



Falles 2023

DESPERTÀ SET MENU*

5 STARTERS & DESSERT

28,50€/pax

Bread service, drinks and coffee not included. Starters are served to the whole table.

OFRENDA SET MENU*

3 STARTERS, MAIN & DESSERT

32,00€/pax

Bread service, drinks and coffee not included. Starters are served to the whole table.

STARTERS

- Iberian croquette, potato parmentiere and cured yolk egg (individual)
- Cuttlefish with mayonnaise, parsley emulsion, and lime zest
- Smoked and salt-cured fish Spanish salad with braised potato and papadum
- Trinquet Bravas
- Our famous broken eggs with black pig *sobrassada*, caramelized onion, and Mahón cheese

ALLERGENS

1.5.7.11.12.13.14

3.4.5.13.14

1.4.5.7.9.13.14

1.5.13

1.5.13.14

MAIN COURSE

- Duck, boletus and foie rice (Choose among paella-style rice, creamy rice or fideuà-just one per table)** 12.13
- Wild cuttlefish and artichokes rice (Choose among paella-style, creamy rice or fideuà-Just one per table)** 3.13
- Marinated salmon in oriental sauce, creamy Thai veggies and cauliflower and broccoli cous-cous 4.10.11.14
- Valencian lamb *dürüm* with Mediterranean herbs *tzatziki* 1.14
- Charcoal-grilled veal fore-rib (36-day aged) with piquillo peppers confit and chips (+ 5,50 €) 10.13

DESSERTS (both desserts to share)

- Orange sponge cake with 70% chocolate cream 1.5.14
- Horchata panna cotta with caramelized fartó 1.4.14

* Reservations between 14:00h and 17:30h and from 20:30h onwards are subject to a closed menu. The chosen menu will be served to full table.

** The possibility of ordering rice is subject to the availability of cooktops at the time of the order. Rices minimum 2 persons..

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.