

# HORTA LUNCH

## ENTRANTES

|                                                                                          |          |
|------------------------------------------------------------------------------------------|----------|
| <b>pan con allioli y aceite</b><br>bread with allioli and extra virgin olive oil         | 7,5      |
| <b>crema de erizos</b><br>sea urchin cream                                               | 5,5/unit |
| <b>pulpo salteado con patata y cebolla</b><br>stir fried octopus with potatoes and onion | 15       |
| <b>escalivada</b><br>slow roast paprika, aubergine and onion with olive oil              | 14       |
| <b>ensalada de higos con queso payoyo</b><br>fig salad with payoyo sheep and goat cheese | 14,5     |
| <b>croquetas de rabo de toro</b> (5 pieces)<br>spanish oxtailstew croquettes             | 16       |
| <b>croquetas de bacalao</b> (5 pieces)<br>spanish cod croquettes                         | 14       |

## PRINCIPALES

|                                                                                                                                      |            |
|--------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>atun con titaina</b><br>chutoro blue fin tuna with slow-cooked tomato and pepper stew                                             | 30         |
| <b>mejillones al vapor</b><br>mussels with white wine, paprika and lemon                                                             | 24         |
| <b>albondigas de ternera y sepia</b><br>beef meatballs with cuttlefish in tomato sauce                                               | 27         |
| <b>berenjena asada con almendras</b><br>roasted aubergine with romesco and almonds                                                   | 24         |
| <b>entrecot</b> 200g<br>served with roasted bell pepper sauce                                                                        | 28         |
| <b>chuletón</b> 1200g-1400g<br>cote de boeuf served with roasted bell pepper sauce for 4-6 pax<br>includes two sides of your choice* | 14 / 100gr |
| <b>arroz negro de pulpo</b><br>rice in squid ink and octopus                                                                         | 29,5       |
| <b>arroz de secreto</b><br>rice with iberico secreto and green beans<br>for a minimum for two people, price is (pp)*                 | 28         |

## POSTRES

|                                                                                                        |   |
|--------------------------------------------------------------------------------------------------------|---|
| <b>crema catalana con helado de almendra</b><br>catalan custard with burned sugar and almond ice cream | 7 |
| <b>tarta de queso</b><br>horta's cheesecake                                                            | 7 |
| <b>arroz con horchata y fartons</b><br>rice pudding with horchata and Valencian pastry                 | 7 |

# HORTA

In Valencia, the bocadillo is a breakfast and merienda ritual — a quick sandwich with a café con leche before the day gets going, or the classic afternoon snack that bridges the gap before dinner. The fillings on our menu echo that tradition: jamón con tomate nods to pa amb tomàquet, tortilla de cebolla is the classic tortilla reimagined as a portable filling, and pimiento asado draws on the region's love of roasted vegetables. The queso Murcia al vino brings in a touch from neighboring Murcia.

Our twist is to take these bocadillo classics and give them the bikini treatment — pressed and grilled on brioche bread instead of the usual pan de molde — one extra layer of sweet comfort on a staple that was already a favorite.

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## BIKINIS / SANDWICHES

**champiñones con queso (murcia al vino)**  
mushrooms and murcia al vino cheese

8

**pimiento asado y queso crema**  
cream cheese and roasted paprika

8

**jamón con tomate**  
jamón duroc and tomato spread

9

**tortilla de cebolla con allioli**  
onion omelette and allioli

9

**atun con tomate y olivas**  
tuna with tomato and olives

9

# HORTA

FROM 18.00 ONWARDS

## BOCADOS

|                                                                                  |     |
|----------------------------------------------------------------------------------|-----|
| <b>aceitunas</b><br>olives                                                       | 4   |
| <b>almendra ahumada</b><br>smoked almonds                                        | 4   |
| <b>ostras con sorbete de piparra</b><br>oysters with pickled green pepper sorbet | 4,5 |
| <b>piparras</b><br>pickled green peppers                                         | 4   |

## ENTRANTES

|                                                                                  |            |                                                                                          |         |
|----------------------------------------------------------------------------------|------------|------------------------------------------------------------------------------------------|---------|
| <b>crema de erizos</b><br>sea urchin cream                                       | 5,5 / unit | <b>mojama 20g / 40g</b><br>cured tuna with olive oil and roasted almonds                 | 10 / 18 |
| <b>gambas a la plancha con ajillo</b><br>prawns with garlic and paprika oil      | 15         | <b>ensalada de higos con queso payoyo</b><br>fig salad with payoyo sheep and goat cheese | 14,5    |
| <b>escalivada</b><br>slow roast paprika, aubergine and onion with olive oil      | 14         | <b>pulpo salteado con patata y cebolla</b><br>stir fried octopus with potatoes and onion | 15      |
| <b>chorizo</b><br>cured red pepper sausage                                       | 7          | <b>croquetas de rabo de toro</b> (5 pieces)<br>spanish oxtail stew croquettes            | 16      |
| <b>jamón</b><br>jamón duroc                                                      | 7          | <b>croquetas de bacalao</b> (5 pieces)<br>spanish cod croquettes                         | 14      |
| <b>lomo</b><br>cured red pepper pork loin                                        | 7          | <b>calamares fritos</b><br>fried squid with allioli                                      | 15      |
| <b>pan con allioli y aceite</b><br>bread with allioli and extra virgin olive oil | 7,5        |                                                                                          |         |

## PRINCIPALES

|                                                                                                                                      |            |
|--------------------------------------------------------------------------------------------------------------------------------------|------------|
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| <b>entrecot 200g</b><br>served with roasted bell pepper sauce                                                                        | 28         |
| <b>chuletón 1200g-1400g</b><br>cote de boeuf served with roasted bell pepper sauce for 4-6 pax<br>includes two sides of your choice* | 14 / 100gr |

## SIDES

|                                                                                    |   |
|------------------------------------------------------------------------------------|---|
| <b>patatas bravas</b><br>fried potatoes cut in blocks with spicy sauce and allioli | 8 |
| <b>broccoli con romesco</b><br>roasted broccoli with romesco sauce                 | 8 |
| <b>ensalada mixta</b><br>mixed leaf salad with tomatoes, onions and olives         | 8 |

## POSTRES

|                                                                                                        |   |                                                                  |    |
|--------------------------------------------------------------------------------------------------------|---|------------------------------------------------------------------|----|
| <b>crema catalana con helado de almendra</b><br>catalan custard with burned sugar and almond ice cream | 7 | <b>tabla de quesos</b> (to share)<br>selection of spanish cheese | 18 |
| <b>tarta de queso</b><br>horta's cheesecake                                                            | 7 | • <b>cabrales</b><br>northern blue cheese, goat, sheep and cow   |    |
| <b>arroz con horchata y fartons</b><br>rice pudding with horchata and Valencian pastry                 | 7 | • <b>rotam</b><br>semi firm goat, sheep and cow cheese           |    |
|                                                                                                        |   | • <b>mahon</b><br>soft pasteurised cow milk cheese               |    |

got allergies or dietary needs? let us know

# HORTA

Our chef was practically born in the rice fields. Polo Alemany grew up in Alginet, a village on the edge of the Albufera wetlands, right in the Horta de Valencia — the lush belt of citrus groves and rice paddies around Valencia that gave our restaurant its name. Just next door lies Albufera itself, the freshwater lagoon where the arroces were born — those legendary rice dishes that put Valencia on the culinary map. And when it comes to rice, nothing in the Horta beats what grows around Albufera. So naturally, that's exactly where our rice comes from.

Traditional arroz has bite, plus that caramelized crust at the bottom of the paella — the socarrat — which is basically where all the extra umami magic happens. Valencians usually swear by this classic style, but if you're after something softer and more risotto-like, just ask for the arroz meloso. Just tell your waiter what you're in the mood for.

Buen provecho — or as we say back home, bon profit!

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## ARROCES

for a minimum of two people, price is (pp)

**arroz meloso del senyoret**  
creamy rice with gamba and cuttlefish

25

**arroz de alcachofas**  
artichoke rice with green beans

23

**arroz negro de pulpo**  
rice in squid ink and octopus

29,5

**arroz de secreto**  
rice with iberico secreto and green beans

28

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