



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 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.

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

COCA

manchego, beets, blood orange

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

CARBASSA

squash, candied pine nuts, woodfire romesco

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

PARTRIDGE PEAR TREE

partridge, rosemary tuille, redwine poached pear gel, partridge jus

PAELLA DE RABBIT

cured rabbit tenderloin, braised rabbit leg, chanterelles, black spanish winter truffles

ÍBERIC WELLINGTON

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

ABANS DE LES POSTRES

quince semifreddo, manchego espuma, walnut cookie

TARONJA DEL SEGLE XXI

A multitude of Orange— sorbet, financier, pastry cream, gel, sablet, orange and passionfruit foam, confit orange

COCA DE LLANDA

traditional tea cake
nispero tea service

PÂTE DE FRUITS

BONBON

MAZAPAN

TURRÓN D'ÀLCANT

TURRÓN DE XIXONA



xiquet
By DANNY LLEDÓ

*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*