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.

265 per person
(not inclusive of tax and gratuity)

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 California. Each is carefully selected to perfectly complement and enhance each bite.

add 220 for our Standard Wine Pairing
add 420 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.

We also have available a “Flight of whites” of three unique white wines and a “Unicorn Flight” of three outstanding red wines that are rarely available by the glass and which can be enjoyed as a flight this evening for an additional 75 and 150, respectively.

COCA
valencian flatbread, white anchovy, vegetables

MOJAMA
house-aged tuna loin, tomato, micro lettuce, guindilla pepper, quail egg

HOUSE MARINATED OLIVES
orange peel, thyme, garlic

PERCEBES
pickled spring vegetables, escabeche

OYSTRA DE TEMPORADA
burnt lemon and honey air; guava rosemary granita

TONYINA
dill-cured blue fin tuna, ajo blanco, plankton, marcona almonds

RÉMOL
turbot, garlic puree, pil pil, salsify chips, salmon roe, fines herbs

ARRÓS A BANDA
Red Prawn of Dénia, tuna belly, cuttlefish, Petrossian ossetra caviar

COLOMÍ
squab, squab jus, seared persimmons

PRESA IBÉRIC
Iberian pork shoulder, pepper jus, potato souffle chips, paleta

PAELLA DE CAÇADOR
Smoked duck breast, black trumpets, chanterelles, foie torchon, figs

ABANS DE LES POSTRES
quince semifreddo, manchego espuma, almond cookie

PASTÍS DE PISTATXO
pistachio cake, lime sorbet, white chocolate, coconut, lime

COCA DE LLANDA
traditional cake
níspero tea service

PÂTE DE FRUITS

BONBON

MAZAPAN

TURRON D’AVELLANA

ESTRELLA MICHELIN

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
It is an honor you’ve chosen to dine with us. We take pride in hosting you in our home.

- Chef & Owner Danny Lledó
  and the Xiquet Team