



# MENU

available from 12:30pm to 2pm  
and from 5:30pm to 8:30pm

Falles  
2023



PELAYO  
GASTRO TRINQUET

## COLD STARTERS

	ALLERGENS
21,00 Iberian ham with Valencian tomato and toasted bread	1.
16,70 Valencian cheese board with quince jelly and dried fruits and nuts	9.14
4,60 Anchovy with puff pastry bread and sheep butter (piece)	1.4.14
9,90 Smoked and salt-cured fish Spanish salad with braised potato and papadum	1.4.5.7.9.13.14
12,70 Cuttlefish with mayonnaise, parsley emulsion, and lime zest	3.4.5.13.14
7,50 Dry-aged veal steak tartare over brioche toast and small fries with yolk sauce on top (piece)	1.5.13.14

## HOT STARTERS

3,50 Iberian croquette, potato parmentiere and cured yolk egg (piece)	1.5.7.11.12.13.14
3,50 Creamy cod fritter (piece)	1.2.4.5.13.14
8,20 Sailor's titaina	4.5.9.13
7,50 Trinquet Bravas	1.5.13
12,90 Our famous broken eggs with black pig <i>sobrassada</i> , caramelized onion, and Mahón cheese	1.5.14

## MAIN COURSE

16,90 Duck, boletus and foie rice (Choose among paella-style rice, creamy rice or fideuà-just one per table)**	12.13
16,90 Wild cuttlefish and artichokes rice (Choose among paella-style, creamy rice or fideuà-Just one per table)**	2.3.4.13
17,40 Marinated salmon in oriental sauce, creamy Thai veggies and cauliflower and broccoli cous-cous	4.10.11.14
16,50 Valencian lamb <i>dürüm</i> with Mediterranean herbs <i>tzatziki</i>	1.14
21,90 Charcoal-grilled veal fore-rib (36-day aged) with piquillo peppers confit and chips	10.13

## DESSERTS

6,30 Orange sponge cake with 70% chocolate cream	1.5.14
6,30 Horchata panna cotta with caramelized fartó	1.4.14

### ALLERGENS

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

The company reserves the right to cancel this menu for any reason it deems necessary.