

VALÈNCIA CUINA OBERTA

Del 20 al 30
de NOVEMBRE
2025



Saborea la despensa del Mediterráneo

VALENCIACUINAOBERTA.COM



Fundació Visit
VALÈNCIA



COMUNITAT
VALENCIANA

ACTIVITAT
MEDITERRANEA

L'EXQUISIT
mediterrani



Portolito
CENTRO

laMar
By Portolito

LUNCH MENU

STARTERS to share

Valencian oil flatbread with marinated monkfish,
pickles and caper mayonnaise

Red prawn bisque with octopus carpaccio and codium in tempura

Beef steak profiterole with old-fashioned mustard cream

MAIN COURSE

Rice with Beach squid and semi-cured
olive-smoked bluefin tuna belly

DESSERT

Chocolate soufflé with tiger nut foam

28€

*Bread and drinks NOT included



VALÈNCIA CUINA OBERTA

Del 20 al 30
de NOVEMBRE
2025



Saborea la despensa del Mediterráneo

VALENCIACUINAOBERTA.COM



Fundació Visit
VALENCIA



Portolito
CENTRO

VEGETARIAN LUNCH MENU

laMar
By Portolito

STARTERS to share

Tomato tartare in three textures with miso dressing
and sweet piparra peppers

Roasted pumpkin velouté with beetroot chantilly and sunflower seed croutons

Valencian olive oil flatbread with marinated tofu,
pickles, and caper mayonnaise

MAIN COURSE

Rice with Autumn mushrooms in garlic sauce, bimi, chestnuts and fried kale

DESSERT

Chocolate soufflé with tiger nut foam

28€

*Bread and drinks NOT included



VALÈNCIA CUINA OBERTA

Del 20 al 30
de NOVEMBRE
2025



Saborea la despensa del Mediterráneo

VALENCIACUINAOBERTA.COM



Fundació Visit
VALENCIA



COMUNITAT
VALENCIANA

ACTIVITAT
MEDITERRANEA

L'EXQUISIT
mediterrani



Portolito
CENTRO

DINNER MENU

Valencian olive oil flatbread with marinated monkfish,
pickles, and caper mayonnaise

Beef steak profiterole with old-fashioned mustard cream

Crispy garlic nem with cod and wakame seaweed tartar

Roasted scallop in its shell with red cashew pesto

Grilled artichoke stuffed with duck confit and roasted pepper emulsion

Chocolate soufflé with horchata foam

36€

*Bread and drinks NOT included



VALÈNCIA CUINA OBERTA

Del 20 al 30
de NOVEMBRE
2025



Saborea la despensa del Mediterráneo

VALENCIACUINAOBERTA.COM



Fundació Visit
VALENCIA



COMUNITAT
VALENCIANA

ACTIVITAT
MEDITERRÀNIA

L'EXQUISIT
mediterrani



Portolito
CENTRO

VEGETARIAN DINNER MENU

Tomato tartare in three textures with miso dressing
and sweet piparra peppers

Japanese tempura bimi with hazelnut sauce

Valencian olive oil flatbread with marinated tofu,
pickles, and caper mayonnaise

Roasted beetroot hummus brûlée with pistachio crumble

Crispy roasted pumpkin spring roll, sunflower seeds,
tender sprouts, and sweet and sour sauce

Chocolate soufflé with horchata foam

36€

*Bread and drinks NOT included

