Cuina Oberta

5 - 15 November 2026

Lunch

Starters

Pickled partridge salad,
seasonal vegetables & mango dressing

Squid stuffed with Blanquet Sausage
with Navelina orange sauce

Ratatouille with tuna on
crisp puff pastry toast

Main Course

Rice with beans & turnips

Dessert

Brioche French Toast with
meringue ice cream

PRODUCTO

96 337 50 37
events.valencia.palace@sh-hoteles.com

28€

Price per person.
VAT incluided

Cuina Oberta

5 - 15 November 2026

Dinner

Starters

Pickled partridge salad,
seasonal vegetables & mango dressing

Squid stuffed with Blanquet Sausage
with Navelina orange sauce

Ratatouille with tuna on
crisp puff pastry toast

Main Course

Turbot with Valencian-style garlic
& chilli oil

Slow-cooked pork meat with
honey & rosemary sauce

Dessert

Brioche French Toast with
meringue ice cream

PRODUCTO

96 337 50 37
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36€

Price per person.
VAT incluided