



## 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.

Weekday Pricing

Tue - Thur

195 per person

Weekend Pricing

Fri - Sat

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 the United States. Each is carefully selected to perfectly complement and enhance each bite.

add 195 for our Standard Wine Pairing

add 345 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.

**PA CRISTALL**  
smoked tomato jam, olive oil

**MOJAMA**

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

**TARTLET**

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

**BOCADO DE BRIOCHE**

house made brioche, foie, passion fruit

**TRITURA ESPANYOLA**

egg white merengue, shallots & potato, jamon Iberico

**LLUÇ**

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

**ARRÓS A BANDA**

Red Prawn of Dénia, tuna belly, cuttlefish, Petrossian ossetra caviar

**CORDER**

shenandoah valley lamb, red wine reduction, potato rosti, fava bean puree, parsley & thyme gel

**PAELLA DE COLOMÍ**

squab, red piquillo pepper, eggplant

**ÍBERIC WELLINGTON**

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

**GARROFA I ALVOCAT**

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

**PASTISSETS DE SANT JOSEP**

sweet potato anise turnover  
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*