



Maravella

MENU

VALENCIAN LAND - FRESH MARKET - RICE - GRILL

Maravella is born between the orchard, the sea and the fire. Seasonal vegetables, market-fresh fish, rice rooted in origin and a carefully tended fire.

This menu is an invitation to discover our cuisine, to slow down time and share the table.

Welcome to the Maravella experience.



From the Valencian land to the table

MINIMUM SPEND OF €35 PER ADULT

TO START THE TABLE

Puff pastry Coca (1, 3, 7, 11)	9,50 €
With tomatoes from our garden and mild alioli	
Artisan bread (1, 3, 7)	5,00 €
With smoked butter	

FROM THE LAND

Chopped tomato (2, 4, 5, 14)	16,00 €
With house-made Mediterranean cured fish (tuna ijada and belly, semi-dried octopus, sweet piparra pepper)	
Grilled artichoke (5, 8, 12)	7,00 €
With smoked ox sobrasada cream and Joselito pork jowl	
Grilled leek (6, 7, 8, 12)	11,00 €
With truffled cashew romesco, guanciale and Parmesan	
Living lettuce salad (5, 6, 12, 10)	16,00 €
With boneless pickled partridge and glazed shallot	
Traditional esgarraet (4)	15,00 €
Flame-roasted with dried cod (capellonet)	

TO START THE TABLE

Arturo Sánchez acorn-fed ham D.O. (100 g) (11) Hand-sliced	24,00 €
López anchovy (unit) (1, 2, 4, 7, 11) On toasted brioche, smoked butter, homemade quince paste and caramelized onion	5,50 €
Gilda (unit) (1, 2, 4) House-made XL oily fish gilda	5,50 €
Maravella russian salad (2, 4, 7, 11, 14) With spider crab and olive & citrus mayonnaise	15,00 €
Seafood ragout Coca (4, 6, 12) Marinated with sun-dried tomato vinaigrette and five spices	21,00 €
Coca de ragut de mar (1, 11, 14) With flame-seared octopus, katsuobushi and salicornia tempura	8,00 €
Shrimp croquette with carabinero tartar (unit) (1, 2, 7, 11, 14)	5,00 €
Aged beef chop croquette with cured wagyu cecina (unit) (1, 5, 7, 11)	4,50 €
Langoustine carpaccio (2, 6, 7, 14) With PX caramelized onion, Payoyo cheese and truffled honey vinaigrette	19,00 €
Beef steak tartar (1, 3, 7, 11) With shoestring potatoes, croissant and béarnaise sauce	21,00 €
Fresh market squid, grilled (3, 11) With Andalusian-style Mery emulsion and lime mayonnaise	23,00 €
White shrimp in garlic Oil (2, 11, 14) Slow-cooked to order in a clay pot	21,50 €
Market cuttlefish (3, 4, 6, 8, 14) With tender baby broad beans and a light onion stew	19,00 €
Grilled octopus (4, 14) With potato "breakwater" and smoked paprika soil	23,00 €

*Ask about our off-menu specials

The Mediterranean takes time

GRILLED FISH

Turbot with Pil Pil (4, 11)	25,00 €
Sea bass with Valencian Cava sauce (4, 11)	22,00 €
Bluefin tuna cheek with roast jus reduction (1, 4, 11)	28,00 €

GRILLED MEATS

Joselito Iberian Pork Presa (11)	21,00 €
Glazed veal shank (for two people) (11)	39,50 €
Dry-aged beef ribeye (approx. 1 kg piece) (11)	65,00 € (KG)
Aged beef tenderloin (11)	28,00 €
Pascual lamb chops (11)	22,00 €

GARDEN SIDES

Homemade french fries In extra virgin olive oil	7,00 €
Roasted baby potatoes (7, 11) With herb-smoked butter	8,00 €
Confit crystal peppers (11)	6,50 €
Seasonal grilled vegetable casserole	7,00 €

Dice rooted in tradition

The rice dishes will be prepared once our service staff has taken your order.
Maximum of two types of rice per table. Price per person.
If not pre-ordered, the waiting time will be approximately 90 minutes.
(*) Only by pre-order.

THE CLASSICS

Valencian Paella*	19,00 €
Vegetable rice from the Maravella Garden (9, 11)	19,00 €
Oven-baked rice in paella Pan (11)*	19,00 €
"Senyoret" rice from Lonja (2, 4, 11, 14)	22,00 €
Duck rice with seasonal mushrooms and foie gras (11)	22,00 €
Rockfish and prawn Rice (2, 4, 11, 14)	26,00 €
Spiny lobster rice (2, 4, 11, 14)	28,00 €

MARAVELLA SPECIALS

Dry rice with baby eel garlic and pepper sauce (2, 4, 11)*	22,00 €
Cuttlefish rice with blanquet and figatell (2, 4, 11)	22,00 €
Seafood fideuà from Lonja (1, 2, 4, 11, 14) (Norway lobster, cuttlefish, monkfish and prawn)	24,00 €
Black fideuà with baby cuttlefish, sobrasada and spring garlic (1, 2, 4, 11, 14)	23,00 €

CREAMY RICES

Beans and turnips rice	22,00 €
Crayfish and crab rice (9, 11)	23,00 €
Crayfish and crab rice (4, 11, 14)	26,00 €
Spiny lobster rice (4, 11, 14)	28,00 €

Sweets from La Terreta

DESSERTS TO SHARE (OR NOT)

Butter Brioche (1, 3, 7, 11)	8,00 €
With vanilla and brandy custard	
Lemon Tart (1, 3, 7, 11)	8,00 €
With "La Terreta clouds"	
Molten Chocolate Tart (3, 7, 11)	9,00 €
With vanilla and brandy custard	
Creamy cheesecake with pistachio (3, 7, 11)	9,00 €
Maravella cremaet tiramisu (1, 3, 7, 11)	8,00 €
With vanilla and brandy custard	
Xixona Nougat Flan (3, 7, 8, 11)	7,00 €
Seasonal Fruit	7,00 €

Gluten (1) • Crustaceans (2) • Egg (3) • Fish (4) • Peanuts (5) • Soy (6) • Dairy (7) • Nuts (8)
Celery (9) • Mustard (10) • Sesame (11) • Sulphur dioxide and sulphites (12) • Lupin (13) • Molluscs (14)

Our menu is based
on produce from the
Mediterranean pantry,
prepared with respect,
fire and time.

