

Menú del Chef

Only available per table, price per person.  
Let yourself be pleasantly surprised by our chef  
and enjoy a culinary adventure.

Ostras

Geay, size 3

<b>Oyster Classic</b> 🍷	3 stuks	13
Lemon, Raspberry shallot	6 stuks	24
<b>Chef's Oyster</b> 🍷	4 stuks	21
Varied preparation		

Frío

Small cold dishes

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

Caliente

Small hot dishes

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

Antipasti

To accompany your drinks

<b>Focaccia Aioli</b> 🍷 🍷 🍷	6
Focaccia, Aioli	
<b>Jamón</b> 🍷	10
Thinly sliced ibérico, 40 grams	
<b>Anchovies</b> 🍷 🍷	9
Olive oil, Focaccia chips	
<b>Olives</b> 🍷	5
Anchovies olives	
<b>Bruschetta</b> 🍷 🍷	7
Tomato, Balsamic, Pine nuts	
<b>Cheese</b> 🍷 🍷 🍷	6
Manchego, Chutney	

Aperitivos

Snacks

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

Pizzetta

Small pizza's

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



Especial

Large hot dishes

- Lobster

Whole lobster, Accompanying garnishes
- Tournedos

Seasonal vegetables, Madeira jus (150 grams)
- Tournedos Rossini

Seasonal Vegetables, Madeira jus, Foie gras (150 grams)
- Surf & Turf

Tournedos, Half a Lobster, Seasonal vegetables
- Pasta Parmigiano

Linguine, Parmesan, Truffle

Guarniciones

Side dishes

- Truffle Fries

Truffle, Parmesan
- Patatas Bravas

Aïoli, Spicy Tomato
- Asparagus

Béarnaise
- Spinach Salad

Truffle ponzu dressing, Parmesan, Crispy leek
- Patatas Loco

Sweet potato fries, Jalapeño, Cheddar
- Runner Beans

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

Meditereanean 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

Gluten

Lupine

Lactose

Mustard

Nuts

Shellfish
- Celery

Sesame

Soy

Fish

Molluscs

Sulfur dioxide

Vegetarian

Postres

Desserts

- Velvet

Lime mousse, Blackberry, Yoghurt, Orange
- Pastel De Nata

Vanilla ice cream
- Choco Dream

Chocolate, Bastogne, Vanilla strained yoghurt, Chocolate mousse
- Cheesecake

Cheescake San Sebastian, Pedro Ximénez strained yoghurt, Marinated pineapple, Almond
- Churros

Nutella
- Cheese

4 Cheeses, Accompanying garnishes
- Friandises

3 Small homemade sweets

Postres Líquidos

- Coffee cocktails
- Espresso Martini

Espresso, Vodka, Kahlúa
- Fighting Irish

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.

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

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Parking for free

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0570 244 100

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valenciadeventer.nl

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

VALENCIA

