

Menú del Chef

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

Ostras & Caviar

Geay, size 3

Oyster Classic 🍷 🍷	3 stuks	13
Lemon, Red wine vinaigrette	6 stuks	24
Chef's Oyster 🍷	4 stuks	21
Varied preparation		
Caviar 30 GRAM 🍷 🍷 🍷		60
Caviar, Crème fraîche, Blini, Chives		

Frío

Small cold dishes

Burrata 🍷 🍷 🍷 🍷	11
Tomato, Balsamic, Peach, Bergamot	
Tuna Tataki 🍷 🍷 🍷 🍷	17
Yuzu wasabi dressing, Dry miso, Sesame	
Tagliata di Manzo 🍷 🍷	14
Entrecôte, Balsamic, Parmesan, Arugula	
Steak Tartare 🍷 🍷 🍷 🍷	13
Beef, Bell pepper, Manchego, Macadamia, Tarragon cream, Mustard	
Salmon 🍷 🍷 🍷 🍷	13
Pickled salmon, Beetroot, Kefir cream, Ponzu dressing	
Carpaccio 🍷 🍷 🍷 🍷	14
Beef, Truffle, Parmesan, Arugula	
Grilled Watermelon 🍷 🍷 🍷 🍷	13
Watermelon, Halloumi, Citrus mascarpone	
Smoked Beetroot 🍷 🍷 🍷 🍷	10
Beetroot carpaccio, Goat cheese cream, Walnut, Orange gel	

Caliente

Small hot dishes

Beef 🍷 🍷 🍷 🍷	17
Beef, Sweet potato purée, Baby carrots, Red wine jus	
Cauliflower 🍷 🍷 🍷 🍷	12
Cauliflower, Smoked almond, Tahini, Coriander	
Pimiento 🍷 🍷 🍷 🍷	14
Mini bell pepper, Carrot purée, Bell pepper jus, Hazelnut, Chimichurri	
Halibut 🍷 🍷 🍷 🍷	17
Halibut, Carrot cream, Baby carrots, Lemon beurre blanc	
Lamb 🍷 🍷 🍷 🍷	16
Lamb steak, Asparagus, White peach, Aubergine, Red wine jus	
Half a Lobster 🍷 🍷 🍷 🍷	20
Accompanying garnishes	

Antipasti

To accompany your drinks

Focaccia Aioli 🍷 🍷 🍷 🍷	6
Focaccia, Aioli	
Jamón 🍷	10
Thinly sliced ibérico, 40 grams	
Anchovy 🍷 🍷	8
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	
Polenta 🍷 🍷 🍷 🍷	9
Aioli, Parmesan, Chives	
Nachos 🍷 🍷 🍷 🍷	11
Guacamole, Sour cream, Tomato, Jalapeño, Cheddar	
Crispy Chicken 🍷 🍷 🍷 🍷	11
Aioli, Chipotle sauce	
Chicken Skewer 🍷 🍷 🍷 🍷	12
3 pieces, Teriyaki	
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 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

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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

Pasta, Parmesan, Truffle

Guarniciones

Side dishes

- 

Truffle Fries

Truffle, Parmesan
- 

Patatas Bravas

Aioli, Spicy tomato
- 

Asparagus

Béarnaise
- 

Spinach Salad

Ponzu, Truffle, Parmesan, Crispy leek
- 

Patatas Loco

Sweet potato fries, Jalapeño, Cheddar

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.

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Egg

Gluten

Lupine

Lactose

Mustard

Nuts

Peanuts

Shellfish
- 

Celery

Sesame

Soy

Fish

Molluscs

Sulfur dioxide

Vegetarian

Postres

Desserts

- 

Caramel

Pink pepper mousse, Yoghurt, Passion fruit,
Dulce de leche, White Chocolate
- 

Pastel De Nata

Vanilla ice cream
- 

Citrus Cake

Olive oil citrus cake, Lemon, Orange gel,
Vanilla ice cream
- 

Cheesecake

Cheesecake San Sebastian,
Blood orange
- 

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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Ma., Di. en Do. vanaf
16:30 voor diner en borrel.
Vrij., Za. en Zo. vanaf 12:00,
óók voor lunch.

 Parkeren is gratis

 0570 244 100
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Scheepvaartstraat 13
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 valenciadeventer.nl
Voor reserveringen. Voor
een drankje aan de bar,
loop lekker binnen!

VALENCIA

