

HORTA

LUNCH

ENTRANTES

pan con tomate y allioli bread with spanish dips	7,5
salpicón de pulpo boiled octopus with paprika and onions	14
escalivada slow roast paprika, aubergine and onion with olive oil	13
ensaladilla de gambas potato salad with confit prawns, piparra and paprika oil	15
ensalada de judías con jamón salad with mix leaves salad, sauté green beans and spanish ham	13

PRINCIPALES

atun con titaina chutoro blue fin tuna with slow-cooked tomato and pepper stew	30
entrecot 200g served with roasted bell pepper sauce	28
albondigas de ternera con sepia beef meatballs with cuttlefish in tomato sauce	27
chuletón 1200g-1400g cote de boeuf served with roasted bell pepper sauce for 4-6 pax includes two sides of your choice*	14/100gr
berenjena asada con almendras roasted aubergine with romesco and almonds	23
suquet de merluza hake stew with potatoes and gamba	28
arroz del senyoret seafood rice with gamba and sepia for a minimum for two people, price is (pp)*	24

SIDES

patatas bravas fried potatoes cut in blocks with spicy sauce and allioli	8
broccoli con romesco roasted broccoli with romesco sauce	8
ensalada de tomate seasonal tomato salad with sweet onion	8

POSTRES

crema catalana catalan custard with burned sugar	6	tabla de quesos (to share) selection of spanish cheese	18
tarta de queso basque cheesecake	7	• cabrales northern blue cheese, goat, sheep and cow	
texturas de chocolate chocolate textures with olive oil and flaky salt	7,5	• rotam semi firm goat, sheep and cow cheese	
		• mahon soft pasteurised cow milk cheese	

HORTA

FROM 18.00 ONWARDS

BOCADOS

aceitunas olives		4
almendra ahumada smoked almonds		4
ostras con sorbete de piparras oysters with pickled green pepper sorbet		4,5
piparras pickled green peppers		4

ENTRANTES

ajoblanco cold almond and garlic soup with tuna	6	pan con tomate y alioli bread with spanish dips	7,5
gazpacho de melon y pepino cold melon and cucumber soup	6	mojama 20g / 40g cured tuna with olive oil and roasted almonds	10 / 18
escalivada slow roast paprika, aubergine and onion with olive oil	13	ensalada de judías con jamón salad with mix leaves salad, sauté green beans and spanish ham	13
ensaladilla de gambas potato salad with confit prawns, piparra and paprika oil	15	salpicón de pulpo boiled octopus with paprika and onions	14
chorizo cured red pepper sausage	6	croquetas de jamón (5 pieces) spanish ham croquettes	13
jamón spanish ham	7	calamares fritos fried squid with allioli	15
lomo cured red pepper pork loin	7		

PRINCIPALES

atun con titaina chutoro blue fin tuna with slow-cooked tomato and pepper stew		30
suquet de merluza hake stew with potatoes and gamba		28
albondigas de ternera y sepia beef meatballs with cuttlefish in tomato sauce		27
butifarra con cremoso de patata y mongetes catalán pork sausage with potato parmentier and white beans		23
berenjena asada con almendras roasted aubergine with romesco and almonds		23
entrecot 200g served with roasted bell pepper sauce		28
chuletón 1200g-1400g cote de boeuf served with roasted bell pepper sauce for 4-6 pax includes two sides of your choice*		14 / 100gr
arroz del senyoret seafood rice with gamba and sepia for a minimum for two people, price is (pp)*		24
arroz de alcachofas artichoke rice with green beans for a minimum for two people, price is (pp)*		22

SIDES

patatas bravas fried potatoes cut in blocks with spicy sauce and allioli	8	ensalada de tomate seasonal tomatoes with olive oil ice cream and sweet onions	8
broccoli con romesco roasted broccoli with romesco sauce	8		

POSTRES

crema catalana catalan custard with burned sugar	6	tabla de quesos (to share) selection of spanish cheese	18
tarta de queso basque cheesecake	7	• cabrales northern blue cheese, goat, sheep and cow	
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got allergies or dietary needs? let us know

HORTA

FROM 18.00 ONWARDS

Our chef was born among the rice fields. Polo Alemany hails from Alginet, a village in Albufera, the freshwater lagoon in the Horta de Valencia – the fertile stretch of citrus groves and rice paddies around Valencia, which gives our restaurant its name. This is the birthplace of the arroces, the celebrated rice dishes that have made Valencia famous worldwide – and no rice in the Horta de Valencia is finer than that of Albufera. Naturally, our rice comes from Albufera.

Valencian cooking has always drawn from two larders: the garden and the sea. Our set menus follow that age-old divide. **Menu de Terra** celebrates the Horta itself – the vegetables and meats of the land – while **Menu del Mar** honours the Mediterranean and the lagoon, where fishermen first cooked rice over open fires.

Each journey ends, as every Valencian meal should, with an arroz. The arroz de secreto, rice with ibérico secreto and green beans, crowns the **Menu de Terra**; the arroz negro de pulpo, jet-black with squid ink and laced with octopus, is the briny finale of the **Menu del Mar**. Both are made exclusively for the chef's menus and served the Valencian way: straight from the pan, in the middle of the table, for everyone.

Buen provecho – or as they say back home, bon profit!

MENU DE TERRA 59/pp

ENTRANTES (to share)

gaspacho de melon y pepino
cold melon and cucumber soup

tosta de alcachofa
bread toast with artichoke, romesco sauce and cured pork belly

escalivada
slow roast paprika, aubergine and onion with olive oil

albondigas de ternera y sepia
beef meatballs with cuttlefish in tomato sauce

PRINCIPAL (select/to share)

arroz de secreto
rice with iberico secreto and green beans

entrecot (300 grams) **con broccoli**
entrecote with roasted bell pepper sauce and broccoli

POSTRE

chef's choice

MENU DEL MAR 59/pp

ENTRANTES (to share)

ajoblanco
cold almond and garlic soup with tuna

ensaladilla de gamba
potato salad with confit prawns, piparra and parrilla oil

escalivada
slow roast paprika, aubergine and onion with olive oil

atun con titaina
chutoro blue fin tuna with slow-cooked tomato and pepper stew

PRINCIPAL (select/to share)

arroz negro de pulpo
rice in squid ink and octopus

calamar salvaje (400g) **con broccoli**
wild squid with potato parmentier and broccoli

POSTRE

chef's choice