



TERRETA MENU



“Esgarraet Menu”

- Seasonal Valencian Salad
- Esgarraet
- Saucy pork and mushrooms
- Seasonal fruit

35€/px with VAT included



“Tradition and Flavor Menu”

- Selection of Valencian sausages and cheeses
- Sauce with pork and mushrooms
- Nougat and dulce de leche cake

€35/px with VAT included



“Homemade Corner Menu”

- Valencian tomato salad
- Roasted potatoes with all i oli (garlic mayonnaise)
- Homemade burger (lettuce, tomato, onion, cheese, bacon and secret meat)
- Lemon pie

€37 /px with VAT included



“Mediterranean Bite Menu”

- Selection of vegetable patés (hummus, guacamole and titaina)
- Figatells, mini Valencian hamburgers
- Potato omelette with/without onion
- Cheesecake

37€/px with VAT included



"Senyoret Menu"

- Bread with tomato, Valencian EVOO and ajoarriero
- Olives in textures (olives in vermouth, olive paste of the day and zeyton parvardeh)
- Skewer of Jarafuel/Utiel sausage with tomato cream
- Mini Valencian hamburgers and figatells
- Arroz al Senyoret
- House cheesecake



€39/px with VAT included



“Horchata and Cava Menu”

- Esgarraet
- Scrambled eggs with foie
- Chorizos with Cava from Requena
- Garlic prawns
- Figatells, mini Valencian hamburgers
- Valencian Horchata cake



€39/px with VAT included



"Vegan Essence Menu"

- Vegan Chorizo Puff Pastries with Cava
- Fried "Valencian Cheese" with mel d'irta and La Cartuja jam (tofu marinated in red fruit juice)
- Beetroot hummus
- Vegetable fideuá from La Huerta
- Seasonal fruits with "Comes" chocolate



€41/px with VAT included



“Flavors of la Terreta Menu”

- Titaina casseroles with quail eggs
- Artichoke flowers with diced Amadeo ham
- Morteruelo de Requena
- Chorizos from Utiel/Jarafuel with cava
- Fish fideua
- Coca de llanda with nougat filling

43€/px with VAT included



"Mediterranean Gourmet Menu"

- Mango, avocado and sardine salad from La Cumbre
- Cheeses, vegetable patés and Valencian EVOOs board
- Mushroom cream tartlets, blueberries and Andilla truffle
- Gratinated stuffed peppers
- Mini Valencian hamburgers with sweet potato sauce
- Horchata cake



€45/px with VAT included



"Valencian Soul Menu"

- Gildas
- Valencian Salad
- Iberian Cured Meat Board
- Clotxinas with Vermouth
- Broken Eggs with Güeña and Morteruelo from Requena
- All i pebre
- Rice Pudding

47€/px with VAT included



“Custom corporate event”

Organize your corporate event with us. Corporate presentations, team building, business dinners, birthdays, bachelor/ette parties, etc...

- Visit to the Celler + Welcome Cava
- Thank you speech
- Tasting of 5 wines (white, rosé, young red, gran reserva and sweet)/non-alcoholic option
- Pairing (menu to choose from)
- End of the tasting
- Gift of 1 bottle of wine for each attendee



Price per person: from €50

Contact us by email at celler@proava.org and make the event of your dreams come true.

