

HORTA

R E S T A U R A N T E

LUNCH · DINNER

HORTA

lunch between 12.00 and 15.00

ENTRANTES

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

PRINCIPALES

atun con titaina chutoro blue fin tuna with slow-cooked tomato and pepper stew	30
mejillones al vapor mussels with white wine, paprika and lemon	24
albondigas de ternera y sepia beef meatballs with cuttlefish in tomato sauce	27
berenjena asada con almendras roasted aubergine with romesco and almonds	24
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 negro de pulpo rice in squid ink and octopus for a minimum of two people - price is per person	29,5
arroz de secreto rice with iberico secreto and green beans for a minimum of two people - price is per person	28

SIDES

patatas bravas fried potatoes cut in blocks with spicy sauce and allioli	8
broccoli con romesco roasted broccoli with romesco sauce	8
ensalada mixta mixed leaf salad with tomatoes, onions and olives	8

POSTRES

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

got allergies or dietary needs? let us know

HORTA

from 16.00 onwards

BOCADOS

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

ENTRANTES

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

PRINCIPALES

atun con titaina chutoro blue fin tuna with slow-cooked tomato and pepper stew	30
mejillones al vapor mussels with white wine, paprika and lemon	24
albondigas de ternera y sepia beef meatballs with cuttlefish in tomato sauce	27
berenjena asada con almendras roasted aubergine with romesco and almonds	24
entrecot 200g served with roasted bell pepper sauce	28
ribeye 400g for 2 persons served with roasted bell pepper sauce and one side of your choice	78
chuletón 1200g-1400g cote de boeuf served with roasted bell pepper sauce for 4-6 pax includes two sides of your choice	14 / 100gr

SIDES

patatas bravas fried potatoes cut in blocks with spicy sauce and allioli	8
broccoli con romesco roasted broccoli with romesco sauce	8
ensalada mixta mixed leaf salad with tomatoes, onions and olives	8

POSTRES

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

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!

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

got allergies or dietary needs? let us know