



menú del xef

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 these compositions reflect the gastronomy of Valencia and its warmcoastal climate, abundant agriculture, and plentiful fresh seafood.

Pricing
Tuesday - Saturday
195 per person

Optional Upgrades:

ARRÓS DEL LLAGOSTA +45

Alicante method paella, Maine lobster, sustainable beluga caviar

MAR I MUNTANYA +105

Surf & Turf with Carabiner, Japanese A5 Wagyu strip loin, expanyol, parsnip purée, pumpkin sourdough

prices are 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 & our sommelier team. Our wines come from small & internationally-recognized wineries and represent the very best from around the globe.

Each is carefully selected to enhance & compliment each bite.

Xiquet Wine Pairing (195 per Person)

8 wines curated from around the world

Premium Pairing (365 per Person)

11 wines ft. Krug & Benjamin Romeo

LLOBARRO GRAVLAX

sustainable Canary Island seabass, capers, lime pearls, brioche

COCA DE DASCA

tuna belly, egg yolk gel, shaved house-made mojama

TARTLET DE MAR

plankton tartlet, tuna loin

EMPANADA IBÈRIC

secreto de papada, ibérico ham

FRUIT DE MAR

scallop mosaic, hokkaido narabi uni, petrossian ossetra caviar, lime pearls, yuzu vinaigrette

LLOBARRO

sustainable Canary Island seabass, citrus, fresh herbs, salmon roe

ARRÓS DEL CRANC

Alicante paella method, blue crab, cuttlefish, americaine air, socarrat spoon

GRANOTA

frog leg, carolina barbeque sauce

ÀNEC

applewood smoked mallard duck breast, jus, grand marnier foie cake

L'ESTIU ÉS ACÍ

black key lime, coconut pearls, meringue, finger lime & citrus oil

GRANITA

blood orange, grapefruit, mint, lemon oil, micro basil

COCA DE ESCUDELLA

traditional spanish tea cake, corn, peach

MIGNARDIES

SALTED MANDARIN CARAMEL BONBON

STRAWBERRY HIBISCUS PATE DE FRUIT

CANDIED ROSE MAZAPAN

TURRÓ DE XIXONA

TURRÓ D'ALACANT

*Service fee is in order to ensure that everyone of our team earns a competitive wage, this fee is not a tip. Tips are not necessary, but appreciated.

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness