



OLLETA DE BLAT WEEK
RESTAURANTE CONTEMPLE
From 17 to 24 November

MENU

FIRST STARTER

Esgarraet in textures with mollitas coca [1,7]

SECOND STARTER

Sautéed chanterelles with pine nuts on truffled pumpkin purée
and topped with quail's yolk [2,5,13]

MAIN DISH

Olleta de Blat [1,2,13]

Slow cooked whole wheat stew with sausages from Guadalest,
vegetables and seasonal vegetables

DESSERT

Essence of the Terreta [2,10,13]

Roasted medlars in mistela on creamy nougat curd cheese
and caramelised chestnuts with honey

38€

Includes oil bread from Benimantell [1] · Drinks not included
Please, ask our staff for allergen information

ALLERGENS [01] Gluten [02] Tree nuts [05] Egg [07] Fish [10] Sulphites [13] Milk