

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
Varied preparation		

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, Black 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, Olive		

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 Aioli 🍷 🍷 🍷		6
Focaccia, Aioli		

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

Ibérico Ribs 🍷 🍷 🍷 🍷		11
BBQ honey glaze		

Padron Peppers 🍷		9
Maldon flakes, Lime		

Corn 🍷 🍷		10
Corn ribs, Herb butter		

Nachos 🍷 🍷		11
Guacamole, Sour cream, Tomato, Jalapeño, Cheddar		

Crispy Chicken 🍷 🍷 🍷 🍷		11
Aioli, Chipotle sauce		

Chicken Skewer		12
3 pieces, Lemon, Thyme		

Gambas al Ajillo 🍷 🍷 🍷		14
With focaccia		

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, Aioli		

Pizzetta

Small pizza's

Jamón Reserva 🍷 🍷 🍷		17
Tomato, Ibérico, Stracciatella		

Salami 🍷 🍷 🍷		13
Tomato, Salami, Anchovies, Mozzarella		

Mozzarella 🍷 🍷 🍷		11
Tomato, Mozzarella, Green herbs		

Quattro Formaggi 🍷 🍷 🍷 🍷		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

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

 Gluten

 Lupine

 Lactose

 Mustard

 Nuts

 Shellfish

 Celery

 Sesame

 Soy

 Fish

 Molluscs

 Sulfur dioxide

 Vegetarian

Postres

Desserts

38 Velvet

Lime mousse, Blackberry, Yoghurt, Orange

33 Pastel De Nata

Vanilla ice cream

43 Choco Dream

Chocolate, Bastogne, Vanilla strained yoghurt, Chocolate mousse

49 Cheesecake

Cheesecake San Sebastian, Pedro Ximénez strained yoghurt, Marinated pineapple, Almond

18 Churros

Nutella

Cheese

4 Cheeses, Accompanying garnishes

8 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.

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

 Parking for free

 0570 244 100

 Scheepvaartstraat 13
7411 MB Deventer

 valenciadeventer.nl

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

 info@valenciadeventer.nl

VALENCIA

