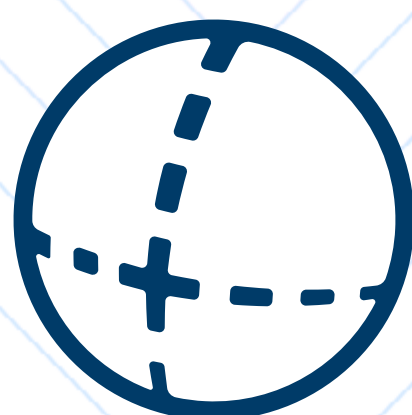


*guía
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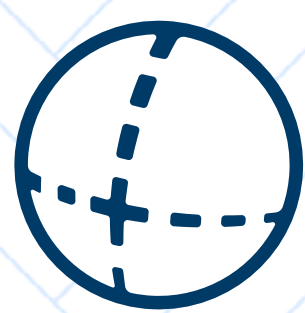
2026



**Welcome to the
TRINQUET**



PELAYO
GASTRO TRINQUET

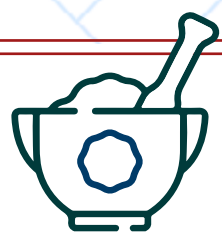


PELAYO
GASTRO TRINQUET

3,60

ARTISAN SOURDOUGH BREAD

Please, let us know if your are not having it (1)*



TAPAS from MERCAT CENTRAL



3,90

HANDMADE AIOLI
and GRATED TOMATO with EVOO
and oregano, and fleur de sel (5)*

21,70

IBERIAN CURED HAM with
Valencian tomato and roasted bread (1)*

16,90

VALENCIAN CHEESES BOARD
with quince cheese and walnuts (9 . 14)*

9,50

CHICKPEA HUMMUS
with vegetable tempura and sweet chili
(1 . 10 . 11 . 13)*

10,70

SPANISH POTATO SALAD
with smoked and salt-cured fish, braised
potato and papadum (1 . 4 . 5 . 7 . 13 . 14)*

13,20

CUTTLEFISH with mayonnaise,
parsley emulsion, and lime zest
(3 . 5 . 13 . 14)*

14,80

ASSORTED TOMATOES SALAD
with tuna belly (4 . 13)*

8,00

TRINQUET BRAVAS
WINNER RECIPE AT BRAVAS FEST 2024 VALENCIA Our famous
potatoes with homemade brava sauce, aioli,
and spicy smoked paprika oil (1 . 4 . 5 . 10 . 13)*

12,20

CRUNCHY ARTICHOKEs
with romesco sauce and black olive crumbs
(1 . 8 . 9 . 13)* [AVAILABLE SEASONALLY]

13,70

DEEP FRIED BACON from SORIA
with pico de gallo and Galician dressing (1 . 10)*

9,80

SAILOR'S TITAINA
with two-yolk fried egg (4 . 5)*

13,20

WEDGE CLAMS with mery sauce
emulsion and Galician dressing (3 . 10)*
[AVAILABILITY ACCORDING TO MARKET]

17,90

BATTERED&FRIED CALAMARI
with lime and parsley aioli and squid ink sauce
(1 . 3 . 5)*

- 19,00

OCTOPUS

with smoked sweet potato potato purée,
black olive crumbs and chips (3)*
- 12,50

GRILLED PACIFIC SCALLOP

with
lime-chili emulsion and curly leek (3 . 4 . 13)* (3 units)
- 14,90

LAMB SWEETBREADS

with cuttlefish,
green garlic and mery sauce (3 . 13)*
- 12,20

SCRAMBLED EGGS with BABY
FAVA BEANS “La Catedral”,

wagyu
beef jerky and Stilton cheese (5 . 13 . 14)*
- 16,30

DRY-AGED BEEF STEAK TARTARE

with fries and marrow (1 . 4 . 5 . 7 . 10 . 13)*



BITES



- 3,80

The GILDA with RED TUNA

Salt-cured anchovy, pickled chili, olive,
and Manchego cheese (*unit*) (4 . 13 . 14)*
- 4,60

ANCHOVY

over puff pustry bread
and fresh butter (*unit*) (1 . 4 . 5 . 13 . 14)*
- 7,90

VEAL TENDERLOIN STEAK TARTARE

on a brioche bread slice with diced fries and yolk
sauce on top (*unit*) (1.4.5.7.10.13.14)*
- 3,50

CURED HAM CROQUETTE

with acorn-fed pancetta veil (*unit*) (1 . 5 . 12 . 14)*
- 3,50

CREAMY COD FRITTER

with caramelized piquillo pepper and pinenuts
(*unit*)(1 . 4 . 13)*
- 5,10

ALBUFERA FRITTER

BEST VALENCIAN TAPA 2025

Smoked allipebre fritter, flame-grilled eel,
roasted garlic cream, sliced almonds, and its
broth (*unit*) (1 . 2 . 3 . 4 . 5 . 9 . 12)*
- 7,90

CORN FLAT BREAD

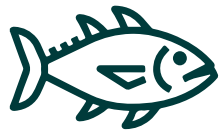
with titaina and
salt-cured Cantabrian anchovy (*unit*) (1 . 4 . 5)*
- 8,20

OLIVE OIL FLAT BREAD *Pont Sec*

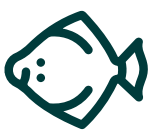
with salt-cured Iberian pork loin carpaccio,
pesto sauce, and cornik-Parmesano mayonnaise
(*unit*) (1 . 5 . 7 . 14)*
- 6,70

ROSA LLORIS’ FIGATELL
MINIBURGER

with spicy cabbage,
and Manchego cheese sauce (*unit*) (1 . 5 . 13 . 14)*



FISH



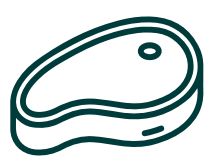
- 18,60

JEWFISH

with red shrimp and its broth (2 . 3 . 4 . 13)*
- 18,80

TURBOT

with veggies and Bilbaina sauce (2 . 3 . 4 . 13)*



MEAT



16,50 Slow-cooked **ABANICO Joselito®** served with green pepper sauce and Ratte potatoes (1 . 12. 13 . 14)*

19,30 **FRIED MANCHEGO LAMB CHOPS** served with green garlic, new potato, and two fried eggs (1. 5)*

23,70 **DRY-AGED BEEF FORE-RIB** with piquillo peppers confit and homemade fries (10 . 13)*



ARROCES



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

18,10 **VALENCIAN PAELLA** (1. 13)*

19,30 **DUCK, BOLETUS & FOIE PAELLA** (1. 13)*

19,30 **DRY-AGED PICANHA TATAKI PAELLA** with green asparagus and king oyster mushrooms (1. 13)*

19,30 **WILD BABY CUTTLEFISH** with monkfish and artichokes paella (1. 2 . 3 . 4 . 13)*

19,70 **PEELED SEAFOOD PAELLA** with red prawn, scampi, and fresh fish (1. 2 . 3 . 4 . 13)*

19,30 **TURBOT and OCTUPUS PAELLA** with piquillo pepper emulsion (1. 2 . 3 . 4 . 13)*

22,90 **LOBSTER PAELLA** (1. 2 . 3 . 4 . 13)*

29,50 **SCARLET PRAWN PAELLA with DUCK MAGRET**, wagyu beef jerky and seasonal mushrooms (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 broth.

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



DESSERT



- 7,20

CHEESECAKE

(1. 5. 14)*
- 6,50

HORCHATA PANNA COTTA

with caramelized fartó crumbs (1. 14)*
- 6,50

ORANGE SPONGE CAKE

with 70% chocolate cream (1. 5. 9. 14)*
- 6,80

CREAMY EGG FLAN

with goat milk, caramel, butter biscuit, and flaked almond (1. 5. 9. 14)*
- 7,00

TIRAMISÚ

with Valencian madeleines and miso toffee (1. 5. 10. 13. 14)*
- 7,20

CHOCOLATE and BAILEYS CAKE

with chocolat sauce (1. 5. 13. 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

PRICES IN EUROS. VAT INCLUDED.
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ILLUSTRATIONS BY TITO MERELLO

