

lienzo



Trazos Menu

Snacks

Cannelloni with *CAE-CV. certified *honey (Bona Mel), 4 picos cheese from Hoya de la Iglesia and black garlic honey.

Eel terrine, alkalised *pumpkin and *pumpkin Arropyaki certified by CAE-CV. (Saifresc).

Petit Choux of Valencian hen.

Starters

Artichoke, *hazelnuts certified by CAE-CV., and coffee broth.

Smoked Aquanaria sea bass with plum chips woods, with *spinach certified CAE-CV. (Saifresc), foie micuit of its liver and sea bass sobrasada ravioli.

Main Courses

Low temperature lamb, *purple sweet potato gnocchi certified by CAE-CV. and black lemon foam.

Dessert

La Repera (*Ercolina pear certified by the CAE-CV. (Saifresc) in different elaborations)

*All the vegetables; carrot, leek, onion, tomato (CAE-CV. Saifresc) with which we cook the sauces that accompany meat dishes.

All the *salts with which we cook are certified by the CAE-CV. (Bras del Port).

***Product certified by the Organic Agriculture Committee of the CV.**



Menu available from Wednesday to Friday for lunch service.

€65 per person.

This menu is made with seasonal products, it may be subject to change.

Petit four is only served if you request coffee service at the end of the experience:

Petit Four

*Carob financier certified by the CAE-CV.

*Tangerine pie certified by the CAE-CV.

If you want to try our most classic dish: Low temperature squid, dashi, ginger, CAE-CV. certified

***garlic, pickles and crunchy own ink, you can add it to the menu for €15 per person.**

Only served to a full table.