

LINAJE

Casa Paco Gómez

Menu 1

Starters to share

Cod fritters with garlic aioli (4 pcs.)

Hand-carved cured smoked salmon with toasted brioche and pumpkin seed butter

Charcoal-grilled cauliflower on roasted cauliflower purée, with an almond, Parmesan, olive, and basil crumble

Prawn, burrata, and avocado salad with tomato and roe vinaigrette dressing

Main courses (choice of)

Valencian paella: traditional Valencian rice with chicken, rabbit, artichokes, and snails

or

Ibérico pork cheek with mushroom sauce
Truffled potato purée and cassava chips

or

Oven-baked cod with mild garlic mousseline and Valencian “pisto” (vegetable stew)

Dessert

“Torrija” (Spanish-style French toast) with cinnamon-lemon milk ice cream

Bread, drinks, and coffee included

54€

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Casa Poco Gómez

Menu 2

Starters to share

Hand-carved cured smoked salmon with toasted brioche and pumpkin seed butter

Dry-aged picanha carpaccio, semi-dried tomato, stracciatella, Parmesan, and pistachios

Eggplant tempura with a soy and honey reduction

Charcoal-grilled mushrooms with a truffled poached egg

Main courses (choice of)

Seafood paella (Seafood rice with prawns, Norway lobster, king prawns, mussels, and variegated scallops)

o

Charcoal-grilled beef ribeye
served with French fries and Padrón peppers

o

Charcoal-grilled sea bass
with a garlic, vinegar, and chili pepper sizzle

Dessert

Crispy banana cannelloni rum-flambéed, with chocolate and vanilla ice cream

Bread, drinks, and coffee

59€

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Special Rice Menu

Entrantes a compartir

Hand-carved cured smoked salmon with toasted brioche and pumpkin seed butter

Prawn, burrata, and avocado salad with tomato and roe vinaigrette dressing

Charcoal-grilled cauliflower on roasted cauliflower purée, with an almond, Parmesan, olive, and basil topping

Cod fritters wit aioli *4uds.*

Rice Tasting

Valencian Paella: traditional Valencian rice with chicken, rabbit, artichokes, and snails

and

Seafood paella (Seafood rice with prawns, Norway lobster, king prawns, mussels, and variegated scallops)

Dessert

Roasted apple puff pastry with pastry cream

Bread, drinks, and coffee

56€

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Casa Poco Gómez

Special Grilled Meats Menu

Starters to Share

Charcoal-grilled mushrooms with a truffled poached egg

Hand-carved cured smoked salmon with toasted brioche and
pumpkin seed butter

Ibérico ham croquettes and dry-aged beef croquettes
4 pcs. (2 of each variety)

Dry-aged picanha carpaccio, semi-dried tomato, stracciatella,
Parmesan, and pistachios

Meats to Share

Chateaubriand tenderloin with bone marrow butter

Cowboy ribeye (domestic beef, dry-aged 45+ days)

Dessert

Piña colada carpaccio, coconut foam and almond toasts

Bread, drinks, and coffee included

69€

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Vegetarian Menu

Starters to share

Eggplant tempura with a soy and honey reduction

or

Seasoned vegetable salad with a seed vinaigrette

Main courses (choice of)

Charcoal-grilled cauliflower on roasted cauliflower purée, with an almond, Parmesan, olive, and basil crumble

or

Charcoal-grilled vegetable paella (minimum 2 people)
Rice with oven-roasted vegetables from the Valencian orchard (charcoal-fired oven)

Dessert

Crispy banana cannelloni rum-flambéed,
with chocolate and vanilla ice cream

or

season fruit

Bread, drinks, and coffee

55€

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Gluten-free Menu

Starters to share

Charcoal-grilled mushrooms with a truffled poached egg

or

Dry-aged picanha carpaccio, semi-dried tomato, stracciatella,
Parmesan, and pistachios

Main courses (choice of)

Oven-baked cod with mild garlic mousseline and Valencian
“pisto” (vegetable stew)

or

Grilled beef ribeye served with french fries
and Padrón peppers.

Dessert

Homemade egg flan with whipped cream and walnuts

Bread, drinks, and coffee included

64€



Conditions

- The menus include bread, a drink, and coffee.
- Included drinks: draft beer, soft drinks, water, and wine (White wine: *En la parra* [D.O. Utiel-Requena, organic white wine made from Chardonnay and Moscatel grapes]. Red wine: *Capellana* – organic red wine made from Tempranillo grapes).
- Service of included drinks begins once all guests are seated and concludes with dessert; any drinks consumed before or after this period will be charged separately.
- The chosen menu and the main courses selected by each guest (including quantities) must be confirmed 72 hours prior to the scheduled lunch or dinner.
- Menus are not available in December, from January 1st to 6th, or from March 1st to 19th.
- On the day of the event, the final bill will be based on the total number of guests confirmed 24 hours in advance.
- Rice dishes are served for a minimum of two guests.
- Split payments are not accepted.
- A €100 deposit is required at the time of booking.