

Fideuá Specials

Minimum 2 people to share

Seafood Fideuá

Cuttlefish, mussels, red peppers, carrots & onions

£19.95

Meat Fideuá

Pork ribs, chorizo, green pepper, carrots & onions

£19.95

Veggie Fideuá

Seasonal vegetables

£14.95

The dish encapsulates all that is great about sharing. Served in a paella dish. Think paella but with small strands of pasta instead of rice. To be great you have to start with a fantastic stock. Then make sure the dish is served with only a very shallow filling of pasta so the bottom strains start to caramelize before the stock is added.

We could go on!

The History of Fideuá

Fideuá was originally created in 1915 by fisherman Joan Batiste Pascual who was from Gandia, Valencia and was more commonly known as Zabalo.

Pascual called his creation "the daughter of the sea" as the dish was born aboard a fishing boat due to one greedy sailor. Pascual was a cook aboard this fishing boat and regularly served dishes of paella to the sailors, the skipper of the boat however, loved the paella rice so much that he would often eat more than his fair share, leaving the other sailors with less than their full ration of food. In an attempt to stop the skipper being so greedy,

Pascual changed the rice to pasta and thus the fideuá was born.

Apparently though, this tactic did not work and the skipper continued to selfishly eat more than his fair share, which is understandable though, because this is a truly delicious dish which you must try. Word of this magical dish spread throughout the town of Gandia and later Valencia and it is now considered a traditional dish of the province.