

III Edición JORNADAS GASTRONÓMICAS

PAPILLON

“MENÚ VALLE DEL VINALOPÓ”

STARTERS

Gachamiga with longaniza tartare and sweet broad bean sauce

Crispy toast with anchovy cream and house-pickled sardine

Heart of rice with tender pork, seasonal vegetables, and vacuum-cooked Iberian pork shoulder

MAIN COURSE (Choose one)

Bolón-style rosemary pork tenderloin with peppercorn sauce

Oven-baked cod

POSTRE

Grandma's homemade cake

INCLUDES

1 drink per person

27€ (per person)



SERVICE & CONTACT

Friday, Saturday, and Sunday (Prior reservation required)

12:00PM - 5:00PM and 8:00PM - 11:30PM

Phone: 667 27 51 88

<https://www.instagram.com/papillon.elda.29/>