

"Embracing Diverse Culinary Heritage in Valencian Desserts"

Valencian desserts, cherished through generations, bear the captivating marks of various cultural influences. With each sweet bite, you can taste the intriguing blend of flavors that have left an indelible imprint on this Mediterranean gem. The legacy of the Moors is evident in ingredients like succulent oranges and flavorful almonds, while the northward influence from Catalonia lends unique notes to other confections. Today, these diverse inspirations have harmoniously united to create delectable desserts that will linger in your memory long after your Valencia journey.

After a day of exploring this captivating city, indulge your senses with one of these traditional Valencian desserts. You've earned it, and the flavors of Valencia are ready to delight your taste buds.

These are some of our favorites:

- 1) DULCE DE LECHE: An Argentinian bakery known for Dulce de Leche sweets (5-minute walk) at C/ de Sant Vicent Màrtir, 52.
- 2) CHÖK: Famous for its homemade cronuts (a mix of croissants and donuts) at C/ de Sant Vicent Màrtir, 36.
- 3) VALOR: Best hot chocolate & churros (2 minutes away), at Plaza de la Reina 20.
- 4) SANTA CATALINA: Try Horchata, our local drink made with tiger nuts, at Pl. de Santa Caterina, 6.