

A SENSORY JOURNEY TO ROMAN VALENTIA

Welcome to a menu that is not merely tasted, but remembered. "Memories of a Perfumery" is a gastronomic experience inspired by a true archaeological discovery: the remains of a 2nd-century perfumery uncovered during the restoration of this very building. Through aromas, flavours, and textures, this menu pays tribute to ancient Roman Valentia, connecting past and present through local ingredients and contemporary techniques.

Each dish is an olfactory memory, an evocation of ancient essences reimagined with modern sensitivity. From the citrus garum that embraces a marinated oyster, to the delicate fragility of a sphere perfumed with rose and jasmine, the menu journeys through coastal landscapes, sun-drenched gardens, aromatic embers, and age-old trade routes. Here, the perfume of time becomes flavour.

This experience is designed to awaken the senses and stir the soul. We invite you to be carried by history, to uncover in each bite a secret from the past, and to savour a dinner that is also a story of a city, a culture, and a passion for beauty.

*Enjoy your journey to
"Antiqua"*



LA PERFUMERÍA
— RESTAURANT —

Allergens: (1) Fish, (2) Nuts, (3) Dairy, (4) Mollusks, (5) Gluten-containing cereals, (6) Crustaceans, (7) Egg, (8) Peanuts, (9) Soy, (10) Celery, (11) Mustard, (12) Sesame, (13) Lupin, (14) Sulphites

TASTING MENU

Memories of a Perfumery

Available during dinner hours from Tuesday to Saturday

Welcome Cocktail

Diana's Water

APPETIZERS

Antiqua ^(1,4,6,14)

Marinated oyster in homemade 'garum', with a melon veil and diced pickled fennel.

Tesserae from the Garden ^(6,14)

Cube of transparent 'salmorejo' made with Valencian tomatoes, topped with Santa Pola scarlet shrimp and basil oil.

STARTERS

*Summer Veil and Salt-Cured
Delicacies* ^(1,2,14)

Ultra-thin threads of cucumber and peach,
dressed with verjuice and honey, and
finished with delicate slices of 'mojama'.

Scented Earth ⁽⁷⁾

Light cream of 'tigernut', slow-cooked egg,
sautéed seasonal mushrooms and Marcona
almond dust.

MAINS

Ritual of Salt and Smoke ^(1,2,14)

Monkfish loin, cured in bitter orange salt,
cooked and smoked to order in a Jospier
oven, served over almond 'pilpil' and sweet
pickles.

Amphorae ^(2,3)

Canelón filled with slow-cooked lamb,
date, pine nuts and cumin, served hot over
a tear of cold spiced yoghurt.

PRE-DESSERT

Eau de Pompella

DESSERTS

Eternal Elixir ⁽³⁾

Crispy honey and chocolate sphere filled with a heart of ricotta flavoured with honey, rose water and jasmine, accompanied by muscat grape sorbet and crystallised rose petals.

Petit fours ⁽¹⁴⁾

Rehydrated dried fig and anise truffle - Mallow flower jelly - Saffron and honey marshmallow.

Bread Service

65€

(Drink not included)

100€

(With pairing)