

GALA DINNER MENU DESCRIPTION

Starters and Desserts to share are dishes in the entire table, generally for each 4 people. Second course is your choice between meat or fish.

Pescadito frito is small fried fish (red mullet, anchovies...)

Nido de alcachofas con foie y huevo is artichokes nest with foie and egg.

Mejillones al vapor is steamed mussels

Tomate valenciano con ventresca de atún is valencian tomato variety with tuna belly in prepared as tower form.

Carrillada ibérica con patatas a la panadera is iberian pork cheeks with bakery potatoes

Suquet de peix (valencian language) is a Caldereta (stew, casserole) of fish stock with variety of fish and shellfish (angler, shrimps, squids...)

Variados de la casa (desserts) are dishes to share with carrot cake, Sacher cake, torrija de horchata and fruit.*

** Torrija de horchata is typical spanish dessert of fried bread base, of horchata, typical valencian refresh drink of chufa)*

Drinks included in menú are water, white wine, crianza (vintage) red wine and coffee. If you don't like white and red wine you can drink beer or soft drinks.