

Starters for sharing

Tridente salad: Valencian tomato, tuna fillet and pickles seasoned with pine nuts and capers

Homemade croquette with Iberian ham

Mediterranean squid with vegetables wok

Main course to choose from:

Noodle paella with monkfish and garlic shoots

“Arroz del Senyoret” : Seafood paella with squid and prawns

“Paella Valenciana” with chicken, rabbit and snails

Dessert to choose from:

Cold pineapple soup with orange blossom water and coconut ice cream

Passion fruit cream with red fruits

Tridente Selection of Beverages

White wine, Red wine, Mineral Water, Beer, Soft-drinks and Coffee

Price: 36 € per person

The chosen menu will have the same composition for all the dinner guests

Cocktail appetizers optional (Tridente drinks + 2 appetizers): 6€ per person

Standard brand drinks after the event: 6€ per drink

Prices include VAT

This menu for celebrations will have an extra charge



Starters for sharing

*Carpaccio of smoked presa Iberian ham with Parmesan, marinated cherry tomatoes
with a sauce of mustard and honey*

*Grilled octopus served on cauliflower and bacon “trinchat” with creamy
pumpkin purée*

Crunchy cod fritter with “all-i-oli”

Main course to choose from:

Sailor’s breadcrumbs with monkfish and prawns

Veal cheeks with creamy potato purée

Creamy rice with lobster or large lobster

Paella with noodles, duck, mushrooms and foie

Dessert to choose from:

Cold pineapple soup with orange blossom water and coconut ice cream

Walnut brownie with cacao cream and vanilla ice-cream

Tridente Selection of Beverages

White wine, Red wine, Mineral Water, Beer, Soft-drinks and Coffee

Price: 40 € per person

Cocktail appetizers optional (Tridente drinks + 2 appetizers): 6€ per person

Standard brand drinks after the event: 6€ per drink

Prices include VAT

This menu for celebrations will have an extra charge