

PRIVATE DINING

Treat Your Guests to an Unforgettable Valencian Dining Experience

Whether it's a milestone anniversary, a retreat with colleagues, a graduation, or a retirement celebration, The Cellar at Xiquet provides a memorable backdrop for your private dining occasion. Combining MICHELIN Star cuisine with warm, Mediterranean hospitality in an intimate setting, Xiquet offers an unforgettable experience for your guests.

Our inviting Cellar space can accommodate groups from 8 to 20 for a seated dinner in a completely private room. On the following page, you will find two indulgent tasting menu options created by Chef Danny Lledó, along with available beverage pairing options for your group.

Your event will be expertly planned and executed by our dedicated management team, ensuring a smooth process every step of the way and throughout your time with us. We look forward to learning more about your needs and how we might plan and host the perfect event for you at Xiquet.

We look forward to welcoming you.

- Chef Danny Lledó & The Xiquet Team





PRIVATE DINING

Five Course Tasting Menu 175

DÉNIA A LA SAL

Red Prawn of Dénia, prawn sauce

HAKE

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

PAELLA DE PERDIU

partridge, piquillo peppers, eggplant

ÍBERIC WELLINGTON

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

SEASONAL DESSERT

Eight Course Tasting Menu 225

WELCOME BITES

DÉNIA A LA SAL

Red Prawn of Dénia, prawn sauce

HAKE

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

CORDER

lamb loin, red wine reduction, potato roast, fava bean puree, parsley & thyme gel

PAELLA DE PERDIU

squab, piquillo peppers, eggplant

ÍBERIC WELLINGTON

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

SEASONAL DESSERT

MIGNARDISES

Available Menu Enhancements

CHEESE PLATTER 100 (3 OZ, SERVES 8)

Choice of three cheeses with fruits and pan tomaca

IBÉRICO HAM 400 (4 OZ, SERVES 8)

with olives and pan tomaca

MONTHLY XIQUET OYSTER 5

Beverage Package Options

PERSONALIZED WINE PAIRING 150–250 (five pours) or 200–400 (seven pours)

CUSTOMIZED WHITE, RED, AND ROSÉ BOTTLE SELECTIONS

CHAMPAGNE TOAST a range of selections are available

AFTER DINNER DRINK CART