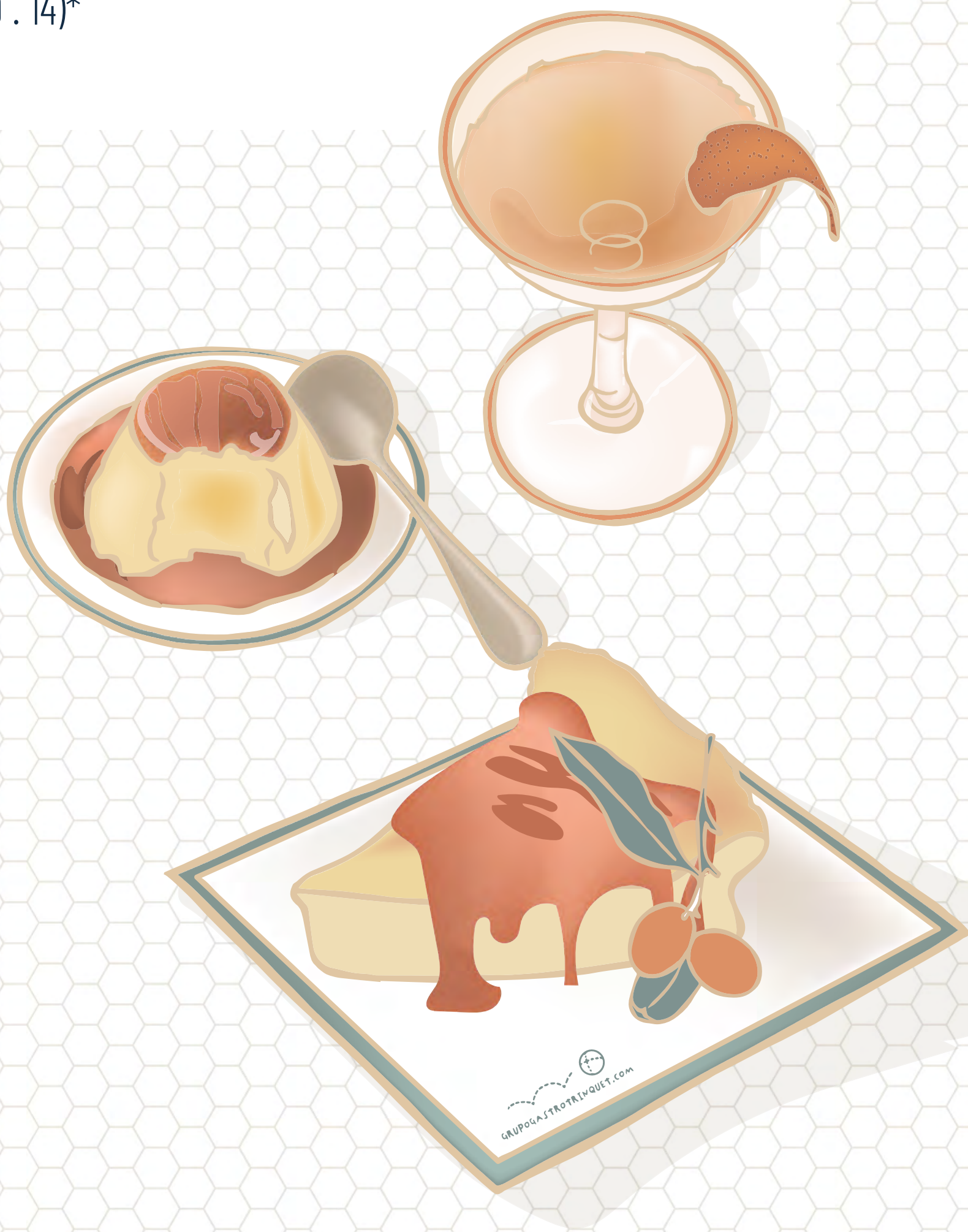
5,90 OUR “AGUA de VALÈNCIA” SLUSH

6,90 The CLASSICAL NOUGAT ICE–CREAM SANDWICH (1.5.9.14)*

7,20 CREAMY CHOCOLATE CAKE and BISCUIT (1.5.9.14)*

6,80 CREAMY VANILLA CRÈME CARAMEL with whipped cream and toasted almonds (5.9.14)*

6,70 MILLEFEUILLE with vanilla-flavoured crème pâtissière and chocolate-hazelnut cream (1.5.9.14)*



ALL RAW FISH SERVED IN THIS ESTABLISHMENT HAS BEEN PREVIOUSLY FROZEN, AS REQUIRED BY THE ANISAKIS PARASITOSIS PREVENTION REGULATION.

Royal Decree 1420/2006, of 1 December

5% SUPPLEMENT ON TERRACE.PRICES IN EUROS.
VAT INCLUDED.

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ILLUSTRATIONS BY VIR PALMERA



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