

Audrey's
restaurant



Welcome

Rafa Soler and his team welcome you to what we hope becomes an unforgettable experience. With this fresh menu we want you to discover our traditions, products, seasonings, tastes and our love of what we know: our land. The evolution of Valencia's cuisine without forgetting our gastronomic heritage. The sea, the mountains and our market gardens: where Valencia stocks her larder.

We hope you enjoy your meal.

R. Soler

Audrey's
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by
Rafa Soler



Buena Sombra Menu

Canari (horchata and lemon) 8
Corn coca (flatbread) from La Marina 1,4,7
Sepia bruta (cuttlefish) 1,3,4
Calp fish "à la salmeunier" 4,7
Esclafoll (roasted onions) 4
Razor clam salad with lemon and apple. 13
Caridean shrimp, almond cream and Teulada grape 8
Fresh Benissa tomatoes, pickled, dried, frozen and in soup
Red shrimp from Denia, pumpkin and herbs 4
Valencian oyster stew, green beans and cauliflower couscous 13
Vila tuna flank, salad juice and fresh cheese 4,7,9
White asparagus with anchovies and raisins from Jesús Pobre 4
Beach rice with cockles and acidic and spicy nuances 9,13
Moraira mullet stew with potatoes, aioli and beach herbs 3,4
Free-range chicken, corn stew and roasted eggplant 1,12
Benitachell must with watermelon, mint and lemon 3,7,12
Rosaceae, passion fruit and butter 3,7
Petits Fours

Price: 85€

Order before 3:00 p.m. and 10:30 p.m.

*Allergens: 1.Cereals containing gluten 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts 6.Soybeans 7.Milk 8.Nuts
9.Celery 10.Mustard 11.Sesame 12.Sulphites 13.Molluscs 14.Lupin*

Querol Menu

Snacks + 7 steps 59€

Benitet Menu

Snacks + 5 steps 42€
(Only lunch time)

Wine Pairing

Benitet Menu 30€

Querol Menu 40€

Buena Sombra Menu 50€

Please consult with us if you have any food allergies or specific requirements. We can offer alternatives to any of these dishes.

It is ideal if everyone at the table orders the same menu.

Appetisers

Razor clam salad with lemon and apple 13	22€
Caridean shrimp, almond cream and Teulada grape 2,8	22€
Fresh Benissa tomatoes, pickled, dried, frozen and in soup	19€
Red shrimp from Denia, pumpkin and herbs 2	23€
Vila tuna flank, salad juice and fresh cheese 4,7,9	22€
Valencian oyster stew, green beans and cauliflower couscous 13	19€
White asparagus with anchovies and raisins from Jesús Pobre 4	19€

Rice Dishes

Beach rice with cockles and acidic and spicy nuances 9,13	18€
Rice with roasted peppers, marrow and pilota dolça (typical Valencian dumpling) 12	18€
Creamy rice with Denia red prawn in garlic 1,2,12	22€

Fish Dishes

Moraira mullet stew with potatoes, aioli and beach herbs 3,4	28€
Calç fish, citrus emulsion, avocado and piparra peppers 4	28€
Crayfish in its juice, baby radishes and carob ashes 2,12	25€

Meats Dishes

Suckling lamb shoulder with tubers and summer mushrooms 12	28€
Free-range chicken, corn stew and smoked aubergine 1,12	26€
Matured sirloin, roasted carrots and a potato and yolk coulant 3,7,12	29€

Desserts

Rosaceae, passion fruit and butter 3,7	10€
Benitachell must with watermelon, mint and lemon 3,7,12	10€
Chocolate, in textures 3,7	10€

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