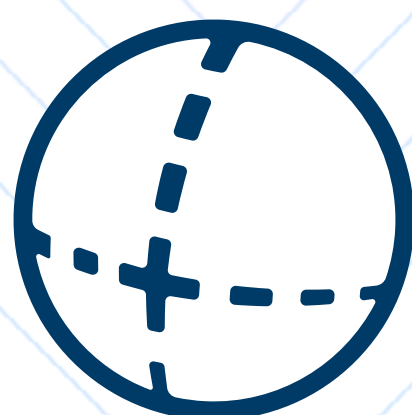


*guía
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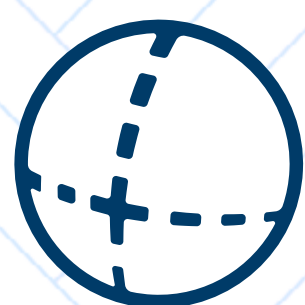
2026



**Welcome to the
TRINQUET**

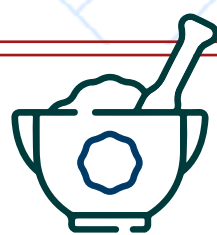


PELAYO
GASTRO TRINQUET



PELAYO
GASTRO TRINQUET

BREAD&OLIVE OIL SERVICE.
3,70 Artisan sourdough loaf served with Lágrima extra virgin olive oil. Please, let us know if your would prefer not to have this. (1)*



TAPAS from MERCAT CENTRAL



HANDMADE AIOLI and GRATED TOMATO
3,90 with EVOO and oregano, and fleur de sel (5)*

IBERIAN CURED HAM with
21,70 Valencian tomato and roasted bread (1)*

VALENCIAN CHEESES BOARD
16,90 with quince cheese and walnuts (9 . 14)*

CHICKPEA HUMMUS
9,50 with vegetable tempura and sweet chili (1 . 10 . 11 . 13)*

SPANISH POTATO SALAD
10,70 with smoked and salt-cured fish, braised potato and papadum (1 . 4 . 5 . 7 . 13 . 14)*

CUTTLEFISH with mayonnaise,
13,20 parsley emulsion, and lime zest (3 . 5 . 13 . 14)*

ASSORTED TOMATOES SALAD
14,80 with tuna belly (4 . 13)*

TRINQUET BRAVAS
8,00 **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)*

CRUNCHY ARTICHOKEs
12,20 with romesco sauce and black olive crumbs (1 . 8 . 9 . 13)* [AVAILABLE SEASONALLY]

DEEP FRIED BACON from SORIA
13,70 with pico de gallo and Galician dressing (1 . 10)*

SAILOR'S TITAINA
9,80 with two-yolk fried egg (4 . 5)*

WEDGE CLAMS with mery sauce
13,20 emulsion and Galician dressing (3 . 10)*
[AVAILABILITY ACCORDING TO MARKET]

BATTERED&FRIED CALAMARI
17,90 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

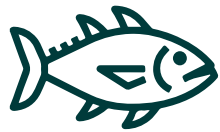
with titaina and salt-cured Cantabrian anchovy (*unit*) (1 . 4 . 5)*
- 8,20

OLIVE OIL FLAT BREAD *Pont Sec*

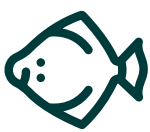
with salt-cured Iberian pork loin carpaccio, pesto sauce, and cornik-Parmesano mayonnaise (*unit*) (1 . 5 . 7 . 14)*
- 6,70

ROSA LLORIS’ FIGATELL MINIBURGER

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



FISH



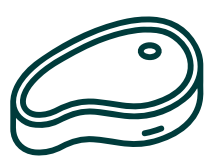
- 18,60

JEWFISH

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

TURBOT

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



MEAT



- 17,50

Slow-cooked **Joselito® Iberian pork**

SHOULDER STEAK 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

