

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

TERRA 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
Denia red prawn and its consommé
Albufera eel pie

Potato, ham cream and egg yolk
Calpe white prawn gazpacho with cockles and sea urchin
Shrimps from Santa Pola with marcona almond cream
Moraira fish, mussels and suquet beurre blanc

Mellow rice with octopus and anemones
Veal; leg-chop-marrow-liver and gizzard

Parsnip, vanilla and tiger nut horchata
Fondillón wine, carob and yeast
Herberet, pastisset, chocolate, orange

125 €
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.