



# MASOS

VALLE DE GUADALEST

*This pairing menu has been crafted with a deep commitment to local and seasonal products, aiming to highlight the richness and tradition of our land. The MASOS philosophy revolves around sustainability, culinary innovation, and respect for local ingredients, carefully selected to offer you a unique experience.*

*The harmony between each dish and its pairing has been designed as a dialogue of flavors, intended to accentuate the most distinctive notes of both. This menu adapts to the rhythm of nature, ensuring that each visit becomes a journey of gastronomic discovery.*

*Thank you for joining us!*



## APERITIF WITH OUR VERMOUTH

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Cauliflower cream with its pickled florets and spiced smoked butter  
"Farinetes" with dried octopus and spirulina



## PENYA DEL CASTELLET

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Langoustine carpaccio from the bay, American-style sauce  
made from its juices, blanquet crumbs,  
and mandarin sweet-and-sour sauce



## MAS DE LA MONA

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"À la minute" turbot suquet with Ratté potato, its purée,  
and toasted almond picada



## ALBOR DE MASOS

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Dry cod rice "El Barquero", local chard, and young garlic



## TO CLEANSE

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Lettuce, spinach, turnip, and walnuts



## VIDAL BALAGUER

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Iberian pork "entrecôte" with allspice, kimchi made  
from our cabbages, parsnip, and wild asparagus



## TO FINISH

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Cheeses from Callosa,  
with loquat sweet preserve,  
peanut soil, and honey



Our version of the  
strawberry tart



## WITH THE COFFEE

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White chocolate rock,  
toasted corn,  
and matcha tea



Bread with chocolate,  
olive oil, and salt

