



PORT FERIA

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MENU A

STARTER OF YOUR CHOICE

Mixed greens salad with grilled chicken cherry tomatoes, corn, feta cheese, and dill-lemon vinaigrette

Russian-style potato salad with tuna belly

Vegetable medley with poached egg and paprika

Neapolitan-style rigatoni with grilled chicken, arugula, and parmesan cheese

Zucchini and basil cream soup with goat cheese and croutons

MAIN COURSE OF YOUR CHOICE

Paella Valenciana

Arroz a Banda

Cod fillet with dill blinis, red prawn, and smoked paprika emulsion

Roast chicken supreme in white wine with oven-baked potatoes

Braised pork cheek in red wine with mashed potatoes, padrón peppers and crispy onions

DESSERT OF YOUR CHOICE

Chocolate and caramel pudding

DRINKS

White Wine Alerys (D.O. Utiel-Requena)

Red Wine Alerys (D.O. Utiel-Requena)

Water, Beer, Soft drinks

Coffee

31€

VAT included

***In the dishes of your choice there is a maximum of two choices for all diners.**



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MENU B

STARTERS TO THE CENTRE

Toasted bread with Iberian ham and extra virgin olive oil
Russian-style potato salad with tuna belly
Chicken skewer with teriyaki sauce and almonds
Braised pork cheek croquettes

MAIN COURSE OF YOUR CHOICE

Paella Valenciana
Arroz a Banda
Cod fillet with dill blinis, red prawn, and smoked paprika emulsion
Braised pork cheek in red wine with mashed potatoes, padrón peppers, and crispy onions

DESSERT

Chocolate brownie, milk meringue ice cream, and toffee

DRINKS

White Wine Alerys (D.O. Utiel-Requena)
Red Wine Alerys (D.O. Utiel-Requena)
Water, Beer, Soft drinks
Coffee

35€

VAT included

***In the dishes of your choice there is a maximum of two choices for all diners.**



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MENU C

STARTERS TO THE CENTRE

Anchovies, roasted vegetables (escalivada), and goat cheese mousse
Confit artichoke stuffed with goat cheese and Romesco sauce
Octopus bite with mashed potato and paprika
Crispy prawns with curry mayo

MAIN COURSE OF YOUR CHOICE

Arroz a Banda
Paella with Iberian pork shoulder and rosemary mushrooms
Hake loin with sautéed vegetables, rice noodles, and teriyaki sauce
Grilled marinated Iberian pork shoulder with celery cream and vegetable chips

DESSERT

Chocolate and caramel pudding

DRINKS

White Wine Alerys (D.O. Utiel-Requena)
Red Wine Alerys (D.O. Utiel-Requena)
Water, Beer, Soft drinks
Coffee

39€

VAT included

***In the dishes of your choice there is a maximum of two choices for all diners.**



PORT AZAFATA

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EVENTS DEPARTMENT

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