



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

The big croquette 65g *(unit)*

GLUTEN - CRUSTACEAN - EGG - FISH - DAIRY - CELERY - SESAME
SULPHITES - MOLLUSC - MUSTARD

3,50

 **Sailor's titaina**

EGG - FISH - NUTS - SULPHITES

8,20

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

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

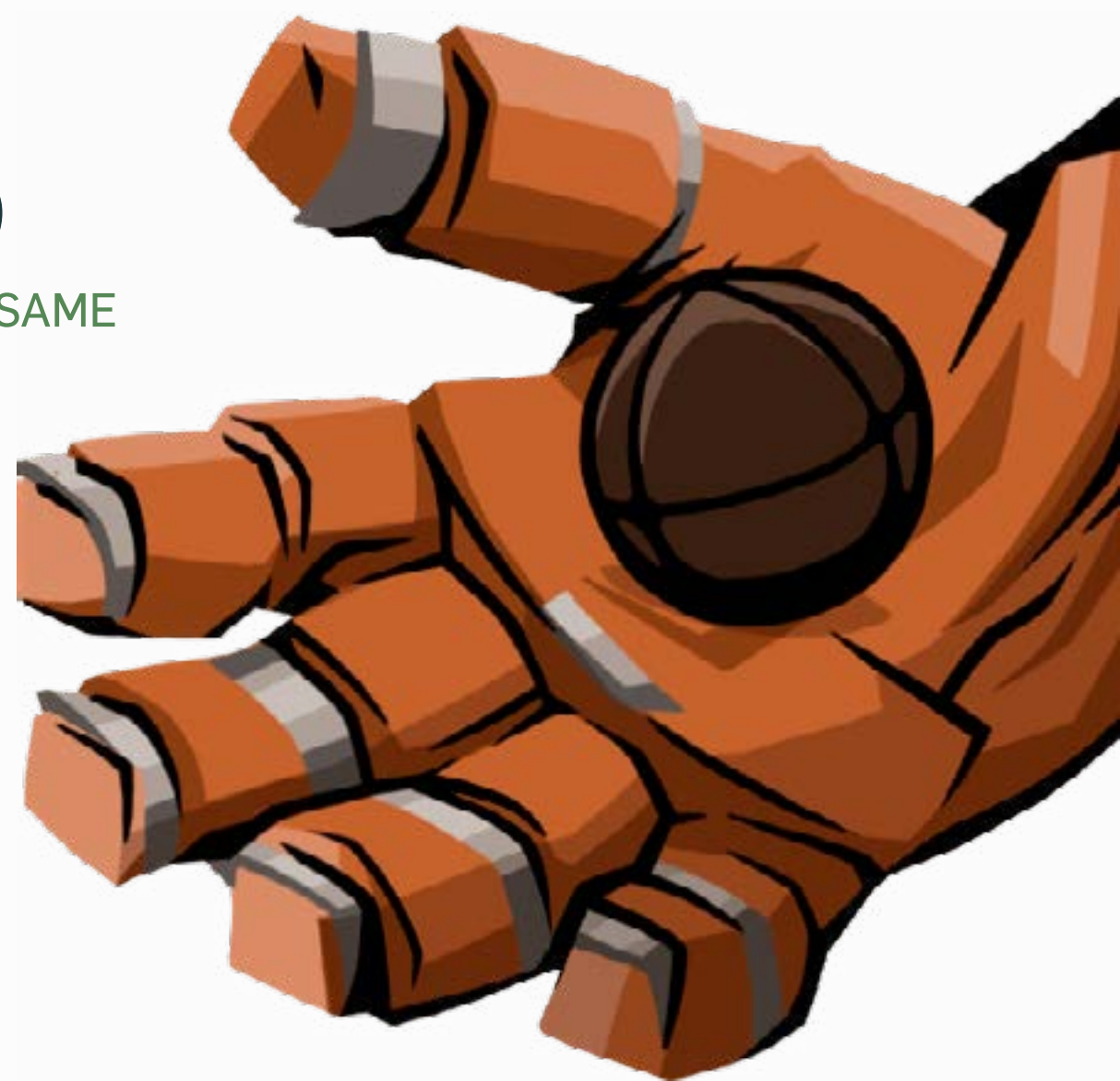
FISH - EGG - SULPHITES - MOLLUSC - DAIRY

12,70

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

GLUTEN - EGG - DAIRY - SULPHITES

12,90



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

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

9,90

Steak tartare of Spanish aged veal with fries and yolk sauce

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

17,00

FROM OUR GREENGROCER'S

Valencian tomato carpaccio with salted fish, nuts flavoured olive oil, and dried apricots

NUTS - SULPHITES - PESCADO

13,40

Crispy artichokes with braised potato parmentier, and salted foie

GLUTEN - DAIRY - SULPHITES

10,70

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

GLUTEN - DAIRY - NUTS - MOSTAZA - SULPHITES - HUEVO

15,50

Marinated chicken warm salad with slightly spicy hummus, and sautéed vegetables

NUTS - SESAME - SOYA - SULPHITES

14,50

Seasonal mushrooms, low-temperature egg, truffled potato parmentier, Iberian pork bacon, and nuts oil

EGG - SOYA - NUTS - DAIRY - SULPHITES

12,80



Bite it!

Charcoal-grilled Iberian pork shoulder muscle *mollete* with semidried tomato tartare, and Japanese mayonnaise

GLUTEN - DAIRY

7,30

Valencian *fartó* with black pig sobrassada, caramelized onion, and Mahón cheese

GLUTEN - EGG - DAIRY

5,70

Valencian sausage with fava beans hot dog, served with roasted mayonnaise, oriental ketchup, and chips

GLUTEN - EGG - DAIRY - SULPHITES - MUSTARD

7,30

3 dry-aged veal mini-burgers

GLUTEN - EGG - DAIRY - FISH - SULPHITES - MUSTARD

14,20



FROM OUR CHARCOAL GRILL

Octopus with smoked potato parmentier and Galician dressing

GLUTEN - SOYA - DAIRY - SULPHITES - MOLLUSC - FISH

17,80

Crispy sweetbreads with caramelized piquillo peppers, and green mustard dressing

MUSTARD - SULPHITES

13,80

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

GLUTEN - DAIRY - SOYA - SULPHITES

12,90

Jospier-grilled fish and shellfish (check out our glass cabinet, on weekend)

GLUTEN - CRUSTACEAN - FISH - SULPHITES - MOLLUSC

Price depending on market

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

NUTS - FISH - MOLLUSC - SULPHITES

14,60



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

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

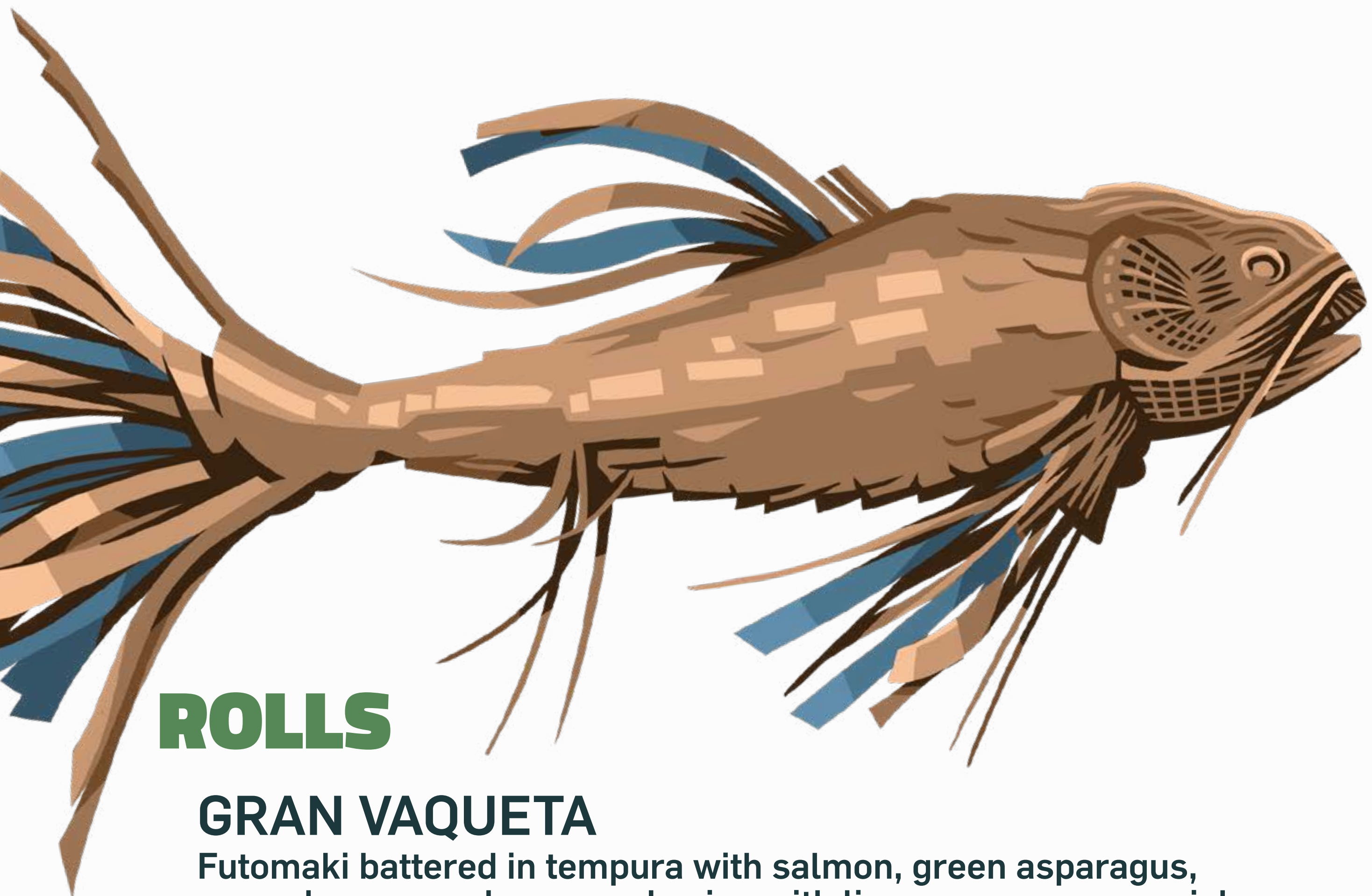


Iberian cured HAM with quail egg

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

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

The SEA and the COUNTRYSIDE

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
BEEF 47,00 €/kg	Frisona	Pirineos	40 days
BEEF* <i>Female, older than 48 months</i> 58,00 €/kg (s.m.)	Rubia gallega	Galicia	45-60 days
BEEF* <i>Female, older than 48 months</i> 63,00 €/Kg (s.m.)	Barrosa	Portugal	90 days
OX* <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, and low-temperature egg, served with potato garnish

GLUTEN - EGG - DAIRY - SULPHITES

19,90

Free-range chicken wok with veggies&corn

GLUTEN - SOYA - CELERY - SESAME - SULPHITES

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

 **Charcoal-grilled sea bass, cream of pumpkin and orange, and fried kale**

FISH - SOYA - MUSTARD - SULPHITES - MOLLUSC

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

Valencian paella with snails and artichokes

CELERY - SULPHITES - MOLLUSC

16,50

Senyoret paella/fideuà with beach shrimp and Norway lobster

CRUSTACEAN - MOLLUSC - FISH - SULPHITES

16,90

Paella/fideuà with monkfish, wild baby cuttlesfish, and artichokes

CRUSTACEAN - FISH - MOLLUSC - SULPHITES

16,90

Paella/fideuà with duch, green garlic, and artichokes

CELERY - SULPHITES

16,90

Paella/fideuà with duck, boletus, and foie

CELERY - SULPHITES

16,90

Paella with baby Norway lobsters and green garlic

CRUSTACEAN - FISH - MOLLUSC - SULPHITES

16,90

Lobster rice

CRUSTACEAN - FISH - MOLLUSC - SULPHITES

21,00

 All our rices are gluten-free

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.

*** **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

Cheese foam with beet and red fruits coulis and grated salted butter cookies

GLUTEN - DAIRY - SULPHITES

6,00

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