

We want to squeeze every last drop out of our traditions with responsibility.

The passion for our products, seasonings, flavours, the love for what is known, the territory. The evolution of Valencian cuisine without losing the gastronomic memory inherited from our ancestors.

Enjoy and live with us the passion, enthusiasm and hard work, with the Valencian pantry at its best.

To know where we are going, we need to know where we come from.

Welcome to **Audrey's restaurant**.

*Rafa Soler*

Rafa Soler  
**Chef**

Javier López Jorge  
**Sous-chef**

Dani Álvarez  
**Chef de partie**

César Hernández  
**Maitre and Sommelier**

Diego Ramírez  
**Head waiter**

Pedro Fernández  
**Head waiter**

**Audrey's**  
restaurant

## LEVANTE MENU

Valencian salad frosting thaw  
Carrot mead and pomfret roe  
Entomacat made with red preserved tomatoes and green tomatoes in brine  
Rose of tuna loin matured in salt tunnel for 25 days  
Thin corn coca (traditional pastry from the Eastern coast of Spain) with prawns and monkfish liver  
Baby cuttlefish with Hollandaise sauce and garlic mayonnaise

Valencian oyster, baby clam gel, snails and roasted lemon  
Calpe white prawn gazpacho with cockles and sea urchin  
Albufera eel pie with saffron gnocchi and Perigord sauce  
Fish from market, marine morteruelo stew and codium

Mellow rice with octopus and anemones  
Suckling lamb guirra breed, black garlic, mushrooms and peppers

Parsnip, yoghurt and tiger nut horchata  
Herberet, pastisset, chocolate, orange

**95 €**

10% VAT  
included

*The menu is accompanied by our homemade breads from recipes from my father's family, who own a bakery in Burjassot (Valencia). From mother doughs that have been evolving for more than six decades. And of our aove from thousand-year-old olive trees from Traiguera-Castellón, bottled especially for us.*