



El Racó de la  
Pobla

RESTAURANTE

# Appetizers

To begin our journey through Valencian Community, we invite you to try our **iconic appetizers**, which in themselves are a demonstration of **good cuisine**. Valencian gastronomy is rich in **brines and salted foods** to whet your appetite, merging with **local products** and giving a diverse proposal to enjoy the **contrast of flavors**.

## El Cabanyal's "titaina"

Prepared with tomato, red and green bell pepper, garlic, pine nuts, extra virgin olive oil and "tonyina de sorra" (sand tuna).



€ 9.50

## Sardine and anchovy smoked matching

Peeled and boneless natural sardine and anchovy with the especial and intense touch of the smoking. Presented on a toast with a bottom of smoked salad.



€ 4.00  
(unit)

## El Racó's smoked salad

A merge of the freshest sea products (pomfret, salmon, cod and mujjol black roe), spring onion, mini leaf sprouts and mayonnaise, garnished with papadum, a flatbread made of legumes.



€ 9.50

## Cheese board

Selection of typical spanish cheeses accompanied by nuts.



€ 16.00

## Ham board

Selection of typical spanish hams accompanied by our sourdough bread.



€ 18.00

## Valencian "esgarraet" in loaf bread

Salted cod combined with the sweetness of roasted bell pepper, extra virgin olive oil and garlic. Presented in our homemade loaf bread.



€ 8.50

## Requena's "coca"

This "coca" is a salty bread dough covered with artisanal sausages (charcuterie) from the inland area of Valencian Community: "chorizo", "morcilla", "güeña", "longaniza" and "salchichón".



€ 7.00

## "Coca de esgarraet"

This "coca" is a salty bread dough covered with our valencian "esgarraet".



€ 7.00

## El Racó's "lleterola"

Suckling gizzards accompanied by boletus and eggs.



€ 14.50

## Benicarló's artichoke (in season)

Artichoke from the area of Benicarló, Cálig, Peñíscola and Vinarós (Castellón province), sautéed with ham.

€ 13.50

### Allergens information:

Inform our staff if you have any allergies. Please note that in our kitchen we prepare products containing eggs, nuts, peanuts, milk, fish and shellfish.



# From *L'Horta*

*L' Horta* is a **landscape of fertile soils** that extends from the north in Puzol, to La Albufera in the south, and since historical times has nourished valencian gastronomy along with its orange fields, vineyards and olive groves. The “barracas” and “alquerías” originally made of reeds and mud are the native constructions that define the agricultural silhouette of the area. Our crops flourish thanks to the **system of irrigation ditches**, an ancient legacy of the Arabs, which has given rise to “**Tribunal de las Aguas**”, declared **Intangible Heritage of Humanity**, in charge of its regulation.

## Valencian salad

An authentic demonstration of the typical product of *L' Horta* with lettuce, tomato, olives and onion.

€ 12.00

## Vegetables in tempura

Prepared with eggplant, zucchini, pumpkin, bell pepper, carrot and/or Benicarló's artichoke in season, accompanied with sesame oil and kimchi mayonnaise.



€ 12.00

## El Racó's volcano

Our tomato volcano from El Perelló complements its explosion of flavors with the tuna belly and pickled vegetables.



€ 12.00

# Let's go for “tapas”

“**Tapeo**” is one of our most typical customs, celebrating the experience of sharing with family and friends. This tradition is commemorated on **June 16th, World Tapas Day**, highlighting the “tapas” as an essential element of Spanish culture.

## Croquettes (varied)

Our delicious croquettes transport you to different locations of our geography with their varied flavors.



€ 3.50  
(unit)

## El Racó's “buñuelos”

Our “buñuelo” consist in a crispy dough with a soft cod interior, garnished and topped with black garlic cream.



€ 3.00  
(unit)

## El Racó's “bravas”

Prepared with cooked sour potatoes and El Racó's homemade “brava” sauce, based on toasted garlic and a mixture of paprika.



€ 7.00

## Calamari with lime mayonnaise

Fried calamari rings complemented with lime mayonnaise.



€ 16.00

## Calamari with mery sauce and nut oil

Grilled calamari rings complemented with mery pistachio sauce and nut oil.



€ 18.00

### Allergens information:

Inform our staff if you have any allergies. Please note that in our kitchen we prepare products containing eggs, nuts, peanuts, milk, fish and shellfish.



Gluten



Nuts



Celery



Crustaceans



Lactose



Sesame



Molluscs



Mustard



Walnuts



Eggs



Fish



Soy



Peanuts



Sulfur dioxide and sulfites



## Dirty “sepionet” with mery sauce

Small grilled cuttlefish prepared with mery sauce.



€ 14.00

## “Puntillas”

Fried baby squids, seasoned with lemon emulsion and mery sauce.



€ 12.00

## “Tellinas”

A type of mollusc steamed and seasoned with mery sauce emulsion.



€ 12.00

## “Zamburiñas”

A type of mollusc steamed and seasoned with mery sauce emulsion.



€ 3.50  
(unit)

## Octopus leg with smoked bell pepper parmentier

Wild octopus accompanied with parmentier, a potato cream and smoked bell pepper.



€ 18.00

## Fried seafood

Mixture of sea products in tempura.



€ 12.00

## Valencian “clóchinas” (in season)

Our delicious steamed “clóchinas”, with fish fumet fountain, seasoned with garlic and lemon.



€ 14.00

## Mussels

Steamed mussels with fish fumet fountain, seasoned with garlic and lemon.



€ 12.00

## La Albufera’s “all i pebre”

Eel-based stew with garlic and bell pepper from the port of Catarroja, typical of the gastronomy of La Albufera.



€ 18.00

## Anchovies in vinegar

Anchovies marinated in white vinegar and seasoned with extra virgin olive oil, garlic and parsley.



€ 2.50  
(unit)

## Cuttlefish with mayonnaise

Grilled cuttlefish with mayonnaise.



€ 12.00

## Valencian “ajoarriero”

Prepared with potatoes, cod, garlic, boiled egg and extra virgin olive oil, all finely crushed in a mortar. Typical of the Utiel-Requena region.



€ 10.00

### Allergens information:

Inform our staff if you have any allergies. Please note that in our kitchen we prepare products containing eggs, nuts, peanuts, milk, fish and shellfish.



Gluten



Nuts



Celery



Crustaceans



Lactose



Sesame



Molluscs



Mustard



Walnuts



Eggs



Fish



Soy



Peanuts



Sulfur dioxide and sulfites

# Main dishes

## Beef steak and fries

Thirty days matured beef steak (300 g) accompanied with fries.

€ 24.00

## Suckling lamb chops

Grilled suckling lamb chops marinated with extra virgin olive oil, garlic, rosemary, oregano and bay leaf.

€ 18.00

## Iberian pork fillet in mushroom sauce

Juicy Iberian pork fillet accompanied with mushroom sauce.

€ 16.00

## Hake with “titaina”

Grilled hake accompanied with our tasty “titaina” from El Cabanyal.



€ 16.00

## “Pil-pil” codfish with wakame seaweed

Prepared with cod, olive oil, garlic, chili peppers and wakame seaweed as garnish.



€ 14.00

## Grilled salmon in sour sauce

The mild flavor of grilled salmon in contrast with the acidity of the sour sauce.



€ 16.00

## Market fish

Sea product purchased directly from a fish and seafood market.



(according to market)

## Sea bass in salt

Sea bass baked under a salt crust, accompanied with seasonal vegetables.



€ 18.00

### Allergens information:

Inform our staff if you have any allergies. Please note that in our kitchen we prepare products containing eggs, nuts, peanuts, milk, fish and shellfish.



Gluten



Nuts



Celery



Crustaceans



Lactose



Sesame



Molluscs



Mustard



Walnuts



Eggs



Fish



Soy



Peanuts



Sulfur dioxide and sulfites

# Rice and “Fideuás” dishes

## Valencian paella

It's the authentic paella made with rabbit, chicken, saffron, “garrofó” (flat white bean), green beans, extra virgin olive oil and artichoke in season.

€ 16.00

## “Senyoret” rice / “fideuá”

“Young mister” in english, its name refers to the way the dish is presented with peeled shrimp, mussels without their shells and cuttlefish cut into small pieces.



€ 16.00

## Black rice / “fideuá” with red shrimp

Black rice / “fideuá” cooked in squid ink with red shrimp from fishing grounds located between Dénia and Ibiza.



€ 16.00

## Rice / “fideuá” with Iberian pork fillet, mushrooms and foie

Prepared with Iberian pork fillet, a selection of mushrooms and the intense flavor of foie, product of the duck liver.



€ 16.00

## Rice / “fideuá” with vegetables

Prepared with vegetables in season.



€ 14.00

## Rice with lobster (brothy, mellow or dry)

Prepared with fish fumet and presented in its broth, mellow or dry versions.



€ 22.00

## Rice with “fesols i naps” (on demand)

“Beans and turnip” in english, is a brothy rice with pork, “garrofó” (flat white bean) and turnip, slowly cooked in an earthenware casserole.

€ 14.00

## Rice with squid, monkfish and langoustine

Prepared with squid, monkfish, langoustine, onion and artichoke in season.



€ 16.00

## Xàtiva baked rice

With “morcilla”, bacon, pork ribs, chickpeas, potatoes, tomatoes and garlic head in the center of the casserole in which it is cooked. Typical of Xàtiva, for celebrating the international competition of baked rice.

€ 15.00

## Alicante crusted rice (on demand)

Its name comes from the cooking of fresh eggs on top of the rice which results in a delicious crust. Typical of Orihuela, Alicante.



€ 14.00

## “Rossejat Torrentí” rice (on demand)

Typical of San Blás festivity (February 3rd) in Torrente. Its prepared with meatballs, almond and cinnamon sweet balls, bread, pork, white sausages, “morcilla” and seasonal vegetables.



€ 15.00

## El Racó's rice (on demand)

Our special rice includes Iberian pork fillet, mushrooms and garlic, served inside the pumpkin rind.

€ 24.00

### Allergens information:

Inform our staff if you have any allergies. Please note that in our kitchen we prepare products containing eggs, nuts, peanuts, milk, fish and shellfish.



Gluten



Nuts



Celery



Crustaceans



Lactose



Sesame



Molluscs



Mustard



Walnuts



Eggs



Fish



Soy



Peanuts



Sulfur dioxide and sulfites

# Desserts

To finish our trip enjoy these **small pleasures** that make up the **Valencian gastronomic imaginary**.

## “Torrija de horchata” with cinnamon ice cream

Prepared with bread, eggs, sugar, cinnamon and “horchata”, an iconic Valencian drink derived from the tiger nut, accompanied by cinnamon ice cream.



€ 7.00

## “Valencianet”

Refreshing dessert prepared with Valencian orange juice, Mistela liquor and vanilla ice cream.



€ 5.00

## “Coca de Llanda” with “horchata” ice cream

Sponge cake with a crunchy layer of sugar and cinnamon on the top. It is served with “horchata” ice cream.



€ 5.00

## Apple pie with vanilla ice cream

Our version of the classic apple pie, served with vanilla ice cream.



€ 6.00

## “Carabassa torrà” with honey

Creamy baked pumpkin with mascarpone cheese, walnuts and honey.



€ 5.00

## “Torta Cristina”

From *L'Horta Nord*, it's a typical baked dessert made with eggs, sugar, ground almonds and lemon zest, with sugar sprinkled on top.



€ 5.00

## “Pilotes de frare”

Typical dessert from Castellón province, it consists of soft round fried pastries filled with cream and coated in sugar.



€ 6.00

## El Racó's cheesecake

Prepare with a base of creamy pumpkin, mascarpone cheese, walnuts and homemade cheese mousse.



€ 6.00

### Allergens information:

Inform our staff if you have any allergies. Please note that in our kitchen we prepare products containing eggs, nuts, peanuts, milk, fish and shellfish.



Gluten



Nuts



Celery



Crustaceans



Lactose



Sesame



Molluscs



Mustard



Walnuts



Eggs



Fish



Soy



Peanuts



Sulfur dioxide and sulfites





📍 Calle Joncar 2, Playa de la Poble de Farnals, Valencia

☎ 634 154 503

🌐 [www.elracodelapoble.es](http://www.elracodelapoble.es)