

## MEDITERRANEAN VERMOUTH

A refreshing aromatic start.

Chilled cucumber, melon,  
yogurt & spearmint soup



A sea bite with an oriental spark.

Titaina with salted tuna,  
almonds & sichimi toragashi



## PENYA DEL CASTELLET

Tradition and sweetness in balance.

Fresh cuttlefish with 'Gloria de Guadalest' sobrasada and pear



## MAS DE LA MONA

Subtle, briny, and bright

Hake with zucchini, seaweed & citrus butter sauce



## ALBOR DE MASOS

Rice trompe-l'œil. Intense, flavorful, and full of nuance."

Creamy "rice" with Iberian pork shoulder & prawn, bell pepper & Bobby beans



## TO REFRESH

A tribute to the garden.

Locally grown tomato with tender spring onion  
& Masos oil vinaigrette

## VIDAL BALAGUER

Bold contrasts with elegance.

Suckling lamb with beetroot-raspberry, eggplant-leek & its ashes



## DESSERT

Textural and flavorful play.

Callosa cheeses with almonds,  
sweet & sour watermelon, and  
candied rind



Classic Valencian delights  
reimagined.

"Horchata & fartons" with milk  
meringue ice cream



## SWEETS WITH COFFEE

"Coca de mollitas" with  
Alfarenca olive oil & spiced  
white chocolate



Salted peanut chocolate rock  
from Valor



MASOS  
VALLE DE GUADALEST