



# VALENCIAN BREAKFASTS AND TRADITION

WAKE UP YOUR SENSES WITH BREAKFAST AT LA PERFUMERÍA, A RESTAURANT THAT PAYS HOMAGE TO THE HISTORICAL PAST OF THE BUILDING WHERE REMAINS BELONGING TO A ROMAN PERFUMERY FROM THE 3RD CENTURY WERE DISCOVERED.

HERE, EVERY MORNING IS A CELEBRATION OF LOCAL FLAVORS AND THE FRESHNESS OF ARTISANAL INGREDIENTS. AT THE HEART OF PALACIO VALLIER, OUR RESTAURANT OFFERS A CULINARY EXPERIENCE THAT HONORS VALENCIA'S RICH GASTRONOMIC TRADITION. EXPLORE A CAREFULLY CURATED SELECTION OF LOCAL PRODUCTS, FROM THE SWEETNESS OF VALENCIA ORANGES TO THE SMOOTHNESS OF EXTRA VIRGIN OLIVE OIL.

OUR BREAKFAST IS A SENSORY JOURNEY THAT HIGHLIGHTS THE AUTHENTICITY AND PURITY OF LOCAL INGREDIENTS, PROVIDING OUR GUESTS AND DINERS WITH A UNIQUE EXPERIENCE IN EVERY BITE.

WELCOME TO A NEW DAY AT PALACIO VALLIER, WHERE BREAKFAST IS MORE THAN A MEAL, IT'S AN UNFORGETTABLE EXPERIENCE OF FLAVOR AND AUTHENTICITY.





# BEVERAGE

— AND SPECIALITIES —



## SPECIALITY COFFEE

**CREMAET:** TYPICAL VALENCIAN  
COFFEE COMPOSED OF COFFEE,  
BURNT RUM, CINNAMON AND  
CITRUS NOTES

LATTE MACCHIATO

CAPUCCINO

COFFEE WITH MILK

ESPRESSO

ESPRESSO MACCHIATO

AMERICAN

FLAT WHITE



## FRESHLY SQUEEZED ORANGE JUICE

TASTE THE AUTHENTIC  
FLAVOUR OF THE  
VALENCIAN ORANGE



## SPECIAL ENERGY SHOTS

- DETOX
- VALENCIAN CITRUS FRUITS



## TEA & ORGANIC INFUSIONS

ASK US  
FOR OUR  
SPECIALITIES

## COCKTAILS

- BELLINI
- BLOODY MARY
- AGUA DE VALENCIA
- MIMOSA



## GOURMET

**OSTRA GUILLARDEAU N°2 & CHAMPAGNE:**  
THE PERFECT PAIRING!

1. Fish / 2. Nuts / 3. Dairy / 4. Molluscs / 5. Cereals with gluten / 6. Crustaceans and shellfish  
7. Egg / 8. Peanuts / 9. Soy / 10. Celery / 11. Mustard / 12. Sesame / 13. Lupin / 14. Sulphites



# FIRST ACT

— TO START —

## BOWLS WITH A LOT OF ENERGY

INCLUDES BASE + SIDE



### CHOOSE YOUR BASE

SEASONAL SELECTED FRESH FRUIT

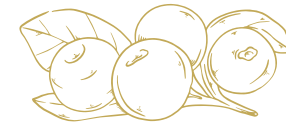
GREEK YOGURT (3)

KÉFIR (3)

NATURAL OR LACTOSE-FREE YOGURT

PORRIDGE WITH WATER OR MILK

ALMOND MILK (2), OAT MILK, SOYA MILK,  
SKIMMED MILK, LACTOSE-FREE MILK



### COMBINE WITH

CRUNCHY HOMEMADE GRANOLA (2, 8)

BERRIES

GOJI BERRIES

CHIA SEEDS

SUNFLOWER AND PUMPKIN SEEDS (2)

NUTS (2)

FLOWER HONEY

AGAVE SYRUP OR MAPLE SYRUP

1. Fish / 2. Nuts / 3. Dairy / 4. Molluscs / 5. Cereals with gluten / 6. Crustaceans and shellfish  
7. Egg / 8. Peanuts / 9. Soy / 10. Celery / 11. Mustard / 12. Sesame / 13. Lupin / 14. Sulphites



# SECOND ACT

— TO CONTINUE —

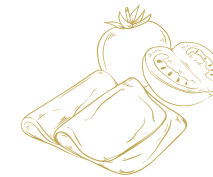
## OUR BREAD

CHOOSE YOUR BREAD + SIDE



### CHOOSE YOUR BREAD

- SOURDOUGH WHITE BREAD (5)
- ARTISANAL FOCACCIA (5)
- MOLLETE (5)
- SPELT FLOUR BREAD (5)
- BRIOCHE BREAD (5)
- GLUTEN-FREE BREAD WITH SEEDS AND NUTS (2)



### COMBINE WITH

- |                                   |                                      |
|-----------------------------------|--------------------------------------|
| BUTTER (3)                        | ORTIZ BONITO LOINS IN OIL (1)        |
| HOMEMADE STRAWBERRY OR MANGO JAMS | 50% ACORN-FED IBERIAN HAM            |
| AVOCADO                           | BRAISED HAM                          |
| ARUGULA                           | BRAISED TURKEY                       |
| GRATED TOMATO                     | PALACIO VALLIER CHEESE SELECTION (3) |
| EXTRA VIRGIN OLIVE OIL            | POTATO OMELETTE (7)                  |
| SMOKED SALMON (1)                 |                                      |

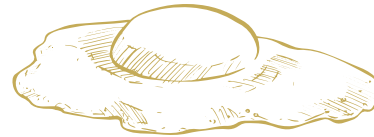
**\*CHEF'S RECOMMENDATION:** TRUFFLED 50% ACORN-FED IBERIAN HAM AND MOZZARELLA SANDWICH (3, 5)

1. Fish / 2. Nuts / 3. Dairy / 4. Molluscs / 5. Cereals with gluten / 6. Crustaceans and shellfish  
7. Egg / 8. Peanuts / 9. Soy / 10. Celery / 11. Mustard / 12. Sesame / 13. Lupin / 14. Sulphites



# THIRD ACT

## EGGS



### EGGS TO TASTE

FRIED / SCRAMBLED / POACHED  
EGGS OR OMELETTE (7)

#### COMBINE WITH:

SELECTION OF SAUTÉED MINI VEGETABLES	BRAISED HAM
SAUTÉED MIXED MUSHROOMS	BRAISED TURKEY
PALACIO VALLIER CHEESE SELECTION (3)	CRISPY BACON
50% ACORN-FED IBERIAN HAM	VALENCIAN SAUSAGE
	SMOKED SALMON (1)
	ORTIZ BONITO LOINS IN OIL (1)

\*All eggs come with bread of your choice (5)

### EGGS BENEDICT

POACHED EGGS ON TOASTED BRIOCHE  
BREAD, ACCOMPANIED BY HOMEMADE  
HOLLANDAISE SAUCE (3, 5, 7, 14)

#### COMBINE WITH:

AVOCADO  
SAUTÉED SPINACH  
CRISPY BACON  
BRAISED HAM  
SMOKED SALMON (1)



1. Fish / 2. Nuts / 3. Dairy / 4. Molluscs / 5. Cereals with gluten / 6. Crustaceans and shellfish  
7. Egg / 8. Peanuts / 9. Soy / 10. Celery / 11. Mustard / 12. Sesame / 13. Lupin / 14. Sulphites



# FOURTH ACT

— TO FINISH —

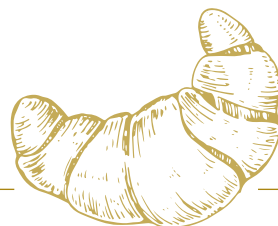
## DESSERT



### HOMEMADE PANCAKES

CHOCOLATE  
AND CREAM (2)

WITH FRUIT AND  
MAPLE SYRUP



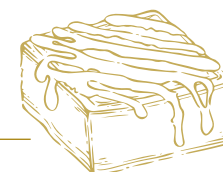
### CROISSANTS

WITH BUTTER (5, 3)

WITH HOMEMADE STRAWBERRY  
OR MANGO JAM (5, 3)

WITH HAM AND CHEESE (5, 3)

WITH CHOCOLATE (5, 3, 2)



### OTHER SPECIALITIES

ASK US FOR OUR  
CAKE OF THE DAY (3, 5, 7)

HOMEMADE CHOCOLATE  
BROWNIE (2)

## GLUTEN FREE OPTIONS

PASTRIES SELECTION

HOMEMADE CHOCOLATE BROWNIE (2)

BUTTER CROISSANT (3, 7)

1. Fish / 2. Nuts / 3. Dairy / 4. Molluscs / 5. Cereals with gluten / 6. Crustaceans and shellfish  
7. Egg / 8. Peanuts / 9. Soy / 10. Celery / 11. Mustard / 12. Sesame / 13. Lupin / 14. Sulphites

