

Menú del Chef

Only available per table, price per person.

Let yourself be pleasantly surprised by our chef and enjoy a culinary adventure.

58

Ostras

Geay, size 3

Oyster Classic	3 stuks	13
Lemon, Raspberry shallot	6 stuks	24
Chef's Oyster	4 stuks	21

Frío

Small cold dishes

Burrata	11
Tomato, Balsamic	
Taco Tuna	13
Crispy Taco, Avocado, Tuna, Unagi, Sesame	
Tagliata di Manzo	14
Entrecôte, Balsamic, Parmesan, Arugula	
Steak Tartare	13
Beef, Celeriac, Garlic, Egg yolk cream	
Salmon	13
Pickled salmon, Fennel, Orange, Tarragon cream	
Carpaccio	14
Beef, Truffle, Parmesan, Arugula	
Watermelon Tataki	11
Furikake, Ponzu, Spring Onion	
Sweet Pointed Pepper	10
Olive, Hummus, Salted lemon	

Caliente

Small hot dishes

Beef	16
Beef tenderloin, Potato mousseline, Chimichurri, Sweet pointed pepper	
Celeriac	12
Potato mousseline, Hazelnut, Ponzu, Lemon beurre blanc	
Pulpo	18
Grilled Octopus, Smoked Paprika, Coeur de Boeuf Tomato	
Paella	16
Seafood, Giant Shrimp, Saffron	
Roasted Pumpkin	14
Pickled kohlrabi, Chutney, Pumpkin seeds	
Sea Bass	15
Potato mousseline, Antiboise, Saffron	
Duck	16
Cherry, Fennel, Pistachio	
Half a Lobster	20
Accompanying garnishes	
Poussin	22
Small chicken, Seasonal vegetables, Lemon, Thyme	

Antipasti

To accompany your drinks

Focaccia Aïoli	6
Focaccia, Aïoli	
Jamón	10
Thinly sliced ibérico, 40 grams	
Anchovies	9
Olive oil, Focaccia chips	
Olives	5
Anchovies olives	
Bruschetta	7
Tomato, Balsamic, Pine nuts	
Cheese	6
Manchego, Chutney	

Aperitivos

Snacks

Íberico Ribs	11
Bbq honing lak	
Padron Peppers	9
Maldon flakes, Lime	
Corn	10
Corn ribs, Herb butter	
Nachos	11
Guacamole, Sour Cream, Tomato, Jalapeño, Cheddar	
Crispy Chicken	11
Aïoli, Chipotle sauce	
Chicken Skewer	12
3 pieces, Lemon, Thyme	
Gambas al Ajillo	14
Focaccia, Lime, Red chili pepper	
Croquette Balls	10
6 pieces, Mustard mayonnaise	
Truffle Croquettes	11
4 pieces, Tarragon	
Roasted Cauliflower	10
Sweet Chili	
Serano Iberico Croquettes	12
4 pieces, Ibérico ham, Aïoli	

Pizzetta

Small pizza's

Jamón Reserva	17
Tomato, Ibérico, Stracciatella	
Salami	13
Tomato, Salami, Anchovies, Mozzarella	
Mozzarella	11
Tomato, Green Herbs	
Quattro Formaggi	13
4 Cheese, Chili honey, Green herbs	



Especial

Large hot dishes

Lobster	38
Whole lobster, Accompanying garnishes	
Tournedos	33
Seasonal vegetables, Madeira jus (150 grams)	
Tournedos Rossini	43
Seasonal Vegetables, Madeira jus, Foie gras (150 grams)	
Surf & Turf	49
Tournedos, Half a Lobster, Seasonal vegetables	
Pasta Parmigiano	18
Linguine, Parmesan, Truffle	

Guarniciones

Side dishes

Truffle Fries	8
Truffle, Parmesan	
Patatas Bravas	8
Aïoli, Spicy Tomato	
Asparagus	11
Béarnaise	
Spinach Salad	9
Truffle ponzu dressing, Parmesan, Crispy leek	
Patatas Loco	8
Sweet potato fries, Jalapeño, Cheddar	
Runner Beans	7
Flat beans, Chorizo, Almond	

Agenda

Oyster Sunday

Every second Sunday of the month: Oysters starting from €1.50 each + Champagne & Cava deal!

Unlimited Monday

Every Monday: Unlimited enjoyment for €48.00 p.p.

Bottomless Mimosa Brunch

Every 1st Sunday of the month, enjoy unlimited mimosas and the tastiest dishes from the menu!

Party Time

Mediterranean Diner Night's | Freaky Fridays | Bottomless Wine Drag Queen Brunches | Piano Diners

Check our website for all the details and let yourself be surprised by an afternoon or evening full of experiences, great vibes, and flavorful highlights!

Allergies

If you have any allergies or dietary requirements, please inform our staff. Many dishes can be refined to suit your preferences.

Egg	Celery
Gluten	Sesame
Lupine	Soy
Lactose	Fish
Mustard	Molluscs
Nuts	Sulfur dioxide
Shellfish	Vegetarian

Postres

Desserts

Velvet	9
Lime mousse, Blackberry, Yoghurt, Orange	
Pastel De Nata	7
Vanilla ice cream	
Choco Dream	10
Chocolate, Bastogne, Vanilla strained yoghurt, Chocolate mousse	
Cheesecake	9
Cheesecake San Sebastian, Pedro Ximénez strained yoghurt, Marinated pineapple, Almond	
Churros	9
Nutella	
Cheese	14
4 Cheeses, Accompanying garnishes	
Friandises	6
3 Small homemade sweets	

Postres Líquidos

Coffee cocktails

Espresso Martini	13
Espresso, Vodka, Kahlúa	
Fighting Irish	9
Coffee, Jameson, Cream	

Event Calendar

Scan the QR code and reserve for the most exciting events!



Let's Celebrate!

From baby showers and high wines to large parties; at Valencia, anything is possible!

Information

The dishes will be served as they are ready. Therefore, dishes may not always arrive at the table simultaneously.

Eco Tap

Restaurant Valencia has chosen Eco Tap water. The Eco Tap offering eliminates single-use bottles and significantly reduces the impact on transport and logistics, thereby limiting the environmental impact of our location. We charge €2.35 per person for unlimited water throughout the evening.

Mon., Tue., Thur. and Fri. from 16:30 for dining and drinks. Sat. and Sun. from 12:00, also for lunch.

Scheepvaartstraat 13 7411 MB Deventer

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Parking for free

0570 244 100

valenciadeventer.nl

Only for reservations. A drink at the bar is always possible without reservation.

VALENCIA

