

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

The 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"

Corn coca (flatbread)

Anchovy-olive-vermouth

Cockle moretum

The black rose that came out of the sea

Pickled red mullet

Creamy monkfish

Oysters, chili peppers and Armenian cucumber

Whole cuttlefish

Beans and turnips with caviar

Tomatoes from our kitchen garden

Whole splayed red prawn from Denia

Shrimps, cream of almonds and grapes

Langoustine, marinera and sea fennel

Creamy rice from aged grains (5 years) with mussels and sea anemones

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

Mallard duck from the Albufera lagoon with celery

Canari (horchata and lemon)

Arnadí (pumpkin dessert)

Herberet (herbal liqueur)

Yeast, raisins and carob

Rosaceas, yogurt and thyme

Petits fours

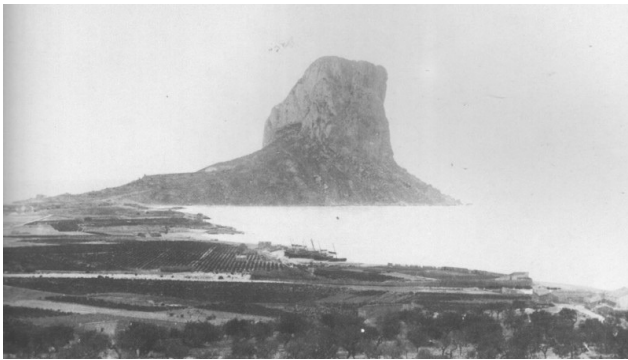
Price: 89€

(Please order before 3pm and 10.30pm)

Kerpe menu

Snacks + 7 steps

60€



Wine Pairing

Anábasis menu

50€

Kerpe menu

40€

Please, let us know 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	25€
Oysters, chili peppers and Armenian cucumber	22€
Lightly-salted Caridean shrimp with almond cream and grapes	23€
Whole splayed red prawn from Denia	26€
Tomatoes from our kitchen garden in Benitachell	18€
Cockle moretum	15€

Rice

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

Fish

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

Meat

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

*Bread and oil service 3€ per person

Desserts

Yeast, raisins and carob	10€
Citrus fruit	10€
Rosaceas, yogurt and thyme	10€
Chocolate Macae 62%	10€

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