HORTA

RESTAURANTE

LUNCH · DINNER

HORTA

LUNCH BETWEEN 12.00 AND 15.00

ENTRANTES

pan con allioli y aceite 7,5
bread with allioli and extra virgin olive oil

crema de erizos 5,5/unit
sea urchin cream

pulpo salteado con patata y cebolla 15
stir fried octopus with potatoes and onion

escalivada 14
slow roast paprika, aubergine and onion with olive oil

ensalada de higos con queso payoyo 14,5
fig salad with payoyo sheep and goat cheese

croquetas de rabo de toro (5 pieces) 16
spanish oxtail stew croquettes

croquetas de bacalao (5 pieces) 14
spanish cod croquettes

PRINCIPALES

atun con titaina 30
chutoro blue fin tuna with slow-cooked tomato and pepper stew

mejillones al vapor 24
mussels with white wine, paprika and lemon

albondigas de ternera y sepia 27
beef meatballs with cuttlefish in tomato sauce

berenjena asada con almendras 24
roasted aubergine with romesco and almonds

entrecot 200g 28
served with roasted bell pepper sauce

chuletón 1200g-1400g 14 / 100gr
cote de boeuf served with roasted bell pepper sauce for 4–6 pax
includes two sides of your choice

arroz negro de pulpo 29,5
rice in squid ink and octopus
for a minimum of two people - price is per person

arroz de secreto 28
rice with iberico secreto and green beans
for a minimum of two people - price is per person

SIDES

patatas bravas 8
fried potatoes cut in blocks with spicy sauce and allioli

broccoli con romesco 8
roasted broccoli with romesco sauce

ensalada mixta 8
mixed leaf salad with tomatoes, onions and olives

POSTRES

crema catalana con helado de almendra 7
catalan custard with burned sugar and almond ice cream

tarta de queso 7
horta's cheesecake

arroz con horchata y fartons 7
rice pudding with horchata and Valencian pastry

got allergies or dietary needs? let us know

HORTA

FROM 16.00 ONWARDS

BOCADOS

aceitunas 4
olives

almendra ahumada 4
smoked almonds

ostras con sorbete de piparra 4,5
oysters with pickled green pepper sorbet

piparras 4
pickled green peppers

chorizo 7
cured red pepper sausage

jamón 7
jamón duroc

lomo 7
cured red pepper pork loin

pan con allioli y aceite 7,5
bread with allioli and extra virgin olive oil

ENTRANTES

crema de erizos 5,5 / unit
sea urchin cream

gambas a la plancha con ajillo 15
prawns with garlic and paprika oil

escalivada 14
slow roast paprika, aubergine and onion with olive oil

mojama 20g / 40g 10 / 18
cured tuna with olive oil and roasted almonds

ensalada de higos con queso payoyo 14,5
fig salad with payoyo sheep and goat cheese

pulpo salteado con patata y cebolla 15
stir fried octopus with potatoes and onion

croquetas de rabo de toro (5 pieces) 16
spanish oxtail stew croquettes

croquetas de bacalao (5 pieces) 14
spanish cod croquettes

calamares fritos 15
fried squid with allioli

PRINCIPALES

atun con titaina 30
chutoro blue fin tuna with slow-cooked tomato and pepper stew

mejillones al vapor 24
mussels with white wine, paprika and lemon

albondigas de ternera y sepia 27
beef meatballs with cuttlefish in tomato sauce

berenjena asada con almendras 24
roasted aubergine with romesco and almonds

entrecot 200g 28
served with roasted bell pepper sauce

ribeye 400g for 2 persons 78
served with roasted bell pepper sauce and one side of your choice

chuletón 1200g-1400g 14 / 100gr
cote de boeuf served with roasted bell pepper sauce for 4–6 pax
includes two sides of your choice

SIDES

patatas bravas 8
fried potatoes cut in blocks with spicy sauce and allioli

broccoli con romesco 8
roasted broccoli with romesco sauce

ensalada mixta 8
mixed leaf salad with tomatoes, onions and olives

POSTRES

crema catalana con helado de almendra 7
catalan custard with burned sugar and almond ice cream

arroz con horchata y fartons 7
rice pudding with horchata and Valencian pastry

tarta de queso 7
horta's cheesecake

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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

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