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VLC ■ VALENCIA

Restaurant and tapas bar guide



The purpose of this guide is to inform visitors, and even local inhabitants, of the possibilities within the city or its surrounding area, for classic food or more informal options such as *tapas* or appetisers.

We have selected over a hundred establishments providing a wide range of possibilities:

From popular local cuisine to other options – national or international – which are decently represented in the city and provide a pleasant alternative when the palate seeks new sensations.

The guide has not been prepared from a critical perspective and is not fully comprehensive, since its only aim is to inform – and provide advice – on the options available.

The selection criteria were varied and decisively influenced by the aim of presenting new alternatives, identifying the options available in each district or sector of the city. This is why some high-quality establishments are missing, because the district was already well represented. Indeed, the selection criteria were extended in some cases to ensure that each part of the city had a gastronomic alternative. Furthermore, the fact that we mention some specific dishes in our brief summary of each restaurant is not due to a particular interest in certain options, but to inform about the type of establishment or cuisine in question.

Based on all this, we hope you enjoy your choice.

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1 Agricultura

Contemplating the walls of a dining room designed at the end of the 19th century, customers are served by Carlos Oto, who suggests the dishes of Julio Milla, owner of the establishment and its chef. Fresh local fish, meat and rice. Located in the Casino de Agricultura, in one of the prettiest streets in the classic part of Valencia.

Address: Comedias, 12 46003 VALENCIA

Telephone: (34) 963 517 142 – (34) 963 941 226

Seating capacity: 240 comensales

E-mail: info.rsavad@telefonica.net

Private rooms: "Tragaluz" (seats 30); "Board Room" (20); "Multi-purpose Room" (12); "Exhibition Hall" (60); "Dining Room with Fireplace" (120).

Average price: From 30 to 35 €

Closed: Sundays and Monday evenings.

Holidays: August

2 A Fuego Lento

A brilliant combination of classic tavern and modern *décor*, the establishments in this small chain are characterised by high quality raw materials and a cool cellar of select wines. Classics like meat and cheese can be enjoyed at the bar or seated, with excellent service. A traditional dish on the menu every day.

Address 1: Caballeros, 47 Corner, Plaza del Esparto 46001 VALENCIA

Address 2: Antiga Senda de Senet, 3 46023 VALENCIA

Telephone 1: (34) 963 921 827

Telephone 2: (34) 963 371 956

Web: www.afuegolento.net

Seating capacity 1: 55

Seating capacity 2: 70

Average price: 36 €

Closed: Saturday lunchtimes and Sundays

Holidays: No closing



3 Albacar

Consolidated as a classic of the young cuisine of Valencia, the Albacar brothers –Bernabé in the kitchen and Salvador in the dining room – serve dishes combining flavour with aesthetics, and are renowned among their unconditional admirers. They change the menu every season, with amazing possibilities, but follow the advice of the headwaiter, who will inform you of each day's specialities. Pleasant, clean *décor*.

Address: Sorní, 35 46004 VALENCIA

Telephone and Fax: (34) 963 951 005

Seating capacity: 60

Private rooms: 2 rooms to seat 10 and 8

Average price: From 45 to 50 €

Closed: Saturday lunchtimes and Sundays

Holidays: August and Holy Week

4 Alejandro

Chosen in 2005 to be one of the few owners of a Michelin star, obtained a few years after opening the restaurant, Alejandro Deltoro, in the kitchen, suggests dishes as sophisticated as creamed potato voilette with lobster from Brittany or black Morella truffles and farm egg sponge, although the menu is sure to have grown with new ideas on your visit.

High-profile chef following the criteria of his master from Las Pedroñeras, Manolo de la Osa, which he maintains and recreates. Jeannette Álvarez is in charge of the dining room.

Address: Amadeo de Saboya, 15 46010 VALENCIA

Telephone and Fax: (34) 963 934 046 – (34) 963 202 916

E-mail: alejandrorestaurante@hotmail.com

Web: www.restaurantealejandro.net

Seating capacity: 30

Private rooms: 2 rooms to seat 8

Average price: 35 €

Sample menu: 50 and 39 €

Closed: Saturday lunchtimes and Sundays

Holidays: No closing





5 Alghero

This restaurant has always been known for its great rock fish, which it subtly dresses with a thousand and one herbs. This, together with fresh pasta, is the hallmark of a menu on which there is also room for meat and other products. Mediterranean cuisine with excellent taste and home-made bread.

Address: Burriana, 52 46005 VALENCIA

Telephone: (34) 963 333 579

E-mail: correo@restaurantalghero.com

Web: www.restaurantalghero.com

Seating capacity: 30

Average price: 30 €

Sample menu: 35 €

Closed: Sundays and Mondays

Holidays: August 15 to 30 and Holy Week



7 Amado Mio

One of the new restaurants which has opened in the city with the praiseworthy intention of modernising our cuisine, or at least adapting it to market criteria.

The *carpaccios*, in this case octopus, and cold cuts, considered appetisers, eggs, *moellés* and accompanied by fish roes, grilled and with garnishes and sauces that make all the difference.

A pretty *décor* and a pleasant service.

Address: Bélgica, 38 46021 VALENCIA

Telephone and Fax: (34) 963 930 968 – (34) 963 606 726

Seating capacity: 80

Private rooms: To seat 12

Average price: From 35 to 40 €

Sample menu: 12 €

Closed: Saturday mornings and Sundays

Holidays: To be determined

6 Alto De Colón

An innovative cuisine in a modernist environment – the old Mercado de Colón market – is what this restaurant has to offer. It opened a few months ago when the renovated market was re-inaugurated. Although the architecture is interesting, the interest of its cuisine is focused on traditional Spanish dishes, with the emphasis on Valencia. The chef, Quique Barella, reveals all that he has learned from working in the best local restaurants.

Address: Mercado de Colón (Jorge Juan, 19) 46004 VALENCIA

Telephone and Fax: (34) 963 530 900 – (34) 963 208 225

E-mail: elaltodecolon@elaltocatering.com

Web: www.elaltocatering.com

Seating capacity: 74

Average price: 50 €

Sample menu: 60 €

Closed: Saturday lunchtimes and Sundays

Holidays: August and Holy Week

8 Aragon 58

A great bar has spread towards an increasingly popular dining room. With the intention of offering a different selection of rice dishes, the Honrubia brothers, Rafael and Nazario, with the help of their first-class staff, serve classic meat and fish dishes as an alternative to rice.

The bar, however, has lost none of its charm and quality, and serves *tapas* as usual, especially cuttlefish with mayonnaise, anchovies, seafood, cheese and ham.

Address: Aragón, 38 46021 VALENCIA

Telephone and Fax: (34) 963 617 961 – (34) 963 600 881

Seating capacity: 90

Private rooms: 3 rooms to seat 2, 18 and 14, respectively

Average price: 40 €

Closed: Sundays and official holidays

Holidays: August





9 Arbequino

This old house, reformed into a restaurant with privacy assured, just a short walk from the *Torres de Serranos*, provides a tasty, modern and up-to-date cuisine.

Examples from the menu are suckling pig pudding with roast apple and truffle, caramelised *foie gras* with seasonal fruit *carpaccio* and rose petal preserve, or mandarin sherbet with Pedro Ximénez sherry wine jelly, olive oil and Maldon salt. Interesting cellar and good service.

Address: Viriato, 3 46003 VALENCIA

Telephone: (34) 963 922 047

e-mail: arbequino_arbekino@yahoo.es

Seating capacity: 60 comensales

Private rooms: 4 rooms to seat 22, 9, and 20 respectively

Average price: From 45 y 60 €

Sample menu: 37 €

Closed: Sundays

Holidays: Holy week



11 Askua

Ricardo Gadea, the owner of the restaurant, has promised himself and his customers the best beef sirloin on the market. So far, he has kept his promise and the grilled beef is a must on the menu. But a visit is more than justified by the other options and specialities available, such as the grilled loin of tuna or sweetbreads. Amazing wine menu with a special selection of wine from all over the world, awarded top marks by Parker, the wine critic.

Address: Felip María Garín, 4 46021 VALENCIA

Telephone: (34) 963 375 536

Web: www.askaurestaurante.com

Seating capacity: From 35 to 40

Private rooms: One to seat 8

Average price: From 40 to 50 €

Closed: Saturday lunchtimes, Sundays and holidays

Holidays: 1st week in January and last 3 weeks in August

10 Asador Aurora

According to the experts, a wood fire is the best way of preparing Spanish roasts, and the suckling pigs in this restaurant seem to have been prepared in Burgos itself, thanks to the quality of the meat and the way it is cooked.

In the dining room, Fernando Rodríguez makes sure that the work of Lázaro Heras by the oven reaches your table in perfect condition.

Address: Bachiller, 1 46010 VALENCIA

Telephone and Fax: (34) 963 600 979

Seating capacity: 130

Average price: 30 €

Sample menu: 40 €

Closed: Sunday evenings and holidays

Holidays: August

12 Azalea

Open since 1995, this restaurant in the new part of Valencia, is known from its local vegetable and seafood products.

Pilar Costa, the owner, aims at soothing home-made, in no way sophisticated dishes.

With Manuel García in the kitchen and Mónica Benet in the dining room, it serves soupy rice dishes, bean stews and La Mancha-style gazpacho, baby prawns and squid. Home-made desserts.

Address: Císcar, 57 46005 VALENCIA

Telephone: (34) 963 330 793 - (34) 963 340 265

Fax: (34) 963 330 793

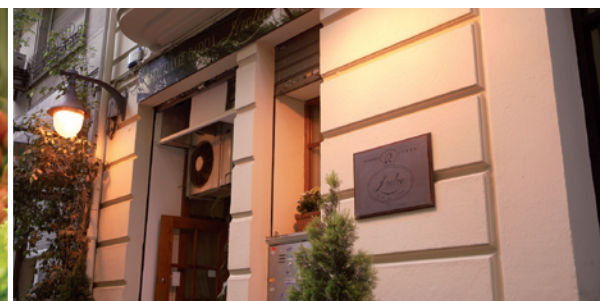
Seating capacity: 100

Private rooms: From 35 to 40

Average price: 35 €

Closed: Sunday evenings

Holidays: Holy Week





13 Bamboo

On ground level, the owners of Alto de Colón offer a less sophisticated cuisine than the first-floor restaurant at more economic prices.

Jorge Pardo in the kitchen and Claudio López in the dining room provide us with a veal sirloin, asparagus *tempura* or braised cod, adding a dessert of creamy chocolate wafer, all in a setting with a modern *décor*.

Address: Mercado de Colón (Jorge Juan, 19)
46004 VALENCIA

Telephone: (34) 963 530 337

Fax: (34) 963 208 225

E-mail: bamboodecolon@elaltocatering.com

Web: www.elaltocatering.com

Seating capacity: 240

Private rooms: One room to seat 44

Average price: 27 €

Closed: Sunday evenings

Holidays: 3 weeks in August

14 Burdeos In Love

One of the city's new gastronomic proposals, located in its very heart. A pleasant, linear *décor* and a creative Mediterranean cuisine. Duck breast, Spanish pork sirloin, rock fish, all dressed according to the latest trends. Matthew Rollo in the kitchen and Elena Pusceddu in the dining room recommend apple pie with goat's cheese and pâté or mango soup for dessert.

Address: Mar, 4 46003 VALENCIA

Telephone and fax: (34) 963 914 350

E-mail: burdeosinlove@yahoo.es

Seating capacity: 60

Private rooms: 1 room to seat 20

Average price: 30 €

Sample menu: 16 €

Closed: Saturday lunchtimes and Sundays

Holidays: 2nd fortnight in August



15 Ca Sento

Known for years for the quality of its raw materials and its down-to-earth classic fish cuisine, the current chef is Raúl Aleixandre, who shows visitors that modern culinary techniques can be combined with traditional flavours. Sento, his father, is available to give any advice that may be needed and his mother, Mari, continues to cook rice and fried onion dishes for those whose palates have not been altered and whose memories are intact. Complete and exotic cellar.

Address: Méndez Núñez, 17 46024 VALENCIA

Telephone: (34) 963 301 775

Seating capacity: 28

Average price: From 50 to 90 €

Sample menu: 85 €

Closed: Sundays and Monday evenings

Holidays: August and Holy Week

16 Café Colonial

This Asian restaurant, with a name that must refer to colonies outside the scope of the Kingdom of Spain, has a pleasant, intimate and relaxing *décor*. Its specialities, all well made, are classics in that part of the world, although some dishes, such as the caramelised sirloin, are uncommon in this type of restaurant. Approximately 100 different wine references.

Address: Av. Aragón, 10 46021 VALENCIA

Telephone and Fax: (34) 963 169 020

Seating capacity: 140

Average price: 30 €

Closed: No closing day

Holidays: No closing





17 Canyar

This peculiar restaurant has several attractions: on the one hand, the *décor* and distribution of the dining rooms, similar to a bourgeois home at a time when modernism was just emerging – probably because that is what it once was. On the other, the professional standing and charm of the owners, the Seguí brothers, who leave their mark on their guests and, finally, their specialities, all from the coast: prawns brought in every day from Denia, fish and rice *a banda*, followed by some singular desserts.

Address: Segorbe, 5 46004 VALENCIA

Telephone: (34) 963 418 082

Fax: (34) 963 416 637

Seating capacity: 82

Private rooms: "Principal": to seat 45 •
"Ateneo": to seat 22 • "Senyera": to seat 10 •
"Piquer": to seat 5

Average price: 58 €

Sample menu: 58 €

Closed: Saturday lunchtimes and Sundays

Holidays: August



19 Casa Encarna

Restaurant popular for years among lovers of classic Valencia-style cuisine.

In an area with not too many culinary alternatives, we can order rice *amb fesols i naps*, dry rice stew or in general home-made solid dishes plus meat and fish. They recommend the snails.

Address: Av. Dr. Waskman, 21 46006 VALENCIA

Telephone: (34) 963 341 793

Seating capacity: 40

Average price: From 25 to 35 €

Closed: Sundays

Holidays: August

18 Casa Carmela

On the Malvarrosa beach, right by the sea, the cuisine in this restaurant is closely related to its Mediterranean neighbour. The *nugat de rap* is the star of the menu, although customers who come more than once a week also choose seafood, fish and rice. Rice is served in a large number of versions, each one tastier than the last. The owner, Jesús Gurea, and his wife Carmen Berenguer in the kitchen, keep tradition alive.

Address: Isabel de Villena, 155 46011 VALENCIA

Telephone: (34) 963 710 073 • (34) 963 711 667 •
(34) 963 710 062

Fax: (34) 963 560 048

Seating capacity: 80

Private rooms: One room to seat 50

Average price: 35 €

Sample menu: 43 €

Closed: Mondays (from January to June); Sundays
(July and August)

Holidays: August 15 to 30, Easter and Fallas

20 Casa Josué

Market cuisine in the purest sense of the word. In his small restaurant, Josué and his team offer truffle cannelloni, angler fish *suquet* or diced tuna with a vegetable vinaigrette.

Sure successes are the fish, either fresh or sea water, accompanied by vegetable mixes or stews (the mushroom stew is excellent).

Address: Calixto III, 19 46008 VALENCIA

Telephone: (34) 963 841 873

E-mail: casajosuevalencia@hotmail.com

Seating capacity: 20

Average price: From 35 to 50 €

Sample menu: 36 €

Closed: Sundays and Mondays

Holidays: August





21 Casa Juan

Casa Juan was a magnificent eating place and it now wants to become a good restaurant without losing all its virtues: good products at reasonable prices. It has changed location, *décor* and size and is now near the Ruzafa market, so the vegetables it so carefully roasts are sure to be fresh. Fresh rock fish, seafood gazapachos, lobster paella and classic solid everyday food.

Address: Donoso Cortés, 8 (frente Mercado Ruzafa) 46005 VALENCIA

Telephone: (34) 963 740 424

Seating capacity: 150

Private rooms: "Mediterráneo" to seat 100

Average price: 33 €

Sample menu: 20 €

Closed: Sunday and Monday evenings

Holidays: August

22 Casa Roberto

If there is now one restaurant where foreigners or locals can be taken to eat a paella just like those cooked over a wood fire, this is certainly it. With a new *décor* but all the traditional ingredients, satisfaction is guaranteed. They also serve all other kinds of rice dishes.

Traditional appetisers and classic desserts.

Address: Maestro Gozalbo, 19 46005 VALENCIA

Telephone: (34) 963 951 361

Fax: (34) 963 951 528

Seating capacity: 145

Private rooms: "Javea": to seat 25

• "Ponce": to seat 30

Average price: From 35 to 45 €

Closed: Sunday evenings and Mondays

Holidays: August



23 Casa Vicent

José Vicente Rausell is determined for his restaurant to be a point of reference for seafood, and continues to buy the same prawns, lobsters and other articles as usual, which he later prepares, usually on the grill.

Both he and *sommelier* Maria Luisa Martín believe that good wine is a must with seafood, so they are well fitted out with a magnificent wine and champagne menu. All you have to do is enjoy.

Address: Pintor Salvador Abril, 55 46005 VALENCIA

Telephone: (34) 963 955 114

E-mail: casa.vicent@terra.es

Seating capacity: 40

Average price: From 40 to 50 €

Sample menu: 50 €

Closed: Tuesdays and Wednesdays

Holidays: June 15 to July 15

24 Chez Lyon

Located in the city centre, this restaurant has been specialising in a classic cuisine for years, especially some dishes which customers know to perfection and demand again and again.

Seafood soup, baked cod, onion soup, followed by duck à l'orange or steak tartar, among other possibilities.

Address: En Llop, 4 (by Plaza del Ayuntamiento) 46002 VALENCIA

Telephone: (34) 963 515 634

Seating capacity: 50

Private rooms: One room to seat 20

Average price: From 30 to 35 €

Closed: Saturday lunchtimes, Sundays and public holidays

Holidays: August





25 Chocomeli

What started out as a bar with a few tables has become a very busy restaurant where the raw materials are of key importance; vegetables, on show, fish and meat. It has been specialising for some time in lobster *suquets* and other seafood delights. Sweet desserts and excellent service.

Address: Poeta Antonio Chocomeli, 6
46015 VALENCIA

Telephone: (34) 963 483 790

Seating capacity: From 38 to 40

Average price: 45 €

Closed: Sundays and public holidays

Holidays: August 11 to 24, Christmas and Holy Week

26 Chust Godoy

The cuisine of Chust Godoy is always creative even though it is based on traditional products and recipes. It depends on specific seasons, such as the hunting season, when game is the protagonist on the menu and special days are also organised. Suggestions are usually changed six times a year, but they also include rice with lobster, *pâté* and other delicacies. Miguel Cutanda is in charge of the dining room and the desserts are made by his wife, Carmen García.

Address: Boix, 6 46003 VALENCIA

Telephone: (34) 963 913 815

Fax: (34) 963 922 239

E-mail: chustgodoy@chustgodoy.com

Web: www.chustgodoy.com

Seating capacity: 50

Private rooms: Room to seat 10 • "Bodega": to seat 6 or 8

Average price: From 50 to 60 €

Sample menu: 42 €

Closed: Saturday lunchtimes and Sundays

Holidays: August and Holy Week



27 Civera • Civera Centro

Traditional seafood restaurant, offering the typical products of such establishments, simply prepared to allow the quality of the product to speak for itself. The menu is nevertheless dotted with dishes in a more modern line, such as tuna *carpaccio* or sea bass *cerviche*, which is recommended.

Civera Centro

Address: Mossen Femades, 10 46002 VALENCIA

Telephone: (34) 963 529 764 - (34) 963 513 831

Fax: (34) 963 465 050

E-mail: civeracentro@marisqueriascivera.com

Web: www.marisqueriascivera.com

Seating capacity: 270

Average price: From 45 to 50 €

Closed: No closing day

Holidays: July and Holy Week

Civera

Address: Lérida, 11 y 13 46009 VALENCIA

Telephone: (34) 963 475 917 - (34) 963 484 638

E-mail: civera@marisqueriascivera.com

Seating capacity: 115

Private rooms: "Tite", "el Capitán" and "el Español", to seat 10 or 15 each

Closed: Sunday evenings and Mondays

Holidays: August and Holy Week

28 Don Pelayo

This restaurant profusely announces cold and hot rolls and sandwiches, some of them familiar to us and others with exotic names, revealing a great interesting in making this informal way of eating as pleasant as possible. The names: Chivito, Genaro, Almusafes, Nave, Hispano, Don Pelayo, Mar y tierra, Aurora, Brascada, Sacramento, Triplex... Represent a combination of meat, cheese, eggs and sauces reminiscent of yesterday's flavours.

Address: Escultor Antonio Sacramento, 17
46013 VALENCIA

Telephone: (34) 963 742 070

E-mail: valeroysanz@hotmail.com

Seating capacity: 200

Average price: 20 €

Sample menu: 8 €

Closed: Sundays

Holidays: No closing





29 Eladio

Eladio Rodríguez was always concerned for serving products from his local land – or sea – in Galicia.

Now his son, Michel, who works with him in the dining room, aims to continue along the same lines. And to see how successful he is, just order the *caldeirada*, a stew with several kinds of fish and potatoes, onions and garlic, or any of the fish and meat dishes.

Since Eladio is a great connoisseur of wine and cigars, we can also investigate in his own special sanctuary.

Address: Chiva, 40 46018 VALENCIA

Telephone: (34) 963 842 244

Fax: (34) 963 846 421

E-mail: michel@resteladio.com

Seating capacity: 65

Private rooms: One room to seat 20

Average price: 50 €

Closed: Sundays

Holidays: August

30 El Foro

A different dish every day of the week, including paella, of course, if you enjoy classic food. Also traditionally cooked meat and fish.

Its chickpea stew, served on Wednesdays, is famous and you need to book a table.

Besides the food, the dry martinis are unforgettable and just like they used to be served in Chacalay.

Address: Ballesters, 3 46002 VALENCIA

Telephone: (34) 963 521 010

Seating capacity: 40

Private rooms: One room to seat 12

Average price: From 20 to 24 €

Closed: Sundays and holidays

Holidays: August



31 El Gastrónomo

For steak tartar, one of the best, if not the best, in the city. The magistral formula is prepared by your table and, of course, you are unable to repeat it at home so are forced to return. Classic cuisine with *pâté*, rice dishes and a tasty angler fish and lobster stew

Décor in noble woods and good cellar with around 150 references.

Address: Primado Reig, 149 46020 VALENCIA

Telephone: (34) 963 697 036

Seating capacity: From 48 to 50

Average price: From 35 to 45 €

Closed: Sundays and Monday evenings

Holidays: August and Holy Week

32 El Timonel

A classic choice, it has always specialised in fish, although also serves good local food: salads, vegetables, rice. A wide variety of rice dishes is available: with lobster, seafood, a *banda*, black, with vegetables, soup-like,... plus meat and one or two special offerings such as black pudding pie.

Located in the city centre with a seafaring *décor*.

Address: Felix Pizcueta, 13b 46004 VALENCIA

Telephone: (34) 963 526 300

Fax: (34) 963 511 732

E-mail: restaurante@eltimonel.com

Web: www.eltimonel.com

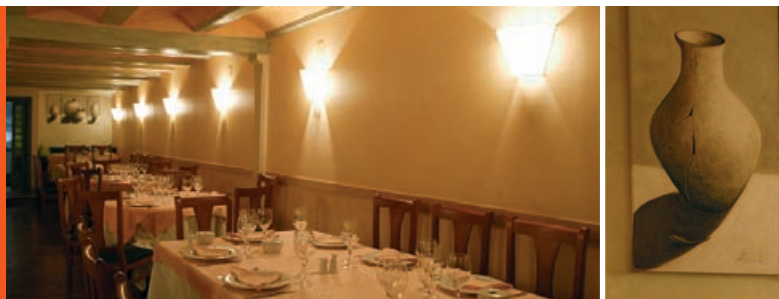
Seating capacity: 120

Private rooms: "Capri": to seat 20 • "Canarias": to seat 12 • "Privado": to seat 6 or 8

Average price: 35 €

Closed: Mondays

Holidays: No closing





33 El Tossal

The menu in this restaurant depends on what is on offer in the morning market. They prepare two rice dishes at lunch time. They may be based on meat, vegetables or seafood, old or new, classic or modern, but always perfectly cooked.

Some examples of what is cooked with the rice are Swiss chard, beans, snails and black pudding, or the angler fish *all i pebre*. Salads, appetisers and meat or fish dishes, all in good taste and at reasonable prices.

Address: Quart, 6 (junto Plaza Tossal)
46001 VALENCIA

Telephone: (34) 963 915 913

E-mail: eltossal@telefonica.net

Web: www.eltossal.com

Seating capacity: 25

Average price: 35 €

Sample menu: 26 €

Closed: Saturday evenings and Sundays.
Open for lunch from Monday to Saturday, and
for dinner on Thursday and Friday

Holidays: August 15 to 30

34 Envero

Elegant and minimalist *décor* for an interesting restaurant.

Tomás Martínez, the chef, prepares a classic, although sophisticated, cuisine: *coca* of sardines with tomato and basil, Spanish pork cannelloni with parmesan cheese or the *torrija* of a mixture of bread, milk, cinnamon, orange and beetroot.

Vivianne Silvestre is in charge of the dining room, and an expert in wine, of which the temperature-controlled cellar houses 440 references.

Address: Eolo, 7 46021 VALENCIA

Telephone: (34) 963 601 111

Fax: (34) 963 601 100

E-mail: envero@enverorestaurant.com

Web: www.enverorestaurant.com

Seating capacity: 50

Average price: 36 €

Sample menu: 36 €

Closed: Saturdays from 1 p.m. and Sundays

Holidays: August



35 Garibai

A true Basque roasting restaurant in Valencia, with all the components. The charcoal fire is used to roast beef chops, sea bream or hake. And cod in every possible way: *pil pil*, with peppers and leeks and even the mythical *Club Ranero*.

Décor fitting the type of food. Typical *pintxos* or snacks are served while you wait for your table. Good wine menu with over 90 references from all over Spain.

Address: Padre Tomás Montañana, 6
46023 VALENCIA

Telephone: (34) 963 390 727

Fax: (34) 963 390 728

E-mail: garibai@hotmail.com

Seating capacity: 70

Average price: From 15 to 40 €

Sample menu: 40 €

Closed: Sunday nights

Holidays: Holy Week

36 Harajuku

The Japanese cuisine usually available is incomplete, since it is missing the grill – the *teppanyaki* – where food is prepared in view of the customers, who can delight in the master's skill with the knife.

All this is available here, in a modern Japanese setting, together with freshly cooked meat, vegetables, fish and seafood.

Also *sushi* and *sashimi tsuru*, with tuna, halibut, sword fish and octopus.

Address: Plaza del Tossal, 12 46001 VALENCIA

Telephone: (34) 963 922 246 • 647 48 98 78

E-mail: harajuku@ono.com

Web: www.harajuku.es

Seating capacity: 50

Average price: From 25 to 50 €

Sample menu: 20 €

Closed: Sundays

Holidays: August





37 Joaquín Schmidt

The long-standing owner and chef of this establishment confesses that his ideal would be to cook every day for 30 of his friends, and this is his philosophy.

His is a Mediterranean high-profile cuisine, with small changes every day according to his whim.

Varied public including both artists and musicians.

Address: Visitación, 7 46009 VALENCIA

Telephone and Fax: (34) 963 401 710

Web: www.joaquinschmidt.com

E-mail: info@joaquinschmidt.com

Seating capacity: 45

Private rooms: Three rooms to seat 10, 12 and 20, respectively

Average price: From 50 to 60 €

Sample menu: 33, 36, 41 and 56 €

Closed: Sundays and Monday lunchtimes

Holidays: August 15 to 30

38 Kailuze

Restaurant with its roots in the region of Navarre, and a modern cuisine based on flavour instead of fat.

It has classic dishes such as mixed vegetables or cod cooked in garlic, reminiscent of their homeland, and which are unforgettable when cooked with lobster, but also excellent are the Italian style rice dishes – with *boletus edulis* – the caviar with potato *purée* – the real stuff – or the daily suggestions.

Magnificent selection of wine, port and cigars.

Address: Gregorio Mayans, 5 46005 VALENCIA

Telephone: (34) 963 743 999 • (34) 963 354 539

Fax: (34) 963 354 893

E-mail: kailuze@wanadoo.es

Web: www.kailuze.es

Seating capacity: From 40 to 50

Private rooms: One room to seat 15

Average price: From 50 to 60 €

Closed: Saturday lunchtimes and Sundays

Holidays: August and Holy Week

39 La Montaraza

It started as a traditional Castile-style roasting restaurant, where the lamb – especially reared – is king, following garlic soup or *chorizo* sausages and black pudding.

But there are some innovations, and the partridges or guinea hens go hand in hand with more complicated dishes such as pigs' trotters with truffles and mushrooms.

The owner, Miguel Ángel Rodríguez, makes sure that everything is perfect and cares for a good list of wine, liqueurs and cigars.

Address: Olta, 47 46006 VALENCIA

Telephone: (34) 963 731 653

Fax: (34) 963 378 187

Seating capacity: From 80 to 85

Average price: From 36 to 40 €

Closed: Saturday lunchtimes and Sundays

Holidays: Holy Week

40 La Fulop

Fashionable restaurant with an avant garde *décor* and a fitting cuisine for which the menu changes with some frequency.

Baby eels in lemon and honey sauce, rock fishes with pea soup, asparagus and cockles or lamb ribs in a spicy skin, give some idea of what they have to offer, which the chef describes as a high-profile market cuisine.

Address: Literato Azorín, 7 46006 VALENCIA

Telephone: (34) 963 330 370

Fax: (34) 901 020 591

E-mail: lafulop@lafulop.com

Web: www.lafulop.com

Seating capacity: 70

Average price: 35 €

Sample menu: 33, 45 and 15 €

Closed: Saturday mornings and Sundays

Holidays: No closing





41 La Galería

Its location in a city centre shopping precinct means that its customers are mostly workers – or shoppers – who take a break for a bite to eat.

The owners' tradition ensures that the rice dishes, and fish baked in salt, are worthy of mention.

Classic local appetisers, generously served.

Address: Cirilo Amorós, 62 46004 VALENCIA

Telephone: (34) 963 940 346

Fax: (34) 963 940 280

e-mail: rte_Lagaleria@hotmail.com

Seating capacity: 200

Salón Privado: One to seat 250

Average price: 24 €

Sample menu: 13 €

Closed: Sundays and holidays

Holidays: To be determined

42 La Pepica

A must on the Arenas beach, where they have been renowned for their paellas and rice dishes for years.

Honorino Antón in the kitchen and José Fernández in the dining room, suggest popular classics to start with, followed by the Valencia-style or lobster paella, or any other rice dish that may take your fancy.

Address: Paseo Neptuno, 6 46011 VALENCIA

Telephone: (34) 963 710 366

Fax: (34) 963 714 200

Web: www.lapepica.com

Seating capacity: 400

Private rooms: One room to seat 100

Average price: 30 €

Closed: Sundays and public holidays (closed for dinner)

Holidays: 2nd fortnight in November



43 La Principal

Recently opened, this bar not only serves regular products but prepares good wholesome food every lunchtime, together with meat and fish. The family tradition means that there are always a large variety of tasty rolls, plus croquettes, mayonnaise salads, salted fish and something different such as *pil pil* style cod.

Address: Polo y Perolón, 5 46021 VALENCIA

Telephone: (34) 963 606 348

Seating capacity: 58

Private rooms: One to seat 16

Average price: 22 €

Closed: Sundays and public holidays

Holidays: August

44 La Rosa

Right by the sea, one is tempted to eat fish, but if the sea is in Valencia, there is also an obligation to try the rice. In this restaurant, the owners have decided that visitors should combine a suitable amount of both specialities. Rice dishes of all kinds, some with exotic ingredients such as anemones, seafood and fish, home-made desserts or carefully selected fruit.

Good wine list.

Address: Avda. Neptuno, 70 46011 VALENCIA

Telephone: (34) 963 712 076

Fax: (34) 963 712 565

E-mail: restaurantelarosa@hotmail.com

Seating capacity: 190

Average price: From 40 to 60 €

Closed: No closing day

Holidays: August





45 La Sucursal

The owner and headwaiter is Javier Andrés, helped by his sister Cristina, the chef is Vicente Torres and the *sommelier* Manuela Romeralo. They have created one of the best restaurants in Valencia, with their concern for food and drink, combining and mixing.

In premises with a minimalist *décor* and natural light, we can choose from an innovative but correct menu which varies according to the season or the chef's inspiration.

Magnificent wine menu, mineral water, liqueurs and other ambrosias.

Address: Guillem de Castro, 118
46003 VALENCIA

Telephone: (34) 963 746 665

Fax: (34) 963 924 154

Seating capacity: 110

Private rooms: VIP room to seat 100

Average price: 55 €

Sample menu: 45 €

Closed: Saturday lunchtimes and Sundays

Holidays: 15 days in August and Holy Week



47 Las Ciencias

In this restaurant, with a sober but functional *décor*, the Bezares family has full responsibility, either serving the public or in the kitchen. They offer rice with lobster, braised pâté, steak tartar or market-fresh meat and fish. Be tempted by chocolate for dessert.

Address: Avenida de Francia, 8 46023 VALENCIA

Telephone: (34) 963 309 548

Fax: (34) 963 304 106

E-mail: obezares78@hotmail.com

Seating capacity: 70

Average price: 42 €

Sample menu: 36 €

Closed: Sundays

Holidays: August

46 La Vid

Going one step further in a traditional cuisine, but without falling into the trap of the new creators, this restaurant has reasonable prices and healthy servings.

Some of the items on the menu are scrambled *boletus edulis* with *pâté carpaccio*, cod loin with *pil pil* and aromatic herbs, scallops and pigeon.

Brief but well-selected wine list.

Address: Historiador Diago, 24
46007 VALENCIA

Telephone: (34) 963 855 067

Seating capacity: 27

Average price: 36 €

Closed: Sundays and Monday evenings

Holidays: 2nd fortnight in August and Holy Week

48 Les Graelles

This restaurant's rice dishes are famous in the city, and a permanent point of reference. Although it is seen as a luxury establishment, the *décor* can be described as rustic Valencian, with the decorative elements found in the countryside.

Outstanding are the lobster rice and local specialities in general. Cellar with over 140 references.

Address: Arquitecto Mora, 2 46010 VALENCIA

Telephone: (34) 963 604 700

Fax: (34) 963 618 217

E-mail: info@grupo-jbl.com

Web: www.grupo-jbl.com

Seating capacity: From 70 to 90

Average price: From 35 to 40 €

Closed: Sunday evenings

Holidays: August





49 Los Madriles

The loyalty of customers who have been visiting Pablo Martínez, the owner and chef, for years, with his classic Spanish cuisine that never lets them down, is clear evidence of the restaurant's quality. The roast lamb and classic Madrid-style chickpea stew, once a week, are the most venerated dishes.

Address: Avda. Regne de Valencia, 50 46005 VALENCIA

Telephone: (34) 963 742 335 • (34) 963 747 746

Seating capacity: 20

Average price: 20 €

Closed: Sunday evenings and Mondays

Holidays: August and Holy Week

50 Luso-galaico

A combination of Galician and Portuguese cuisine, with all they have in common, washed down with a cloudy Ribeiro wine. The protagonists, of course, are tuna pies, seafood and cod, but there are also Galician soups, octopus *a feira*, hake and sea bream, together with other fish and meat.

Address: Martín el Humano, 23 46008 VALENCIA

Telephone: (34) 963 855 003

Seating capacity: 28

Average price: From 35 to 40 €

Closed: Mondays

Holidays: August



51 Mey Mey

One of the city's classic oriental restaurants, it has been very popular for years.

It has what is basically a Cantonese cuisine, with some outstanding dishes such as the steamed *dim sun*, the Peking duck or lobster with ginger. All the other regular Chinese specialities.

Good service and pleasant lighting.

Address: Historiador Diago, 19 B 46007 VALENCIA

Telephone: (34) 963 840 747

Fax: (34) 961 857 176

Seating capacity: 78

Average price: 30 €

Sample menu: 25 and 15 €

Closed: No closing day

Holidays: Holy Week and 15 days in August

52 Monte Orandi

They claim to specialise in the bean soup famous in Asturias, but also serve meat from northern Spain and fresh fish every day.

Quality is guaranteed by Rafael Fernández in the kitchen and Jorge Fernández as the Maitre.

Cellar with over 1,500 references.

Address: Luz Casanova, 5 46009 VALENCIA

Telephone: (34) 963 658 763

Fax: (34) 963 651 387

E-mail: administracion@monteorandi.com

Web: www.monteorandi.com

Seating capacity: 130

Banqueting hall: 400

Parking facilities: For 100 cars

Average price: 40 €

Sample menu: 42 €

Closed: Mondays

Holidays: August





53 Montes

Traditional and unchanged venue, which satisfies its faithful customers with good service and specialities that always remain popular.

The onions stuffed with meat, the chickpeas and red beans, the pigs' trotters, boned or not, swimming in a succulent sauce, fresh cod and hake. Very reasonable prices.

Address: Obispo Amigó, 5 46007 VALENCIA

Telephone: (34) 963 855 025

Seating capacity: 60

Average price: From 30 to 35 €

Closed: Sunday evenings and Mondays

Holidays: August and Holy Week



55 Navarro

In the city centre and with plenty of tradition, the restaurant run by Julio Bayarri and his family is characterised by a classic cuisine with modern touches.

The dishes they recommend are warm salad with angler fish kebab and prawns with cucumber ice cream, lobster rice soup, sirloin with pâté and roast lamb *aux fines herbes*.

Address: Arzobispo Mayoral, 5 46002 VALENCIA

Telephone: (34) 963 529 623

Seating capacity: 100

Private rooms: One room to seat 45

Average price: 30 €

Closed: Mondays, Tuesdays, Wednesday evenings and Sundays

Holidays: August 15 to 30

54 Morgado

Juan Morgado claims that his establishment is an eating house, but he realises that he is providing his customers with a popular market cuisine; grilled john dory, and a steak tartar which has nothing to envy a student of Escoffier.

Also, lobster salad, ox tail in red wine or cod with a Biscay sauce.

A compendium of regional Spanish cuisine, of which the most outstanding example is the partridge. Impeccable service.

Address: Reina Doña Germana, 4 46005 VALENCIA

Telephone: (34) 963 733 508

Seating capacity: 40

Average price: 42 €

Closed: Saturday lunchtimes and Sundays

Holidays: January 1 to 15, August 20 to September 20 and Holy Week

56 Norte

Argentinean meat are special, both because of their flavour and how they are cut, producing specific tastes where there was previously only confusion. If they are also roasted by someone with the good taste and experience of Daniel Martín, success is guaranteed.

Also sweetbreads, baby beef, salads and pies. Interesting wine cellar.

Address: N^o Sra. De Gracia, 8 46001 VALENCIA

Telephone: (34) 963 571 150

Seating capacity: 24

Average price: From 55 to 60 €

Sample menu: 60 €

Closed: Saturday lunchtimes, Sundays and holidays

Holidays: August





57 Ocho Y Medio

Armando Gil, the owner, is not only interested in films – as would seem obvious given the name of the restaurant, but also in music in general, which accompanies your after dinner drinks.

But our interest lies in the cuisine, with dishes as suggestive as: boned rabbit salad and sauce, tuna in red wine sauce, pâté and pigeon pie, lamb with estragon and black noodle soup with pumpkin compote and almonds.

Address: Plaza Lope de Vega, 5 46001 VALENCIA

Telephone: (34) 963 922 022

Fax: (34) 963 922 179

Seating capacity: 190

Private rooms: "Cava": to seat 25-30 • "Planetario": to seat 50-65 • "Terraza": to seat 80-100

Average price: From 40 to 45 €

Sample menu: 35 €

Closed: Saturday lunchtimes, Sundays and holidays

Holidays: 15 days for Holy Week and 2nd and 3rd weeks of August.

58 Oscar Gastrovi

Oscar Torrijos is one of the great chefs in Valencia. He moves but never forgets, and continues to provide first-class lobster rice, or Valencia-style paella to order, plus seasonal dishes: vegetables all year around, pulse vegetables in Autumn and game in the hunting season.

Good cellar, especially classic Rioja and Ribera wines, with the peculiarity that they can be ordered by the glass.

Address: Finlandia, 7 bj 46010 VALENCIA

Telephone y Fax: (34) 963 936 300

E-mail: oscartorrijos@telefonica.net

Seating capacity: 40 comensales

Average price: 45 a 60 €

Sample menu: 60 €

Closed: Sundays

Holidays: From 15 August to 15 September



59 Palace Fesol

After a spectacular reform of the premises, the owner has decided to preserve the roots of this classic venue for local cuisine while introducing high-profile dishes. We can choose traditional rice dishes such as paella or rice soup with artichokes, rabbit and snails, or other more modern offerings such as rice soup with crab, cuttlefish and prawn carpaccio or prawn *crepinnette* with sea bass and cardinal sauce. Local tomato and tuna salad with house dressing.

Address: Hernán Cortés, 7 46004 VALENCIA

Telephone: (34) 963 529 323

Web: www.palacefesol.com

E-mail: palacefesol@palacefesol.com

Seating capacity: 120

Private rooms: 30

Average price: From 20 to 30 €

Closed: Mondays and weekends in summer season

Holidays: Holy Week and 15 days in August

60 Pilsener

On new, roomy and well decorated premises, the restaurant maintains the virtues that earned its fame elsewhere: high-quality raw materials. Prawns from Denia, lobster, chunky cuttlefish; together with mayonnaise salads and grilles fish and meat. Also wholesome, tasty and digestive dishes to complete the meal.

Address: Prol. Alameda, 38 46023 VALENCIA

Telephone: (34) 963 370 211

E-mail: restaurantpilsener@hotmail.com

Seating capacity: 110

Private rooms: "Estríbor": to seat 12 • "Cubierta": to seat 35-40

Average price: 50 €

Closed: Sundays

Holidays: No closing day





61 Rausell

A complex establishment serving take away food, a complete bar and a restaurant. Its main characteristic is the freshness and quality of its products. Prawns, baby squid with spinach, potatoes, *all i pebre*, cod balls or anchovies decorate the bar, and the tables house rice dishes, meat from the Esla valley and fish opened and grilled with garlic.

Address: Angel Guimerà, 61 46008 VALENCIA

Telephone: (34) 963 843 193

Fax: (34) 963 841 879

Seating capacity: 46

Average price: From 25 to 35 €

Sample menu: 12 €

Closed: Mondays and Tuesdays

Holidays: August



63 Rías Gallegas

They say that the true quality of seafood and fish is obvious at first sight. The owners claim that one of their greatest virtues is that they do not spoil what nature has created.

With this basic idea, they roast or grill Norway lobsters, spider crabs and lobsters.

There are other qualities of baby eels, lampreys, hake and turbot, but you won't find them here.

Impeccable service. Magnificent cellar at unbeatable prices. Cigars.

Address: Cirilo Amorós, 4 46004 VALENCIA

Telephone: (34) 963 525 111- (34) 963 512 125

Fax: (34) 963 519 910

E-mail: riasgallegas@hotmail.com

Seating capacity: 80

Private rooms: Two rooms to seat 12 and 20

Average price: 65 €

Sample menu: 63 €

Closed: Sundays

Holidays: August

62 Restaurante Submarino de L'Oceanogràfic

With a view of the sea – but from the inside – it seems logical to eat fish, but Manuel Peiró in the kitchen and Ignacio Barrachina as the manager have so far preferred to offer a wide range of food from the land and the sea, with dishes as varied as *raviolis de txangurro* with prawns and lemon sauce, sea bream with squid cooked in its own ink or crisp suckling pig in its own gravy with caramelised gooseberries.

Spectacular setting in the City of Arts and Science.

Address: Junta de Murs i Valls s/n 46013 VALENCIA

Telephone: (34) 961 975 565

Fax: (34) 961 975 564

E-mail: submarino@grupo-jbl.com

Seating capacity: 120

Average price: 50 €

Closed: Sunday evenings

Holidays: No closing

64 Riff

With a minimalist *décor*, Bernd Knöller serves a creative cuisine with a Mediterranean flavour, in spite of his surname. The menu is often renewed as the seasons advance and new products become available. Some examples, however, are the sea bream tartar with almond milk, the partridge breast on *boletus edulis*, the truffle with egg and peas, the sole with Spanish bacon fat, hare stuffed with pâté and truffles, or chocolate *lasagne* with apricots and mint.

Address: Conde Altea, 18 46005 VALENCIA

Telephone: (34) 963 335 353

Fax: (34) 963 161 146

E-mail: restaurante@restaurante-riff.com

Web: www.restaurante-riff.com

Seating capacity: From 50 to 55

Average price: 60 €

Sample menu: 40 and 65 €

Closed: Sundays and Mondays

Holidays: 2nd fortnight in August





65 Sagardi

The establishment, on two floors, serves the famous Basque *pintxos* or snacks on the ground floor and full meals upstairs. It has a wood fire to roast meat and fish, and cider barrels from which customers can help themselves.

We can eat *a la carte* or choose a fixed menu of fried *txistorra* sausage from Estella, cod omelette and fried cod in cider for starters, followed by grilled beef chop and *Idiazabal* cheese.

Address: San Vicente Mártir, 6 46002 VALENCIA

Telephone: (34) 963 910 668

Fax: (34) 963 924 834

E-mail: marketing@sagardi.com

Web: www.sagardi.com

Seating capacity: 90

Private rooms: Two areas to seat 5 and 6, respectively

Average price: From 40 to 45 €

Sample menu: 40 €

Closed: No closing day

Opening hours: Restaurant: 13.30 - 16.00 • 20.30 - 24.00 • Bar: 11.30 - 24.00

Holidays: No closing

66 San Nicolás

Felipe Bru in the kitchen and his wife, Elisa Martínez, in the dining room are determined for the restaurant to become a point of reference for fish and they change the menu every day. Rock fish in *papillote* with a vegetable garnish is one of their favourites, together with rice – so typical of Valencia – with Swiss chard and snails.

Address: Pza. Horno de San Nicolás, 8 bajo 46001 VALENCIA

Telephone y Fax: (34) 963 915 984

E-mail: Res-sannicolas@hotmail.com

Seating capacity: 60

Private rooms: One room to seat 12

Average price: 40 €

Sample menu: 35 €

Closed: Sunday evenings and Mondays

Holidays: 15 days in August



67 Santa Cruz

One of the best known seafood establishments, particularly in their “boiled” variety. To start with, the outstanding prawns and lobster, baby shrimp and cockles.

All this followed by a different La Mancha-style gazpacho, with fish instead of meat, a rice dish – again with seafood, or succulent bakes vegetables with mackerel.

Address: Cuenca,19 46007 VALENCIA

Telephone: (34) 963 855 123

Web: www.lasguias.com/santacruz

Seating capacity: From 40 to 45

Average price: From 60 to 65 €

Closed: Sundays and public holidays

Holidays: August

68 Saramago

Located in a growing area next to the law courts, this restaurant's recommends rice for lunch, with lobster, angler fish or other seafood, with José Antonio Catalá focusing his interest in creative cuisine in the evenings.

Address: Escultor Antonio Sacramento, 17 46013 VALENCIA

Telephone: (34) 963 818 589

Seating capacity: 60

Average price: From 25 to 30 €

Sample menu: From 10 to 12 €

Closed: No closing day

Holidays: To be determined





69 Seu Xerea

The concept of *nouvelle cuisine* has so many possibilities that we will end up confused. However, in this case, we can refer to *nouvelle cuisine* based on a blend of Mediterranean and oriental customs in an attempt to leave the way open for the further development of this gastronomic current.

Well cooked and served in a pleasant setting, the menu changes often so the dishes surprise us every day.

There is an economic luncheon menu and a sample menu, besides the regular choices.

Great selection of sweet wines.

Address: Conde de Almódovar, 4 46003 VALENCIA

Telephone: (34) 963 924 000

Fax: (34) 963 923 892

Web: www.seuxerea.com

E-mail: seuxerea@hotmail.com

Seating capacity: 60

Private rooms: One room to seat 20

Average price: 40 - 50 €

Sample menu: 14 €

Closed: Saturday lunchtimes and Sundays

Holidays: March 19 to 29

70 Soong Dynasty

Given the success of its big brother and neighbour – Zen –, Soong is presented as an exclusively Chinese restaurant with dishes inspired on the cuisine of Shanghai.

With an excellent *décor* and intimate lighting, we can choose pork cooked in the style of this Chinese city, sea bream with steamed bamboo and mushrooms. All the dishes are based on a harmony of flavours.

Address: Pío XII, 31 46015 VALENCIA

Telephone: (34) 963 173 178

Fax: (34) 963 463 740

Seating capacity: 45

Private rooms: To seat 18

Average price: From 30 to 35 €

Sample menu: 29 €

Closed: Sundays

Holidays: 15 days in August



71 Taberna Alkazar

One of the most emblematic places in Valencia for what we could call gastronomic luxury.

Either at the bar, or on the terrace in good weather, or in any of the dining rooms, the fresh oysters, prawns, lobsters, barnacles, cockles and fish are just waiting to be eaten.

Great bread and tomato to go with magnificent ham and other classic dishes such as chickpea stew, oxtail, leg of suckling pig, chops, sirloins or cod and onions.

Great cellar and good service.

Address: Mossén Femades, 11 46002 VALENCIA

Telephone: (34) 963 529 575 - (34) 963 515 551

Fax: (34) 963 512 568

Seating capacity: 120

Private rooms: 2 rooms to seat 20 and 30, respectively

Average price: From 50 to 55 €

Closed: Mondays

Holidays: August and Holy Week

72 Taberna El Encuentro

Classic Spanish cuisine, both in the form of *tapas* and full meals. Pigs' trotters with *chorizo* sausage, ox tail, cod in sauce, salads, plus wholesome everyday food, giving us the idea that we are eating at home. Reasonable prices.

Address: Mesón de Teruel, 8 bajo 46002 VALENCIA

Telephone and Fax: (34) 963 943 612

Seating capacity: From 40 to 45

Average price: 30 €

Sample menu: 25 €

Closed: Sundays and public holidays

Holidays: Open all year around





73 Taberna Gallega

The most typical Galician products served as they are at home. The owners make sure we eat magnificent stews, or leg of pork with greens and Galician soup.

Also baked fish covered with garlic sauce and meat, traditionally cooked.

Galician liqueurs.

Address: Gran Vía Germanías, 9 46006 VALENCIA

Telephone and Fax: (34) 963 331 087

E-mail: tabernagallega@hotmail.com

Seating capacity: 32

Average price: 20 €

Sample menu: 12 €

Closed: Sunday evenings and Tuesdays

Holidays: August and Holy Week



75 Torrijos

Awarded a Michelin star, Josep Quintana, the current chef and owner claims that his is a high-profile cuisine, so his dishes are subtle and complex at the same time. One example is the oyster with apple soup, together with creamed eels with crisp pig's ear or creamed veal with prawn and gorgonzola soup.

His wife, Raquel Torrijos, is a magnificent *sommelier*, and to prove it has built up a good wine cellar. They have perfectly maintained cigars.

Address: Dr. Sumsi, 4 46005 VALENCIA

Telephone y Fax: (34) 963 732 949

Web: www.restaurantetorrijos.com

E-mail: rte.torrijos@terra.es

Seating capacity: 120

Private rooms: Room 1 to seat 18 • Room 2 to seat 12 • Room 3 to seat 16 • Rooms 4 and 5 to seat 40

Average price: From 50 to 60 €

Sample menu: 50 to 60 €

Días de Cierre: From May to September:

Saturday lunchtimes and Sundays.

Rest of the year: Sunday evenings and Mondays

Holidays: No closing

74 Tastem

Ulises Menezo is Spanish, but he has lived in Japan for years and has a deep understanding of the philosophy behind its cuisine. Just in case he has forgotten something, he has brought Masaka Tskuba with him and, between the two of them, they soon turn fish into *sashimi* or wrap seaweed around the *sushi*. There are, of course, other specialities such as seafood cocktail with poached egg and jelly, fried oysters or soft crabs bathed in rice.

Maria Candela ensures that the dining room and *sake* are both perfect.

Address: Ernesto Ferrer, 14 46021 VALENCIA

Telephone y Fax: (34) 963 696 851

E-mail: reservas@tastem.com

Web: www.tastem.com

Seating capacity: 40

Average price: 35 €

Sample menu: 40 €

Closed: Mondays, Saturdays and Sunday lunchtimes

Holidays: 15 days in August

76 Trattoria Da Carlo

Italian cuisine dominated not by pizzas, but traditional Mediterranean dishes based on vegetables and fish.

This *trattoria* brings the Naples of its owners to Valencia in the form of pasta *al dente*, combined with octopus or squid, fried, roast and preserved vegetables or flour and cheese croquettes.

Pasta and culinary surprises every day on the menu.

Address: Dr. Manuel Candela, 79 46021 VALENCIA

Telephone: (34) 963 935 562

Seating capacity: 40

Average price: From 30 to 40 €

Closed: Tuesdays

Holidays: August 10 to 31





77 Zen

It was something of a revolution when this restaurant opened in Valencia, because it had nothing to do with a traditional Chinese restaurant and concentrated on a sober, minimalist design.

And its cuisine also comes from other countries, so we could refer to oriental cuisine in general.

All the specialities, such as the *sushi*, the sweet and sour turbot, the Peking duck, or the marrow and tuna *tempura*, are served with diligence and good taste.

Address: Pío XII, 33 46015 VALENCIA

Telephone: (34) 963 463 740 – (34) 963 483 439

Fax: (34) 963 517 829

E- mail: zen-rest@terra-es

Web: www.netroweb.lanetro.com/zen

Seating capacity: 120

Private rooms: 40

Average price: From 25 to 30 €

Sample menu: From 14 to 24 €

Closed: No closing day

Holidays: No holidays



Restaurants in surrounding area



78 Casa Carmina

Writer Ferrán Torrent nearly always has a table at this restaurant, where you can eat the tasty rice dishes created by Carmina Marco and María José Batlle day after day without becoming bored. If we add to this some other specialities hardly found anywhere else in the city, such as baby eels cooked in different ways, cod croquettes and tasty anchovies, we understand why their customers are so loyal. Mari Carmen Batlle and Benaissa el Bohali take care of the public, offering fish and seafood together with a reasonable wine menu.

Address: Embarcadero, 4 46012 El Saler (VALENCIA)

Telephone: (34) 961 830 049 – (34) 961 830 254

Fax: (34) 961 830 049

Seating capacity: 48

Average price: 36 €

Closed: Mondays. Rest of week only lunchtimes.

Holidays: August

79 Casa Salvador

One of the great providers of our local cuisine, with large premises and a first class service. Among others, it specialises in rice dishes: dry, soups and smooth dishes, with meat and fish, seafood and vegetables and even a few combinations. Not in vain is Salvador Gascón the author of a popular book on the subject. On the Júcar estuary, with meat or fish from the local markets. And vegetables grown nearby by the owner himself. Huge cellar, with amazing origins and vintages.

Address: L'Estany de Cullera s/n 46400 Cullera (VALENCIA)

Telephone: (34) 961 720 136

Fax: (34) 961 732 248

E-mail: casasalvador@casasalvador.com

Web: www.casasalvador.com

Seating capacity: Around 400

Average price: 36 €

Closed: No

Holidays: No



80 Levante

A classic venue for Valencia-style paella, cooked in large pans and dished by serving. The chefs believe that this is the best way to control and distribute the flavours of the ingredients, and they are experts in measuring the precise amount of heat, rice and water. For starters, an *esgarraet* with dried fish – rainbow, they call it-, or stuffed Swiss chard. For dessert, another tradition: marrow pie. Well-stocked cellar, specialising in classic Spanish wines.

Address: Virgen del Fundamento, 27 46181 Benisanó (VALENCIA)

Telephone: (34) 962 780 721

Fax: (34) 962 790 021

E-mail: rafvidal@wanaddo.es

Seating capacity: 250

Average price: From 25 to 30 €

Sample menu: 30 €

Closed: Tuesdays and evenings.

Holidays: July 15 to August 15

81 Marrasquino Mar

Smelling the sea breeze, although protected from it and other weather problems inside, this unexpected – because of its modern *décor* – restaurant by the beach offers attractive appetisers as well as what most customers seek by the sea: rice dishes. Fried fish, cockles, lobster or *sautéed* squid or prawn *carpaccio* with tomato and ginger vinaigrette. Rice can be cooked with angler fish and prawns, seafood or a dish practically unknown to the younger generations: *carranc*.

Address: Camino Montañares, 161 bajo 46012 Pinedo (VALENCIA)

Telephone and Fax: (34) 963 248 345

E-mail: marrasquinomar@terra.es

Seating capacity: 112

Private rooms: One room to seat 20

Average price: 40 €

Sample menu: 40 €

Closed: No closing day

Holidays: 15 days in February and 15 in September





82 Mediterráneo

This restaurant has a classic *décor* and service but surprises customers with an innovative cuisine.

Besides rice dishes with ingredients such as mushrooms and truffles, the menu also has sophisticated dishes such as baby eel *carpaccio* or tiramisu with grapefruit jelly and Campari ice cream, and others with a more traditional flavour, adapted to the times, such as ox tail bonbons or sliced angler fish with its liver.

Address: Ctra. Antigua Real de Madrid, s/n 46470 Albal (VALENCIA)
Telephone: (34) 961 263 299 – (34) 961 274 901
Fax: (34) 961 266 008
E-mail: info@restaurantemediterraneo.com
Web: www.restaurantemediterraneo.com
Seating capacity: 80
Average price: 45 €
Sample menu: 45 €
Closed: No closing
Holidays: August and Holy Week

83 Raco De L'olla

After a visit to the Albufera, and to really understand the significance of its culture, the best option is to become immersed in its gastronomy.

This can be done merely by accepting the suggestions of this restaurant, decorated with local pottery, such as the famous *all i pebre* – a stew based on eels – one of the rice dishes prepared with local products, and well known among the customers.

Address: Ctra. El Palmar, 21 46012 El Palmar (VALENCIA)
Telephone and Fax: (34) 961 620 172 • (34) 961 620 268
E-mail: attcliente@racodelolla.com
Web: www.racodelolla.com
Seating capacity: Rooms to seat from 15 to 450
Private rooms: 9 private rooms:
 • "Cuina": to seat 70 • "Cristalera": to seat 20 • "Mornell": to seat 90 • "Ullal": to seat 450 • "L'Andana": to seat 50
 • "Mirador": to seat 35-40 • "Albufera": to seat 200 • Albufera Anex to seat 70 • L'Ullal Anex to seat 45
Average price: 36 €
Closed: Mondays. Sundays in July and August. Opening hours all year around from 1.30 p.m. to 4.30 p.m. (evenings with reservations). In July and August, also open from 9 to 12 p.m.
Holidays: Two weeks after the Epiphany



84 Rincón Del Faro

To obtain a truly popular cuisine we have to rediscover both recipes and products. So if we are going to eat chicken and rice, we should find the best of both. This is the case with *Corralot* which, although it is a trademark, is all home made. Based on this product, they make a tasty rice dish, but there is also a personal cuisine with the emphasis on wild herbs. A special way of understanding the culinary art.

Address: Ctra. de Barcelona, 49 46530 Puzol (VALENCIA)
Telephone: (34) 961 420 120 – 637 403 828
Seating capacity: 50
Private rooms: Two rooms to seat 10 and 2, respectively
Average price: From 40 to 50 €
Closed: Monday to Thursday evenings (open from 8 a.m. to 4 p.m.) and Sundays
Holidays: September



Recommended
by the best
restaurants
in Valencia.



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COROLILLA


MURVIEDRO
BODEGAS

For distribution in Valencia, please contact
NEDISA on +34 961 525 600.

For other countries, please contact
Bodegas Murviedro on +34 962 329 003.





85 Aquarium

One of the few places in Valencia where cocktails are ordered, largely thanks to the expert barmen who prepare them to perfection: dry martinis, manhattans, negronis, gin fizz or jaramillas are suggestive alternatives to more commonplace beverages.

Packed all day long, because they serve breakfasts, *tapas*, teas and the last drinks, accompanied by squid, miniature tarts and a simple invention known here as *completa*, with olives, fresh anchovies in vinegar and *Perrins* sauce.

Address: Gran Vía Marqués del Turia, 57
46005 VALENCIA

Telephone: (34) 963 510 040

Closed: No closing day

Holidays: August



87 Casa Boix (Old Bodega La Pascuala)

Located right by the beach, this restaurant is preferred by those who enjoy returning to their roots at breakfast time.

They are welcomed with wine, soda and roasted peanuts on the table, where they can order: rolls with all kinds of omelettes, a tasty combination of white cheese and dried fish, or a *Pascuaza*, Catalan-style bread with onion, cheese, bacon and loin of pork.

And to end, a "burnt" coffee with brandy.

Address: Eugenia Viñes, 177 bj 46011 VALENCIA

Telephone: (34) 963 713 814

Average price: 4.50 €

Closed: Saturday and Sunday afternoons (regular opening hours from 8.30 a.m. to 3.30 p.m.)

Holidays: August

86 Bodega Pascual

This tavern is in an area in which it has gone from being surrounded by competitors to being the only remaining living monument to the popular tavern as an institution.

Fortunately, some other bars have opened nearby so they can all be visited. But none of them has the old charm of Pascual, or someone in the kitchen capable of preparing excellent pigs' trotters or Malaga-style fresh anchovies. Or onions with blood. Or squid cooked in its own ink and cod fried in batter. On working days, good solid home-made dishes are available.

Address: Conde Altea, 38 46005 VALENCIA

Telephone: (34) 963 955 711

Closed: Saturday afternoons and Sundays

Holidays: August

88 Casa Guillermo

The history of the anchovy would probably not be the same without the existence of Guillermo, who highlighted it, made it smoother, filled it with the perfume of garlic and gently removed the bones from it year after year.

Younger generations now make the effort to maintain these and other virtues, including high-quality canned foods.

Address: José Benlliure, 26 46011 VALENCIA

Telephone: (34) 963 673 825

Average price: 20 €

Closed: Sundays and Monday mornings

Holidays: August





89 Casa Jomi

We don't know what is more important for visitors, whether it is the quality of the salted fish the restaurant serves or the way in which they serve them. Both qualities are evident at first sight, if you are lucky enough to find a place in the tiny room. Opposite the Guardia Civil police station, in the Nazaret district, these and other delicacies, as simple as potatoes or cold cuts. Original sweet endings.

Address: Castell de Pop, 13 (Opposite Civil Guard police station)
46024 Nazaret (VALENCIA)

Telephone: (34) 963 671 414

Closed: Mondays

Holidays: August 12 to September 12



91 El Molinón

One realises that this establishment is of Asturian origin as soon as one crosses the door, since it has the perfume of cider and Cabrales cheese. A typical northern tavern in the heart of the Carmen district, not too comfortable, but enough for you to enjoy the leg of pork, *chorizos* doused in liqueur and then flambéed to preserve the alcohol flavour, tongue in sauce or other specialities not fit for those who are counting the calories. Good solid lunches.

Address: Bolseria, 40 46001 VALENCIA

Telephone: (34) 963 911 538

E-mail: sidreriamolinon@ono.com

Seating capacity: 50

Precio medio: From 15 to 20 €

Closed: Sundays

Holidays: June

90 El Albero

It is not the sun of Andalusia in a bottle, but it comes close. Cold cuts and olives, dry sherry and cold beer and all kinds of small dishes typical of popular Andalusian taverns, served at the bar or on the always busy terrace. Good atmosphere in a typically Andalusian *décor*, bullfighting references included.

Director: Císcar, 12 46005 VALENCIA

Telephone: (34) 963 337 428

Closed: Sunday afternoons

Holidays: No closing

92 El Pilar

No longer is this a bar when the customers trod on mussel shells so thick on the floor that they mimicked a carpet. The establishment, now clean, continues to serve large amounts of mussels – the remains of which are to be found in appropriate bins – together with other classic popular dishes, such as mayonnaise salads, broad beans or potatoes

Address: Moro Zeit, 13 46001 VALENCIA

Telephone and Fax: (34) 963 910 497

Precio medio: 10 €

Closed: No closing day

Holidays: No holidays





93 Iruña

It is a satisfaction to watch how the owner bathes – rather than seasons – most of the dishes he makes in full view of the public with red paprika.

This is a characteristic of the tapas served here, and typical of the Navarre region: *txistorra* sausages, broad beans and a filling etcetera, all of which have been enjoyed for years by its faithful patrons.

Address: Salamanca, 42 46005 VALENCIA

Telephone: (34) 963 331 064

Closed: Sundays

Holidays: July



95 Maipi

At the bar and the tables, Gabi is capable of serving a selection of products combining the land and the sea; seafood, when prices are reasonable and the quality is good, and wholesome traditional dishes are always on the daily menu.

Essential dishes are the *ajo arriero*, cooked in the style of his native Requena, La Mancha-style gazpacho, in the hunting season and always, tiny lamb chops.

Address: Maestro José Serrano, 1 46005 VALENCIA

Telephone: (34) 963 735 709

Average price: From 25 to 30 €

Closed: Saturdays and Sundays

Holidays: September

94 La Malquerida

Tavern in which, they confess, they would like to recover the virtues that earned its fame in the past. Magnificent wine menu with over 200 references and well presented and served food. Classic tavern food with some touches of *nouvelle cuisine*, such as Dublin bay prawn with cream of goat's cheese or duck confitte with blueberry sauce.

Address: Polo y Peyrolón, 53 46021 VALENCIA

Telephone and Fax: (34) 963 891 186

E-mail: lamalquerida@terra.es

Web: www.lamalquerida.com

Seating capacity: 120

Average price: 24 €

Sample menu: 24 €

Closed: Saturday lunchtimes

Holidays: August

96 Montaña

Since it originally served *champañet* – a bucolic combination of *mistela* liqueur and soda – to the present time, when Emiliano García has one of our best wine and cava cellars, nearly two hundred years gave passed. So when we order an anchovy – and open it and dress it ourselves – and take it to the mouth, our imagination flies back in time and we feel like children again. A full range of first-class *tapas*, including broad beans or hot potato stew.

Progressively growing, dishes for a formal lunch or dinner.

Address: José Benlliure, 69 46011 VALENCIA

Telephone: (34) 963 672 314

E-mail: catas@emilianobodega.com

Web: www.emilianobodega.com

Closed: Mondays and Sunday evenings (July and August all day Sundays)

Holidays: 2nd fortnight in August





97 Puerta Del Sol

It is interesting to see how, year after year, establishments stick to their customs, even though the external setting changes with the districts around them. This establishment in Ruzafa was always known for its seafood, raw, boiled or grilled, and there is continues, with the persistence derived from loyal customers.

Address: Cádiz, 42, corner Puerto Rico
46006 VALENCIA

Telephone: (34) 963 415 842

E-mail: cpalenc@ono.com

Closed: Sunday afternoons and Mondays

Holidays: August

98 Aperitivo Bar

A different way of eating, because although it is announced as a *tapas* bar, the results are fit for a fully-fledged restaurant.

Cockles and squid for starters, followed by hot rolls with anchovy, dried fish, duck liver and a thousand more products. And, finally, venison kebabs, roast duck or muslin style cod.

Address: Ctra. De Rocafort, 4 46110 Godella
(VALENCIA)

Telephone: (34) 963 642 659

Menú: From 25 to 30 €

Closed: Tuesdays and Wednesdays

Holidays: August 5 to September 11



99 Casa Pepico

The merit lies in opening a restaurant in the vegetable-growing area of Valencia, combining typical local dishes –cod croquettes, *esgarraet*– with the most delicate of perfectly kept and served wines.

These dishes –and others such as anchovies– certainly work up a thirst, so we are encouraged again and again to flavour the excellent whites and reds.

Also rice, meat and fish, and snails in a sauce.

Address: Mediterrània, 1 46133 Meliana
(VALENCIA)

Telephone: (34) 961 491 346

Seating capacity: 60

Average price: 25 €

Closed: Tuesdays, Saturday lunchtimes
and Sundays

Holidays: August 15 to September 15

100 El Pito

Typical Valencia-style establishment serving local *tapas*, rolls and dishes. The fried tomato with *tonyina* – tuna–, the cockles, the snails, fried or in sauce, and many more specialities comprise a substantial menu.

However, the most singular option is the *flauta*, a roll made with a long stick of French bread with *chorizo* butter, boiled ham and bacon, which is tied with string before heating.

Address: Llironer, 10 46133 Meliana
(VALENCIA)

Telephone: (34) 961 493 321

Seating capacity: 100

Private rooms: • "Racó Valencià": to seat 24 •
"Racó Nou": to seat from 6 to 8 • "El Raconet":
to seat from 18 to 20

Average price: 18 €

Closed: Mondays and Tuesdays

Holidays: August.



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- Unless otherwise specified, restaurant opening hours are from 1.30 to 4.30 p.m. and from 9 to 12 p.m.
- The holiday dates specified in the guide are subject to change. Please contact the restaurant concerned.