



WELCOME TO CENTRAL MARKET



VAQUETA
GASTRO MERCAT

5%
EXTRA FEE
for terrace service

Bread and oil service.
Artisan sourdough loaf served
with Lágrima extra virgin olive oil.
Please let us know if you would
prefer not to have this. (1)*

3,70

TRINQUET CLASSICS

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

3,90

CREAMY COD FRITTER
(unit) (1. 4. 5)*

3,50

**IBERIAN CURED HAM
CROQUETTE** (unit) (1. 5. 14)*

3,50

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. 9. 12)*

5,10

TRINQUET BRAVAS
WINNER AT BRAVAS FEST 2024 IN VALÈNCIA
with homemade brava sauce, aioli
and spicy smoked paprika oil
(1. 3. 4. 5. 10. 13)*

8,00

SPANISH POTATO SALAD
with smoked and salt-cured fish
and papadum (1. 2. 3. 4. 5. 10. 11. 13)*

10,70

CUTTLEFISH
with tartare sauce
and lemon zest (1. 3. 5. 7)*

14,50

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

16,90

Spanish veal STEAK TARTARE
with cubed chips and yolk sauce
(1. 2. 3. 4. 5. 7. 10. 11. 13)*

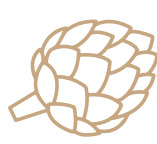
16,30

IBERIAN CURED HAM,
knife-sliced and served with
chargrilled crystal bread (1)*

21,70



from the GREENGROCER'S



BURRATA,
marinated courgette, roasted
tomatoes and pistachios (7.9.14)* 14,40

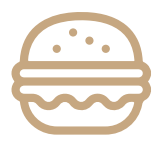
SEASONAL TOMATO SALAD
with tuna roe, fried almonds and
green chili pepper jelly (4.9.13)* 14,90

**CHARGRILLED SWEET
POTATO** with Stilton cheese,
Iberian pancetta and caramelised
walnuts (9.14)* 10,40

CRUNCHY ARTICHOKEs
with parmentier and salt-cured
foie (1.14)* [AVAILABLE SEASONALLY] 12,20



BITE IT!



OO ANCHOVY
on crystal bread toast
and French butter (1.4.14)* 4,60

ÉCLAIR de FOIE and Xixona
nougat, goat's cheese, and
apple-mistela compote (1.5.9.13.14)* 13,80

BEEF CANNELLONE
with smoked cheese, and truffled
bechamel (1.5.14)* 10,60

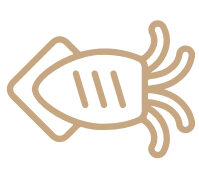
**DRY-AGED OX
MINI-BURGERS**
with bacon compote, brie cheese,
cheddar and crunchy onion
(2 burgers) (1.5.14)* 13,50

BIKINI ALMUSSAFES
(black pig sobrasada, caramelised
onion, Mahón cheese) au gratin
with honey aioli (1.5.14)* 9,80





CHARCOAL GRILL



CHARGRILLED
PACIFIC SCALLOP 3,80
with kimchi foam (unit)(2.3.4.5.10)*

WHITE SHRIMP CARPACCIO 14,80
with tartare sauce and burnt lemon
and galangal oil (2.5.7)*

OCTOPUS 19,00
with smoked potato parmentier
and Galician dressing (3.10.14)*

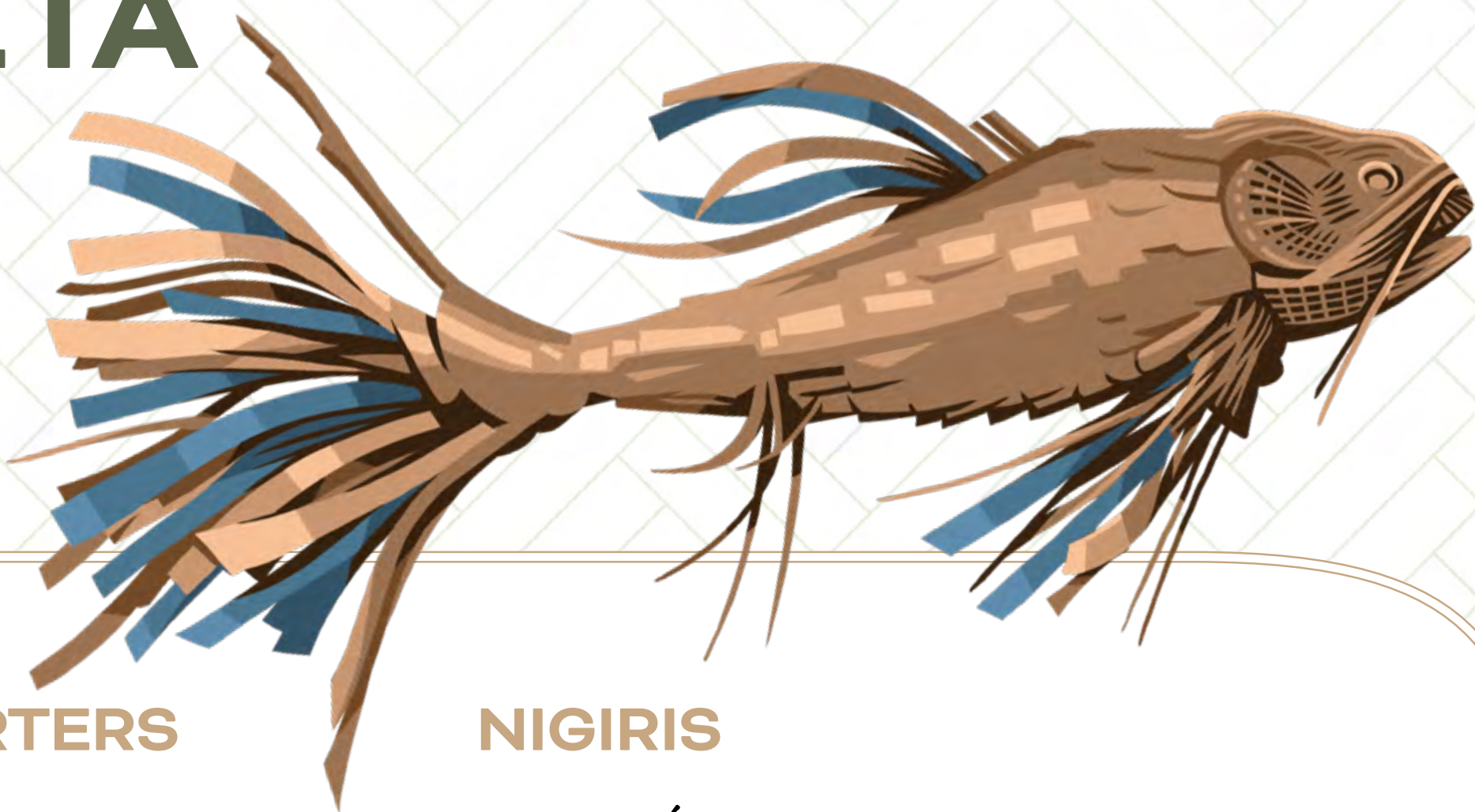
CHARGRILLED
FREE-RANGE BONE-
LESS CHICKEN WINGS 12,40
with truffle béchamel and
Parmesan cloud (6 units)(1.14)*

RED TUNA TARTARE 15,30
with chargrilled avocado cream and
truffled fried egg sauce (2.3.4.5.10.11)*

1 2 3 4 5 6 7 8 9 10 11 12 13 14
GLUTEN CRUSTACEAN MOLLUSCS FISH EGG LUPIN MUSTARD PEANUTS NUTS SOY SESAME CELERY SULPHITES DAIRY



VAQUETA SUSHI BAR



JAPANESE STARTERS

GILLARDEAU OYSTER N2 (3)*	4,40
GILLARDEAU OYSTER N2 with ceviche sauce and chive oil (3 . 4 . 12)*	5,50
EDAMAME chili mayonnaise and sesame (5 . 11)*	5,50
Pork belly BAO with Japanese BBQ sauce, pickled cucumber, coleslaw, and spicy mayo (1.5.10.11.13)*	5,90
Prawn tempura TEMAKI with cream cheese, avocado and teriyaki sauce (1 . 2 . 10 . 13 . 14)*	6,10
Salmon tartare TEMAKI with avoca- do and oak leaf lettuce (2.3.4.5.10.11.13)*	6,10
Spicy tuna tartare TEMAKI (1.2.3.4.5.10.11.13)*	6,90
TACO MEX with tuna sashimi, pico de gallo, guacamole and wasabi mayonnaise (1 . 2 . 3 . 4 . 5 . 7 . 10 . 13)*	10,60
DUCK & FOIE GYOZAS (6 units) (1 . 11)*	10,80
SALMON TARTARE with avocado and foie (4 . 5 . 10 . 11)*	12,90

ROLLS

SPICY TUNA ROLL Rice roll with our spicy tuna, fried kale, crunchy tenkasu, shichimi togarashi and slightly spicy sauce (1 . 2 . 3 . 4 . 5 . 10 . 11 . 13)*	11,90
EBI ROLL CORVINA Rice roll with an inside of tempura battered king prawn, avocado and cream cheese, wrapped with sea bass slices, seasoned with ceviche sauce, tenkasu and cured yolk (1 . 2 . 4 . 5 . 10 . 14)*	12,20

NIGIRIS

FLAMBÉED SALMON with hoisin mayonnaise (4 . 5 . 10 . 13)*	4,20
EEL & FOIE (4 . 10 . 13)*	4,40
TRUFFLED DRY-AGED BEEF with chips and Parmesan (5 . 7 . 13 . 14)*	4,40
PICKLED WHITE ANCHOVY with piparra pepper emulsion (4 . 10 . 13)*	4,50
SQUID with lime mayo and tempura scraps (1 . 2 . 5 . 7 . 10 . 11)*	4,50
SEARED TUNA with smoked truffled butter (4 . 10 . 14)*	4,70
MEAGRE with gochujang emulsion (4 . 5 . 10 . 11 . 13 . 14)*	4,90
SCALLOP with foie-gras and red wine caramel (3 . 10 . 13)*	4,90
FRIED NIGIRI with red shrimp tartare (1 . 2 . 10 . 11 . 13)*	5,00
CALIFORNIA ROLL Rice roll with shredded crab, cream cheese, avocado, and cucumber (2 . 4 . 5 . 10 . 11 . 13 . 14)*	11,50
DOBLE SALMÓN ROLL Rice roll with an inside of salmon and avocado, wrapped with salmon slices, lime, homemade teriyaki sauce and fried streaky bacon on top (4 . 10 . 13)*	12,40
BLUEFIN TUNA ROLL Rice roll, bluefin tuna, green asparagus and duck foie gras (4 . 9 . 10 . 11 . 13)*	14,60

Monday to Sunday, dinner only / Friday and Saturday, lunch also available

1 2 3 4 5 6 7 8 9 10 11 12 13 14
GLUTEN CRUSTACEAN MOLLUSCS FISH EGG LUPIN MUSTARD PEANUTS NUTS SOY SESAME CELERY SULPHITES DAIRY





RICE DISHES, the flavour of València



Choose among paella-style rice*, creamy rice*** or fideua**. Only one kind of rice per table. Rices are served for 2 people at least. Price per person.

VALENCIAN PAELLA with snails and artichokes (1.3.13)*	18,10
BAKED RICE RECIPE in a PAELLA PAN with pork ribs, chickpeas, potato, tomato and garlic (1.5.13)*	18,10
BONELESS FREE-RANGE CHICKEN RICE with green asparagus and artichoke (1.13)*	19,20
DUCK RICE with boletus and salt-cured foie (1.13)*	19,30
PORK SHOULDER STEAK RICE with boletus and pumpkin (1.13)*	19,30
SENYORET RICE with peeled seafood, red shrimp, scampi, and fresh fish (1.2.3.4.13)*	19,70
RED SHRIMP RICE with boletus and small scallops (1.2.3.4.13)*	19,30
CUTTLEFISH, BLANQUET and BIMI RICE (1.2.3.4.5.13)*	19,70
LOBSTER RICE (1.2.3.4.13)*	22,90

All our rice dishes and fideuas are prepared on the spot. 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 that paella-style rice, but it is made with wheat short noodles (vermicelli) instead of rice, so it contains gluten.
- (***) **Creamy rice** is cooked in a casserole and it is presented with some thick (creamy) broth.

1 2 3 4 5 6 7 8 9 10 11 12 13 14
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FISH



CHARGRILLED SEA BASS

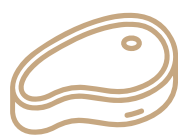
with roasted garlic cream
and braised asparagus (2. 3. 4)*

18,20

CHARGRILLED TURBOT

with smoky grilled veggies
and Galician dressing (4. 10)*

18,80



MEAT



Chargrilled Joselito® Iberian
pork SHOULDER MUSCLE

with a creamy foie gras and sweetcorn
sauce, mini-corncobs and grilled
sweetcorn (14)*

17,90

SPIT-ROAST CHICKEN

Our version of the classic free-range
marinated spit-roast chicken
with roast potato garnish (10. 14)*

17,50

IBERIAN PORK ESCALOPE

MILANESA with Manchego cheese
cream, crunchy cured ham crumbs,
truffle, and low-temperature egg,
served with potato garnish (1. 5. 14)*

20,70

DRY-AGED BEEF FORE RIB

from Spanish production, garnished
with caramelised piquillo peppers
and our homemade chips (13)*

23,70

BONE-IN STRIP STEAK of
FRIESIAN COW from the
PYRENEES

Basque-style
chargrilled, with homemade chips and
fried Padron peppers. [1 kg, approx. /
dry-aged 42 days / suggested for 2 people]

52,00

BONE-IN STRIP STEAK
of GALICIAN BLONDE COW

Dry-aged 45-60 days, female cow over
48 months. Roasted on the Basque
charcoal grill, with potato garnish and
Padron peppers [Weighed cut / suggested
for 2 people]

61,00
€/kg

BONE-IN STRIP STEAK
of BROWN ALPINE OX
from ESLA VALLEY

Dry-aged +100 days, ox male over 48
months. Roasted on the Basque
charcoal grill, with potato garnish and
Padron peppers [Weighed cut / suggested
for 2 people]

80,00
€/kg

FONDANT CHEESECAKE

with a touch of Stilton (1. 5. 14)*

7,20

FARTÓ FRENCH TOAST

ð tiger nut milk ice-cream (1. 5. 14)*

7,10

HOMEMADE BUTTER COOKIE

with marcona almond, orange and toffee, served with vanilla ice-cream (1. 5. 9. 14)*

6,80

TOCINO de CIELO

with creamy yoghurt and toasted almonds (5. 9. 14)*

6,90

CHOCOLATE & BAILEYS CREAMY CAKE

with pistaccio cream and vanilla ice-cream (1. 5. 9. 14)*

7,20

CHARGRILLED BRIOCHE

with fresh cream ice-cream (1. 5. 14)*

6,90



ALL RAW FISH SERVED IN THIS ESTABLISHMENT HAS BEEN PREVIOUSLY FROZEN, AS REQUIRED BY THE ANISAKIS PARASITOSIS PREVENTION REGULATIONS.
Royal Decree 1420/2006, of 1 December

5% SUPPLEMENT ON TERRACE.
PRICES IN EUROS. VAT INCLUDED.
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