



VALENCIA

•MEAT MARKET•

ESPECIALISTAS EN CARNES Y BRASA

ORIGINS OF OUR PRODUCTS

Meat Market, is committed to offer maximum quality in its main raw material – meat –, the simplest cooking treatment, and personalized service to customers.



Our offer focuses on excellent quality cow and ox meat of different maturations cooked in an embers oven.



All our products are carefully selected from local and national products, prevailing their freshness and origin.

SPAIN

ALBACETE
Sheep cheese Hacienda Gujoso DO Bonillo

ALICANTE
Pink Tomato

ALMERÍA
Eggplant
Red Pepper

BARCELONA
Salmon/trout roe

CÁCERES
Gordal Olive

CÁDIZ
Almadraba bull tuna

CANTABRIA
Anchovy

CASTELLÓN
Artichoke DO Benicarlo
Spring onion

EXTREMADURA
Iberian Ham
Bacon

GALICIA
Galician Blonde breed ox in its chops, high and low loins.
Vaca Vieja Rubia Gallega in its chops, high and low loins.
Marrow

GRANADA
Wild asparagus
Artichoke

HUESCA
Pink Tomato D.O. Barbastro

JAEN
Olibaeza Picual Oil

LEÓN
Ox Valley of Esla in its chops, high and low loins.
Vaca Vieja Valle del Esla in its chops, high and low loins.

LUGO
Organic free-range eggs

MÁLAGA
Olives and pickles
Cod
Tear pea
Mackerel
Artichoke

NAVARRA
Piquillo peppers
Artichoke
Pink tomato
Piparra

RIOJA
Mushrooms

TARRAGONA
Calçots of Valls

VALENCIA
Avocado
Potatoes
Mushrooms and Rebollones
Pear tomato
Trocedero
Bread
Quail egg
Torrezno
Dried tomato
Nuts
Spring onion
Wheat asparagus
Artichoke
Eggplant
Trocedero lettuce
Stew vegetable
Red pepper

VALLADOLID
Green asparagus D.O.
Tudela de Duero

OTHER PARTS OF THE WORLD

GERMANY
Old Friesian cow in their chops, high and low loins

BELGIUM
Trocedero lettuce

SCOTLAND
Old Black Angus Cow in their chops, top and bottom loins

FRANCE
Mona Lisa potato
Old Charolais cow in their chops, high and low loins

INDIA
Nuts

MEXICO
Avocado

NETHERLANDS
Old Friesian Cow in their chops, top and bottom loins

PERU
Asparagus

POLAND
Old Friesian cow in their chops, high and low loins

SWITZERLAND
Old Simmental cow in their chops, top and bottom loins

DETAILS •MEAT MARKET•

With the firm intention that you have a perfect experience, Meat Market makes available to its distinguished customers a unique series of totally free services.

HANGING BAGS

TOOTHBRUSH

MOBILE CHARGER

GLASSES

HAND FANS

UMBRELLA

BLANKETS

Also, do not hesitate to ask us for any other service that you consider important to improve your experience.

YOUR SATISFACTION IS OUR GREATEST ACHIEVEMENT



STARTERS

My grandma's
homemade croquettes:
- of our stew
- old and Iberian cow
2.60 €/unit

La Perfect Gilda
(the best of each house)
3.75 €/unit

Steak Tartar and egg toast
4.50 €

Vegetable sobrassada
and its toasts
7.00 €

Mackerel and salmon roe salad
7.95 €

Hacienda Guijoso's
sheep cheese
9.00 €

Piquillo pepper from the
Huerta de la Vera
with its torrezno
9.00 €

Pink tomato
with pickles
11.00 €

Old cow marrow
(10 min. set up time)
11.00 €

Old cow tartar salad
with avocado
14.00 €

Selection of wild mushrooms
with poached egg in truffle oil
17.00 €

Carpaccio of selected
old cow with 1000 days
of maturation
18.00 €

OUR VEGETABLES

At Meat Market we love agriculture and its products, so you can always find seasonal vegetables out of the menu. Ask our room staff.

Fresh chives with iberian

Bacon involtini

Artichokes in blossom

Grilled eggplants

Asparagus in rosemary

Valencian ratatouille and
cod toast

12.00 €/diner



OUR MEATS

OUR MINCED MEAT

Old cow grilled meatball brochette

Accompanied by our homemade
Sauces and French Fries
13.50 €

Traditional Steak Tartar

(12+1 ingredients)
(150gr) 16.00 €

Classic hamburguer

Lettuce, Tomato, Onion,
Fried Egg, Bacon, Cheddar
and French Fries
(200gr) 13.50 €

Nebraska hamburguer

Caramelized Onion with Red Wine,
Parmesan melted Cheese, Raclette,
Bacon Slices, Garlic Sauce and French Fries
(200gr) 14.50 €

Perfect Cheese Burger

Cheddar, smoked Bacon, Barbecue Sauce,
House Sauce and French Fries
(200gr) 14.50 €

Vegana Burger

Vegan Burger cooked in Embers Oven
Eggplant, caramelized Onion, Mushrooms,
Tomato and Avocado
(150gr) 17.00 €

OUR CHOPS AND MEATS

At Meat Market we select each week the best pieces of meat. For that reason the assortment of cuts and prices can vary depending of their origin and characteristics, with the superior quality of the product as the only constant.

The room staff will be delighted to introduce you the available pieces and advise you on the choice. With complimentary Potatoes and Salad.

OUR STEW

Our valencian stew with four turns

- Rice Broth accompanied by a Jar with Broth and Sweet Piparras
- Our Vegetables
- Toast with Grilled Bacon, Virgin Oil and Ground Pepper
- Selected Meat and Sausages

28.50 €/per person
(by request)

Sweet old cow and its cutlet with three turns

- Creamy rice with matured beef "Ganadería El Capricho"
- Chop of approximately 1 kg of matured Galician blonde
- Grilled potatoes and salad with our refreshing vinaigrette

39.00 €/per person
(by request min. 3 people)



OUR HOME DESSERTS

Granny cookie pie
4.00 €

Our carrot cake
5.00 €

Tiramisu
5.00 €

Tangerine sorbet
5.00 €

Chocolate brownie with maria cookie
ice cream and hot chocolate
5.00 €

Tatin apple pie with vanilla
ice cream and icing sugar
6.00 €

Traditional cheesecake
with red berry reduction
6.00 €

*Meat Market does not have menus, except those made at request by our costumers.

*Meat Market has an allergens card. Ask our room staff.