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 & Caviar

Geay, size 3

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

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 Aïoli — 6
Focaccia, Aïoli

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 — 12
BBQ honey glaze

Polenta — 9
Aïoli, Parmesan, Chives

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

Crispy Chicken — 11
Aïoli, Chipotle sauce

Chicken Skewer — 12
6 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, Aïoli

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 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
Pasta, Parmesan, Truffle

Guarniciones

Side dishes

Truffle Fries 8
Truffle, Parmesan

Patatas Bravas 8
Aïoli, Spicy tomato

Asparagus 11
Béarnaise

Spinach Salad 9
Ponzu, Truffle, Parmesan, Crispy leek

Patatas Loco 8
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
Mediterenean 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
- Peanuts
- Shellfish
- Celery
- Sesame
- Soy
- Fish
- Molluscs
- Sulfur dioxide
- Vegetarian

Postres

Desserts

Caramel 10
Pink pepper mousse, Yoghurt, Passion fruit, Dulce de leche, White Chocolate

Pastel De Nata 7
Vanilla ice cream

Citrus Cake 10
Olive oil citrus cake, Lemon, Orange gel, Vanilla ice cream

Cheesecake 9
Cheesecake San Sebastian, Blood orange

Churros 9
Nutella

Cheese 14
4 Cheeses, Accompanying garnishes

Friandises 7
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.

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

Scheepvaartstraat 13
7411 MB Deventer

info@valenciadeventer.nl

Parkeren is gratis

0570 244 100

valenciadeventer.nl

Voor reserveringen. Voor een drankje aan de bar, loop lekker binnen!

VALENCIA