



## restaurant week/month

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.

**Dietary Restrictions:** While we strive to accommodate all of our guests dietary needs, all allergies and restrictions must be presented 72 hours before the reservation to allow our kitchen time to prepare in advance. After this time frame, the tasting menu will be served as is.

*Pricing*  
Tues - Sat  
Restaurant Week Menu 5:00, 5:15, 5:30  
65 per person  
(not inclusive of tax and service charge)

## wine pairings

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 45 for our Standard Wine Pairing*

*add 85 for our Xiquet Premium Pairing*

*add 25 for our Non-Alcoholic 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.

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

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

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

**CRU**  
hamachi, tiger prawn, tuna belly, serrano & green apple, cucumber, ash oil

**PAELLA VALENCIANA MODERNA**  
guinea fowl, rabbit, artichoke, runner bean

**or**

**ÍBERIC WELLINGTON (OPTIONAL +35)**  
brioche wellington, red cabbage, jamon íberico, duxelle, smoked íberico tenderloin, pork jus

**PASTÍS DE LLIMONA I SORBET DE FIGUERES DE PA**  
lemon tart, prickly pear sorbet

**MIGNARDISES**