



**WELCOME TO**



**VAQUETA**  
GASTRO MERCAT

**5% extra fee for terrace service**

## **Sourdough bread**

Please, warn our staff if you are not having it

GLUTEN - NUTS - OLIVES - LUPIN BEANS - SULPHITES

3,30

# **OUR CLASSICS FROM PELAYO TRINQUET**

**Handmade allioli, grated tomato with olive oil and oregano, salt with Valencian thyme**

EGG - SULPHITES

3,60

## **Creamy cod fritter *(unit)***

GLUTEN - CRUSTACEAN - EGG - FISH - SULPHITES - DAIRY

3,50

## **Iberian cured ham croquette 65g**

GLUTEN - EGG - DAIRY

3,50 *(unit)*

## **Trinquet Bravas**

GLUTEN - EGG - SULPHITES

7,50

**Selected Valencian cheeses board with quince jelly and nuts**

DAIRY - NUTS

16,70

**Knife-sliced Iberian cured ham “Arturo Sánchez” with charcoal-grilled cristal bread**

GLUTEN

21,00

**Smoked and salt-cured fish Spanish salad with charcoal-grilled potato and papadum**

EGG - FISH - DAIRY - NUTS - MUSTARD - SULPHITES - GLUTEN

9,90

**Cuttlefish with mayonnaise, parsley, chives, and lime zest**

FISH - EGG - SULPHITES - MOLLUSC - DAIRY

12,70

**Red tuna cutlet carpaccio with fried garlic and chilli, fried egg, and cubed chips**

GLUTEN - FISH - EGG - SULPHITES - SESAME

15,80



## Steak tartare of Spanish aged veal with fries and yolk sauce

GLUTEN - CRUSTACEAN - EGG - FISH - SOYA - MUSTARD - MOLLUSC - DAIRY - SULPHITES

17,00

## Our famous broken eggs with black pork sobrassada, caramelized onion, and Mahón cheese

GLUTEN - EGG - DAIRY - SULPHITES

12,90

## FROM OUR GREENGROCER'S

## Pesto, burrata, and braised tomatoes salad with sweet crispy Inés Rosales pancakes

GLUTEN - DAIRY - NUTS - MOSTAZA - SULPHITES - HUEVO

15,50

## Crispy artichokes with braised potato parmentier, and salted foie

GLUTEN - DAIRY - SULPHITES

11,40

## Seasonal tomato salad with salt-cured quince, figs, fried almonds, and mango and cheese vinaigrette

FISH - NUTS - DAIRY

13,40

## Chargrilled mushrooms with carbonara and crispy guanciale

EGG - DAIRY

12,80

## Flame-braised eggplant, Iberian pork sobrassada, feta cheese, honey, and rocket leaves

GLUTEN - DAIRY - SOYA - SULPHITES

12,90



# Bite it!

**Oil bread toast with 00 salt-cured anchovy and smoked butter cream**

GLUTEN - FISH - EGG - DAIRY

4,60

***Pepito* of grilled Iberian pork loin and Iberian cured ham with confit green peppers, rosemary cheese and roasted garlic mayonnaise**

GLUTEN - DAIRY - EGG - SULPHITES

7,30

**2 matured ox mini-burgers, bacon compote, brie, cheddar, and crispy onion**

GLUTEN - MUSTARD - SULFITES - DAIRY

13,00

**Creamy duck cannelloni with truffled Stilton sauce and portobello mushrooms salad**

GLUTEN - SOY - DAIRY

9,80

# CHARC



# FROM OUR CHARCOAL GRILL

## Octopus with smoked potato parmentier and Galician dressing

GLUTEN - SOYA - DAIRY - SULPHITES - MOLLUSC - FISH

17,80

## Broiled whole wild cuttlefish from Valencian beach with parsley emulsion and minced nuts

NUTS - FISH - MOLLUSC - SULPHITES

14,60

## Chargrilled gochujang-glazed sweetbreads, pickled turnip, and lime sour cream

GLUTEN - SOY - SULPHITES - DAIRY

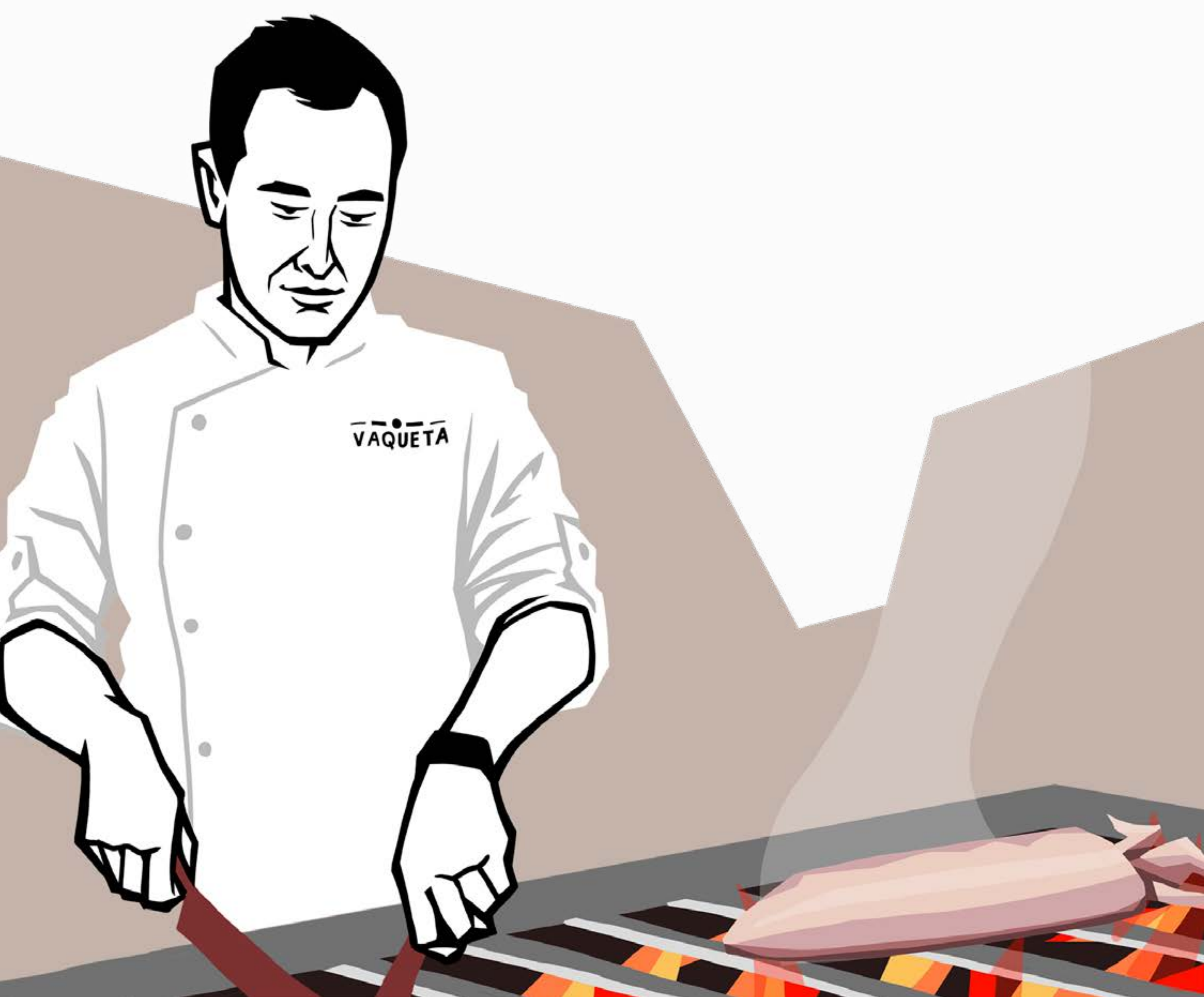
14,50

## Josper-grilled fish and shellfish

*(check out our glass cabinet, on weekend)*

GLUTEN - CRUSTACEAN - FISH - SULPHITES - MOLLUSC

*Price depending on market*



# SUSHI BAR

Monday to Sunday, for dinner  
Friday, Saturday, and Sunday,  
for lunch and dinner

## JAPANESE STARTERS

### SASHIMI TUNA TACO MEX

with pico de gallo, guacamole and wasabi mayonnaise

EGG - FISH - SOYA

10,30

### TEMPURA battered king prawns and seasonal vegetables

GLUTEN - EGG - SOYA - NUTS - SESAME - SEAFOOD - SULPHITES

10,40

### Duck&Foie GYOZAS (6 units)

GLUTEN - SESAME - SOYA - SULPHITES

10,40

### Gillardeau N2 OYSTER

MOLLUSC

4,40

### Gillardeau N2 OYSTER with a ceviche touch

MOLLUSC - EGG

5,50



## TEMAKIS

### TEMPURA battered KING PRAWN

with cream cheese, avocado, and teriyaki sauce

GLUTEN - SEAFOOD - SOYA - DAIRY - SULPHITES

5,80

### SALMON TARTARE

with avocado and oak leaf lettuce

CRUSTACEAN - FISH - SOYA - SESAME - MOLLUSC - SULPHITES - EGG - MUSTARD

5,80

## NIGIRIS

### SALMON flambé with lime and fried streaky bacon

GLUTEN - FISH - SOYA - SULPHITES

4,00

### TUNA & SCALLOP with Iberian sobressada

GLUTEN - FISH - SOYA - MOLLUSC - SULPHITES

4,90

### Truffled TUNA, quail egg, and foie

GLUTEN - EGG - FISH - SULPHITES

4,20

### DUCK BREAST, FOIE and wild teriyaki

GLUTEN - SOYA - SULPHITES

4,70

### EEL&FOIE

GLUTEN - FISH - SOYA - SULPHITES

4,10

### WHITE FISH, avocado, and ceviche sauce

EGG - FISH - SOYA

4,10

### Truffled aged BEEF, potato chips, and grated Parmesan cheese

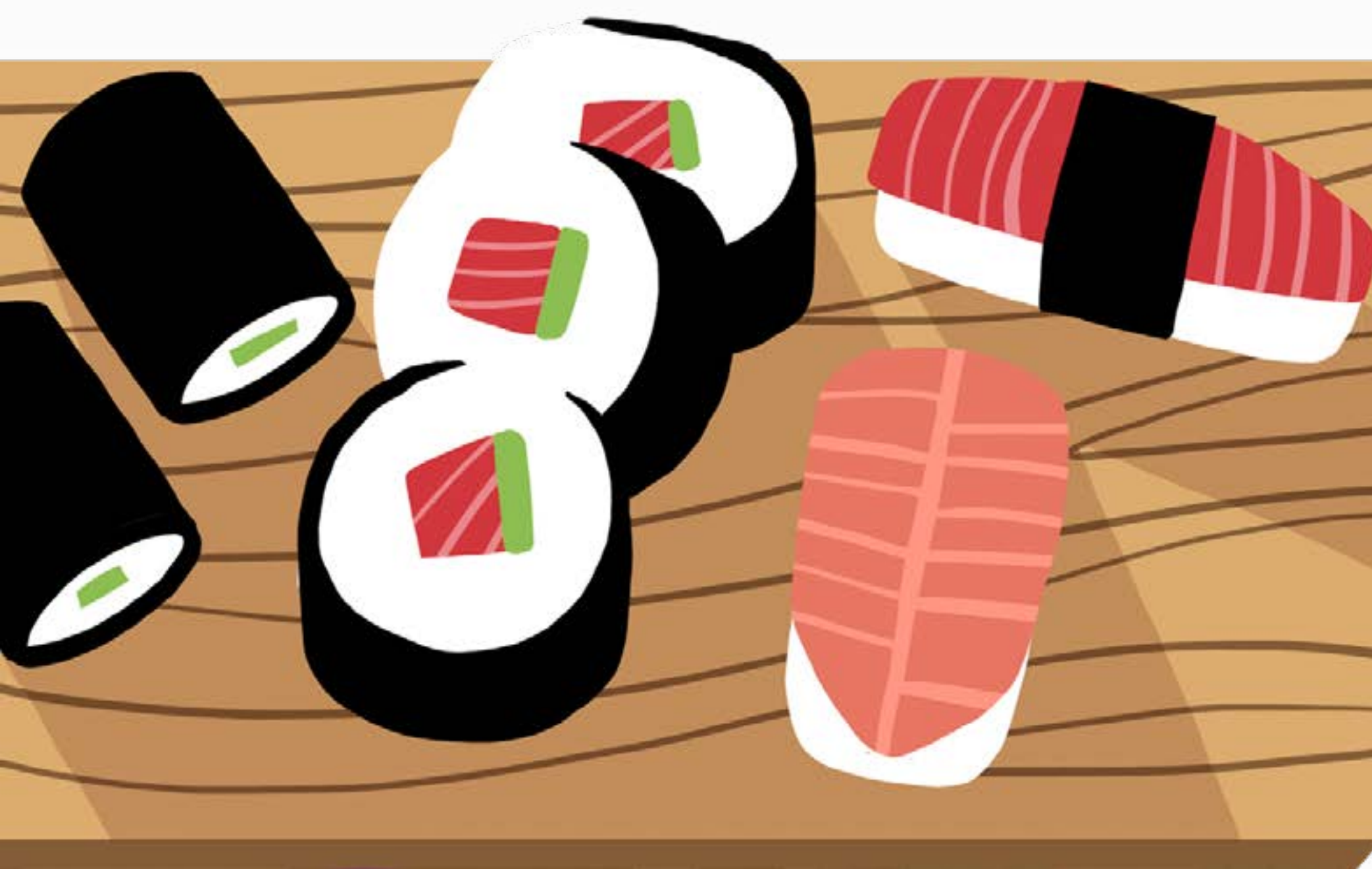
GLUTEN - DAIRY - EGG - SULPHITES

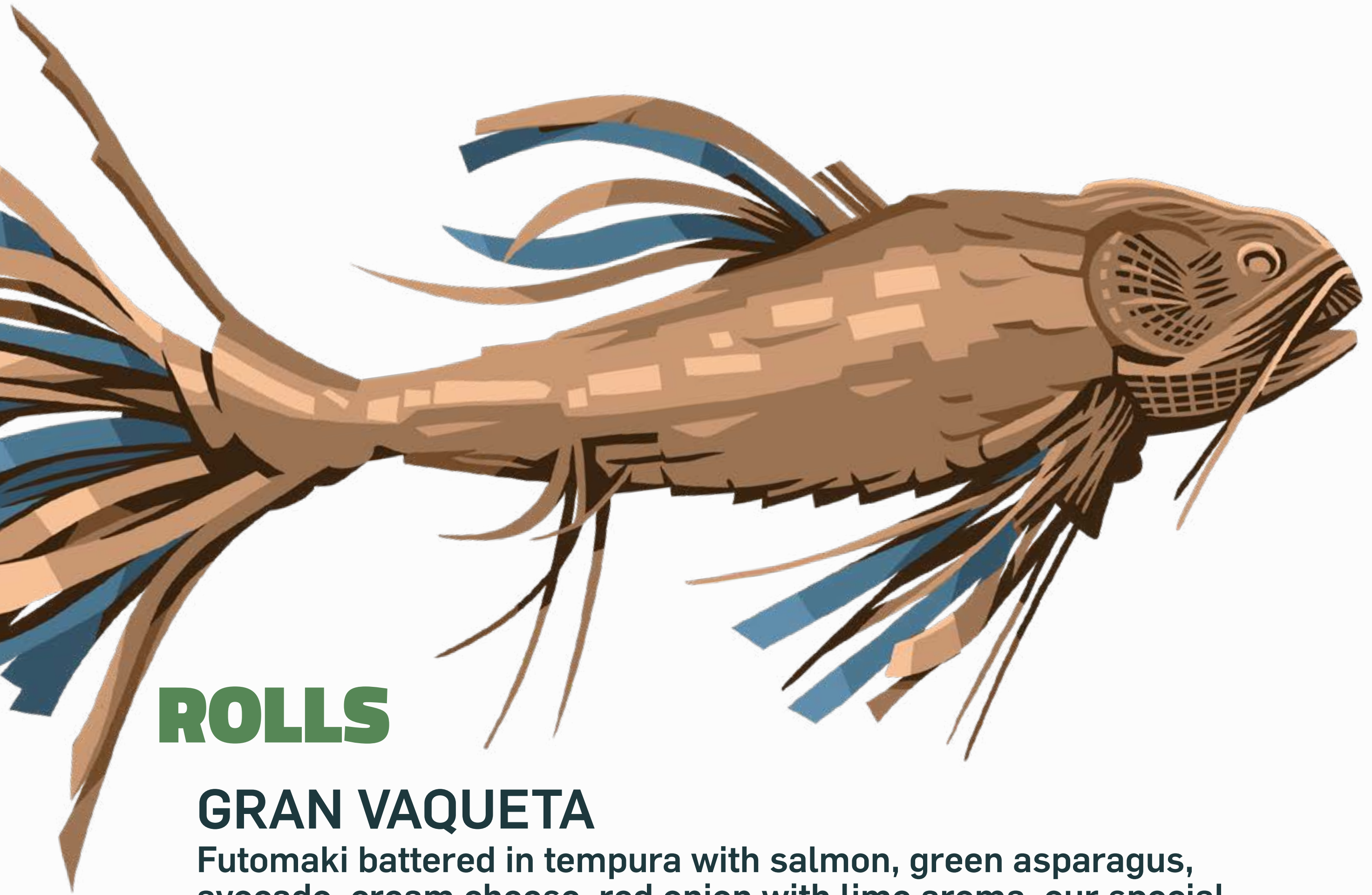
4,10

### Iberian cured HAM with quail egg

EGG - SULPHITES

4,20





## ROLLS

### GRAN VAQUETA

Futomaki battered in tempura with salmon, green asparagus, avocado, cream cheese, red onion with lime aroma, our special soya, and lime zest

GLUTEN - EGG - FISH - SOYA - DAIRY - SULPHITES

11,50

### SPICY TUNA

Rice roll with our spicy tuna, fried kale, tenkasu, shichimi, and lightly spicy sauce

GLUTEN - CRUSTACEAN - EGG - FISH - SOYA - SESAME - MOLLUSCO - NUTS - SULPHITES - MUSTARD

11,20

### EBI ROLL SEA BASS

Rice roll with with an inside of tempura battered king prawn, avocado, and cream cheese, wrapped with sea bass, and seasoned with our homemade ceviche sauce, crunchy tenkasu, and cured yolk

GLUTEN - EGG - FISH - SOYA - DAIRY - SEAFOOD - SULPHITES

11,20

### DOUBLE SALMON

Rice roll with with an inside of salmon and avocado, wrapped with salmón, lime, teriyaki sauce, and crunchy fried streaky bacon

GLUTEN - FISH - SOYA- SULPHITES

11,20

### TUNA · SCALLOP · SOBRASSADA

Uramaki with an inside of tuna and avocado, wrapped with scallop and sobrassada cubes, seasoned with teriyaki sauce

GLUTEN - FISH - SOYA- MOLLUSCS - SULFPHITES

12,50

### SURF'n'TURF

Uramaki with an inside of tuna and avocado, wrapped with duck breast, foie, and wild teriyaki sauce

GLUTEN - FISH - SOYA - SESAME - MOLLUSC - SULPHITES

11,80



# OUR DRY-AGED MEAT CHOPS

ARRANGED BY INCREASING FLAVOUR INTENSITY

MEAT	BREED	ORIGIN	MATURING
<b>BEEF</b> 47,00 €/kg	Frisona	Pirineos	40 days
<b>BEEF*</b> <i>Female, older than 48 months</i> 58,00 €/kg (s.m.)	Rubia gallega	Galicia	45-60 days
<b>BEEF*</b> <i>Female, older than 48 months</i> 63,00 €/Kg (s.m.)	Barrosa	Portugal	90 days
<b>OX*</b> <i>Esla Valley Castrated male ox, older than 48 months</i> 76,00 €/kg (s.m.)	Pardo alpino	Montañas de León	+100 days

We select the best meat in Spain for you.  
Meat keeps maturing inside our DRY AGER cabinet.

(\*) Ask waiters for availability.



# MEAT

**Iberian pork escalope milanese with Manchego cheese cream, crunchy cured ham, truffle, and low-temperature egg, served with potato garnish**

GLUTEN - EGG - DAIRY - SULPHITES

*19,90*

**Marinated and chargrilled free-range chicken with roast potatoes**

SOY - DAIRY

*16,50*

**Beef fore rib with caramelized piquillo peppers (36 days maturation)**

GLUTEN - SULPHITES

*21,90*

**Basque-style charcoal-grilled bone-in strip steak of friesian cow from the Pyrenees with potato, and Padron peppers**

1kg, 42 days maturing (suggested for 2 people)

GLUTEN - SULPHITES

*47,00*



# FISH

**Sea bass with lime-flavoured mantis shrimp broth and chargrilled asparagus**

FISH - CRUSTACEAN

*17,70*

**Charcoal-grilled turbot with wok vegetables and fried garlic dressing**

FISH - SOYA - SULPHITES - CELERY

*17,90*

**Josper-grilled fish and shellfish**

*(check out our glass cabinet, on weekend)*

GLUTEN - CRUSTACEAN - FISH - SULPHITES - MOLLUSC

*Price depending on market*



# RICE DISHES

## Valencian paella with snails and artichokes

CELERY - SULPHITES - MOLLUSC

16,50

## Paella with duck, boletus, and salt-cured foie

CELERY - SULPHITES

16,90

## Oven-cooked rice in a paella

CELERY - SULPHITES

16,90

## Valencian stew (puchero) paella with meatball and “blanquet”

CELERY - SULPHITES - NUTS - EGG

16,90

## Senyoret paella with red shrimps and scampi

CRUSTACEAN - FISH - MOLLUSCS - SULPHITES

16,90

## Paella with red shrimp, boletus, and small scallops

CRUSTACEAN - FISH - MOLLUSCS - SULPHITES

16,90

## Smothered-in-onion cuttlefish paella with black pig sobrassada

CRUSTACEAN - FISH - MOLLUSCS - SULPHITES

16,90

## Lobster rice

CRUSTACEAN - FISH - MOLLUSCS - SULPHITES

21,00

*Choose among paella-style rice\*, creamy rice\*\*\*, or fideuà\*\*. Only one kind of rice per table. Rices are served for 2 people at least. Prices per person.*

### **IMPORTANT**

*All our rices and fideuas are prepared on the spot. The minimum preparation time is 25 minutes.*

\* *Paella-style rice* is presented in a paella pan and has no broth.

\*\* *Fideua* is presented the same way, but it is made with wheat short noodles instead of rice. It contains GLUTEN.

\*\*\* *Creamy rice* is cooked in a casserole and is presented with some thick (creamy) broth.

# DESSERT

## Fondant cheesecake

GLUTEN - EGG - DAIRY - NUTS - SULPHITES

6,70

**Our orange-scented marcona almond cookie with silky toffee, served with vanilla ice-cream**

GLUTEN - EGG - DAIRY - NUTS - SULPHITES

6,50

***Fartó* French toast with horchata ice-cream**

GLUTEN - EGG - DAIRY - NUTS - SULPHITES

6,60

**Creamy chocolate and Baileys cake, with pistacchio cream and vanilla ice-cream**

GLUTEN - EGG - NUTS - DAIRY - SULPHITES

6,70

**Our apple cake with white chocolate, vanilla ice-cream, and butter cookie**

GLUTEN - EGG - DAIRY - NUTS - SULPHITES

6,30

**Birthday cake**

GLUTEN - EGG - DAIRY - NUTS - SULPHITES

6,30



**EVERY FISH SERVED AT THIS RESTAURANT HAS BEEN FROZEN PREVIOUSLY, FOLLOWING SPANISH HEALTH REGULATION TO AVOID ANISAKIS INFECTION.**

**Real Decreto 1420/2006, December, 1st**