



PELAYO
GASTRO TRINQUET

menús de Navidad



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DECEMBER, 25th CHRISTMAS LUNCH



STARTERS

Pâté de campagne with oriental sauces and broccoli
Cured and smoked salmon with its roes, charcoal-grilled eggplant,
and Hollandaise sauce
Broiled whole cuttlefish, its ink stew, and nuts oil
Puchero cannelloni, parsnip cream, and its broth

MAIN COURSE

(choose one, rice is served to the whole table)

Octopus and boletus paella-style rice
Iberian shoulder muscle, artichokes and vegetables creamy rice

DESSERT

Baked apple, creamy nougat, and caramelized pastry
Assortment of nougats



45€

*TAX and bread service are included
Beverages not included*





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DECEMBER, 31ST

NEW YEAR'S EVE DINNER

STARTERS

Our version of Bloody Mary

(tomato jelly, vodka juice, lime, black pepper, Perrins sauce and dried tomato foam)

Cheese board with salted fish, tomato, quince jelly,
and charcoal-grilled luxury chapata

Crunchy oyster covered with Iberian ham and its juice, ikura and ponzu

Smoked sardine, eggplant in butter dashi&soy confit,
with *Piquillo* peppers emulsion

Boletus confit with dairy parmentiere, nuts oil, and salt-cured foie

Red shrimp ravioli with Mantis shrimp and lime juice,
celery confit, and chives

Grilled marrow bone, squid noodles wok-style, cured yolk, and Iberian ham

MAIN COURSE

(choose one)

Beef tenderloin, its broth, foie, and *Pedro Ximénez*

Red tuna tataki over Japanese-style pickled vegetables,
and dried tuna slices

DESSERT

Mango and rum sorbet

Red berries confit white chocolate foam, creamy *dulce de leche*,
and caramelized almond

Spanish lucky grapes

Assortment of nougats

Premium long drink

WINERY

Blanc de Trilogía *D.O. València*

Les Alcusses *D.O. València*

Agustí Torretó Mata Brut *D.O. Cava*

Beer, soft drinks, water and coffee

80€

TAX, bread service, and beverages are included





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JANUARY, 1ST

NEW YEAR'S LUNCH



STARTERS

- Aged beef steak tartare *fartó* with fries and low-temperature yolk
- Squid salad with parsley *allioli* and crunchy bread
- Salt-roasted Iberian loin carpaccio with roasted pumpkin, blue cheese, and pine nuts
- Beef cheeks taco with its juice, wild mushrooms, and cauliflower and broccoli cous cous

MAIN COURSES

(choose one, rice is served to the whole table)

- Cuttlefish, monkfish, artichokes and green garlic paella-style rice
- Duck, foie and wild mushroom creamy rice

POSTRE

- Our fondant cheesecake with red berries foam
- Assortment of nougats



45€

*TAX and bread service are included
Beverages not included*





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JANUARY, 6th

THREE KINGS DAY LUNCH



STARTERS

Salted fish oil focaccia with tomato, dried garlic, and rosemary oil
Cod cheek with *pil pil* sauce and violet potato
Red shrimp croquette with its head juice mayonnaise
Truffled duck and wild mushroom cannelloni with its juice

MAIN COURSE

(choose one, rice is served to the whole table)

Cuttlefish cooked in onions and red shrimp paella-style rice
Beef, *puchero* meatball, and vegetables creamy rice

DESSERT

Caramelized *fartó* french toast, milk chocolate foam,
and Madagascar vanilla ice cream
Assortment of nougats



40€

*TAX and bread service are included
Beverages not included*





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CHILDREN'S MENU



STARTERS

Trinquet bravas
Croquette
Aged beef miniburger

MAIN DISH

Paella valenciana

DESSERT

Chocolate, caramelized hazelnuts, and cookie
Assorted nougats

25€

Included TAX, drinks, and bread service

