

ALMA

DEL TEMPLE



Alma del Temple, the monument restaurant in Valencia

The Alma del Temple restaurant is an architectural jewel that reflects the passage of civilizations that have left their mark on the city and integrates design and contemporary architecture.

Our rooms, designed by Francesc Rifé, are located in the basement of Caro Hotel. They have been selected by the prestigious editorial Taschen, nominating us as one of the most beautiful restaurants in the world.



Spaces in Alma del Temple

The uniqueness of space makes it in an optimal choice for those who search for special *venues* in addition to an excellent gastronomy.

The restaurant has **3 spaces**, which can be combined to perform different types of set up.

..... **THE ARCH ROOM**

..... **THE GLASS CEILING**

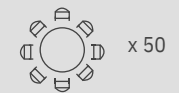
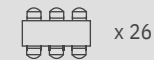
..... **THE ARABIC WALL:
OUR PRIVATE ROOM**



The Arch Room



Presided over by an impressive gothic arch, an original feature dating back to the 15th century, the principal restaurant area offers a wide range of table layout options and has a capacity of up to 50 diners.



Our private room: The Arabic wall



Nestled within the space delimited by the foundations of the outer face of the Arabic wall of València and one of its watchtowers, this is an exclusive space measuring 30m², which is perfectly compatible with a wide range of uses and has a maximum capacity of 20 people.

 x 30  x 18  x 18

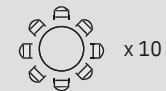
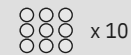


The Glass ceiling



As its name indicates, this light, airy space is delimited by the glass ceiling which allows the room to fill with natural, overhead light and by the interior face of the Arabic wall of Valencia.

Its location, in the restaurant entrance area, which provides access to the hotel's outdoor spaces, is ideal for coffee-break services, cocktail receptions, lunches and dinners for more reduced groups.



The gastronomy



The cuisine of Alma del Temple is the fruit of a long tradition and every second spent in the kitchen is put to good use. It consists of delicate recipes, top-quality ingredients, local, fresh and seasonal products, dense broths and powerful flavors.



Menus

MENU 1

STARTERS

Brioche of steak tartar
Seasonal vegetable cannelloni

MAIN DISHES

Sea bass with aniseed carrots and vegetable chips
Veal cheeks with cream of celery cream

DESSERT

Horchata torrija with meringue milk ice cream.
Petit fours

PRICES:

Monday to Friday: 60€
Saturdays, Sundays and holidays: 70€

Includes: Wine cellar chosen by our sommelier and beverages included during table service, bread and coffee.

COMPLEMENTS

- Welcome drinks: with gordal olives stuffed with vermouth and potatoes with citrus zest (25 mins) 7€ p.p.
- Cheese and Iberian ham buffet with gordal olives stuffed with vermouth and potatoes with citrus zest (40 mins) 15€ p.p.
- Glass of cava: 4€ p.p.
- Combined: 9€/glass

MENU 2

STARTERS

Brioche of steak tartar
Homemade shrimp and cuttlefish croquette
Cannelloni of seasonal vegetables
Egg at low temperature with foie cream

MAIN DISHES

Black butter skate with citrus purée
Lamb shank with flamed eggplant puree.

DESSERT

Chocolate duo in textures
Petit fours

PRICES:

Monday to Friday: 75€
Saturdays, Sundays and holidays: 85€

Includes: Wine cellar chosen by our sommelier and beverages included during table service, bread and coffee.

Terms and conditions

- Restaurant opening hours: Monday to Sunday: from 1.30 to 5.00 pm and from 8.30 to 11.30 pm. If you require extended opening hours, please indicate them when confirming your reservation.
- The menus can be changed for market and season.
- The rates include VAT 10%.
- Groups menus: from 10 guests.
- The sum of the capacity of the rooms is not the total capacity of the restaurant.
- Confirmation of the menu and final number of guests, should be confirmed 15 days before service.
- Payment: 30% to confirm the group (not refundable), 60% prepayment 1 week before service, 10% post service 7 days after.
- Exclusivity fee of the venue is not included in the menu rate. Please, ask for the rates.
- The table decoration is not included in the menu rate. Please, ask for the additional cost.

OUR PROJECTS

In addition to ALMA DEL TEMPLE, we have three other projects located in Valencia. All three can be booked for events and celebrations.

CARO HOTEL

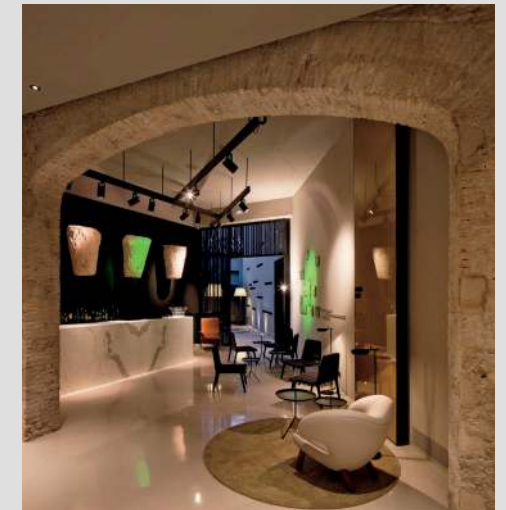
A special hotel...

Design. History. Urban. Independent. Central. Contemporary. Intimate. Singular. Memorable.

26 rooms, all of them different from each other.

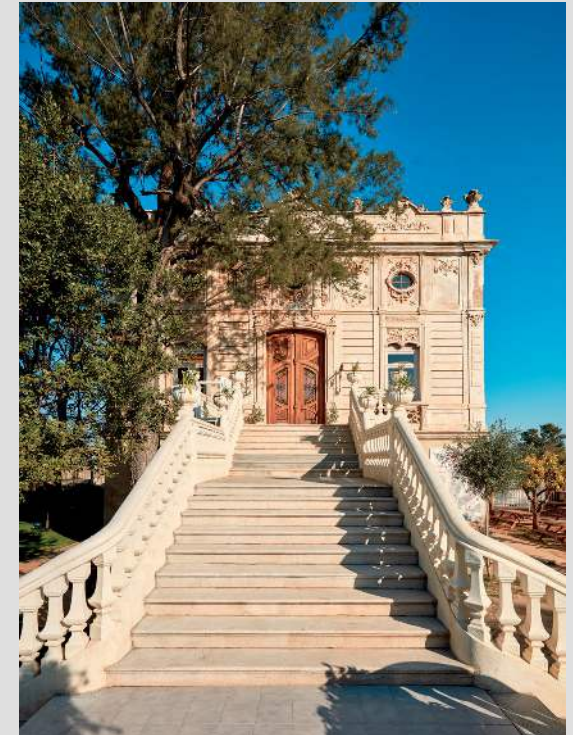
More than 30 people in our staff doing their best to provide an impeccable and relaxed service.

A place to enjoy València from a different perspective.



VILLA INDIANO

A traditional Valencian cuisine restaurant and a cultural garden with a constant program of activities that put wellness at the center and seek to generate a positive impact on society. VILLA INDIANO is a space with its own personality where events become experiences that leave their mark.



CONVENT CARMEN

Convent Carmen is a hotel that rethinks the conventional boundaries between tourist accommodation and city. It is currently closed, but its garden and the deconsecrated church can host filming and shootings.





eventos@almadeltemple.com

www.almadeltemple.com

FB: Almadeltemple

IG: Almadeltemple

T. 96 315 52 87

C/ Almirall, 14, 46003 València
