



menú del executiu

Chef Danny Lledó presents a symphony of modern Spanish cuisine ignited by the woodfire kitchen here in our home at Xiquet. Showcasing the finest products found locally and internationally, these compositions reflect the gastronomy of Valencia and its warm coastal climate, abundant agriculture, and plentiful fresh seafood.

Pricing
Tues - Sat

Executive Tasting Menu 5pm-6pm (Saturday 5pm only)

95 per person

(not inclusive of tax and service charge)

maridatge de vins

Add a beautiful layer of harmony to your experience with fine wines selected by Chef Danny and our sommelier team. Our wines come from small and internationally-recognized wineries and represent the very best of Spain, France, and the United States. Each is carefully selected to perfectly complement and enhance each bite.

add 90 for our Standard Wine Pairing

add 170 for our Xiquet Premium Pairing

available pairing enhancements

We are proud to offer available *Coravin Selections* throughout the experience, which offer a chance to try rare bottles and sought-after vintages. Your host will provide today's selections.

MOJAMA

house-aged tuna loin, white asparagus, egg yolk gel

TARTLET

black olive tartlet, olive gel, grilled squid, black olive powder

TRITURA ESPANYOLA

egg white merengue, shallots & potato, jamon Iberico

VERA

escallop crudo, blood orange, evoo, buzz button

or

LLUÇ

potato-crusted hake, emulsified clam & pea sauce, marinated mussels

ÀLACANT PAELLA

red snapper / branzino, tuna belly, cuttlefish

or

PAELLA DEL CAÇADOR

smoked duck breast, seasonal mushrooms, black mission fig, bronze fennel

or

ÍBERIC WELLINGTON (OPTIONAL +25)

brioche wellington, red cabbage, jamon iberico, truffle duxelle, foie gras, smoked Iberico tenderloin, white mushroom-brandy sauce, pork jus

GARROFA I ALVOCAT

rhubarb cubes, avocado mousse, rhubarb whip, rhubarb & avocado gateau, malt carob crisp, rhubarb semifreddo

PÂTE DE FRUITS

BONBON

TURRÓN D'ÀLACANT