

Audrey's
restaurant

Welcome

Our aim is to make the very most of our traditions in a responsible manner. With passion for our products, condiments, flavours, and love for all things familiar, our local area. Following the evolving cuisine of Valencia without forgetting the gastronomic legacy we have inherited from our ancestors.

Enjoy and share in our passion, excitement and hard work, and Valencian cuisine at its finest.

To know where you are going, you must know where you came from.

Welcome to Audrey's by Rafa Soler.

R. Soler



Anábasis

Name of the work by the Greek philosopher, Xenophon

Diary in which Xenophon narrates his flight from Persia until arriving at an unknown country where he came across a headland, which he describes as follows;

It is 4 plethrons wide (120 m).

The inland territory can provide shelter for 10,000 men, and the harbour is at the very edge of the rock, with the beach on the western side.

He called this rock Kerpe, due to its great resemblance to the landscape found in Byzantium, in the Black Sea.



Anábasis menu

"Romero piedra" 12

Corn coca (flatbread) 3, 4

Anchovy-olive-vermouth 4, 12

Cockle moretum 13

The black rose that came out of the sea 4

Pickled red mullet 4, 12

Creamy monkfish 4

Oysters, chili peppers and Armenian cucumber 13

Whole cuttlefish 4

Beans and turnips with caviar 7

Tomatoes from our kitchen garden 12

Whole splayed red prawn from Denia 2, 12

Shrimps, cream of almonds and grapes 2, 8, 12

Langoustine, marinera and sea fennel 2, 7, 12

Creamy rice from aged grains (5 years) with mussels and sea anemones 1, 12, 13

Peix de Calp (fish from local market), parsnip and beurre blanc sauce 2, 4, 7

Mallard duck from the Albufera lagoon with celery 1, 7, 12

Canari (horchata and lemon) 7

Arnadí (pumpkin dessert) 3, 8

Herberet (herbal liqueur) 12

Yeast, raisins and carob 1, 3, 7, 8, 12

Rosaceas, yogurt and thyme 3, 7

Petits fours

Price: 89€

(Please order before 3pm and 10.30pm)

*Allergens: 1.Cereals containing gluten 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts 6.Soybeans 7.Milk 8.Nuts
9.Celery 10.Mustard 11.Sesame 12.Sulphites 13.Molluscs 14.Lupin*

Kerpe menu

Snacks + 7 steps

60€



Wine Pairing

Anábasis menu

50€

Kerpe menu

40€

Please consult with us if you have any food allergies or specific requirements. We can offer alternatives to any of these dishes.

Everyone should order the same menu

Starters

Langoustine, marinera and sea fennel 2, 7, 12	25€
Oysters, chili peppers and Armenian cucumber 13	22€
Lightly-salted Caridean shrimp with almond cream and grapes 2, 8, 12	23€
Whole splayed red prawn from Denia 2	26€
Tomatoes from our kitchen garden in Benitachell 12	18€
Cockle moretum 13	15€

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Rice

Creamy "bombita" seafood rice with cockles 1, 13	18€
Creamy "bombita" rice with red garlic prawns from Denia 1, 2	23€
Creamy rice from aged grains (5 years) with mussels and sea anemones 1, 12, 13	20€

Fish

Peix de Calp (fish from local market), parsnip and beurre blanc sauce 2, 4, 7	32€
Red mullet suquet with potatoes, alioli and beach herbs 3, 4	32€
Wild sea bass, celery puree and snow peas 4, 7	28€

Meat

Shoulder of suckling lamb smeared with root vegetable cream 7, 12	33€
Mallard duck from the Albufera lagoon with celery and foie 1, 7, 12	29€
Matured tenderloin (35 days), with smoky grilled carrots, and potato and egg yolk coulant 3, 7, 12	33€

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Desserts

Yeast, raisins and carob 1, 3, 7, 8, 12	10€
Citrus fruit 3, 7	10€
Rosaceas, yogurt and thyme 3, 7	10€
Chocolate Macae 62% 1, 3, 7, 8	10€

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