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<b>TOUR NAME:</b>	<b>TAPAS AND FLAMENCO SHOW IN VALENCIA</b>
<b>Port:</b>	<b>VALENCIA</b>
<b>Country:</b>	<b>SPAIN</b>
<b>Ground Operator:</b>	<b>MSS TOURS - (MALLORCA SEA SHIPPING)</b>

Tour Timetable		Tour Element/Venue & Description	Time in Minutes	# of steps or stairs	Type of Terrain	Restrooms Available? Free or Charge?
From	To					
0:00	0:20	Departure to the city centre of Valencia- Panoramic	20		COACH	
0:20	1:20	Stop to taste Horchata (Popular Valencian drink)	60		FLAT	YES
1:20	2:20	We will continue with the panoramic view of the city by bus	60		FLAT	
2:20	4:20	Arrived to "EL COSSO DEL MAR" HOTEL & Flamenco Show with lunch	120	Elevator	FLAT	YES
4:20	4:45	Return to vessel	20		COACH	

### TOUR DESCRIPTION:

Tapas lunch at COSSO HOTEL offers you a unique experience, as intense as unforgettable, accompanied by the best of Mediterranean cuisine served in a beautiful restaurant of intimate and evocative atmosphere. The hotel is a cult place for flamenco, one of the most beautiful music in the world, possessing an exuberant artistic, cultural and historical wealth. We will enjoy a Tapas-style lunch with all the dedication, attention to detail and customer service that our venue will offer us.

For years they have created a space by the sea, where Mediterranean gastronomy is unified with the landscape, thus creating the perfect place to enjoy a unique experience with your beloved ones.

Let yourself be illuminated by the Valencian sun on Las Arenas beach. Sit in front of the Mediterranean and enjoy our Valencian Tapas by the Mediterranean Sea while the Flamenco show is performed.

Declared by the Intangible Cultural Heritage of Humanity by UNESCO, flamenco is at present a universal music, able to thrill audiences in any place of the planet. An expression that rises from the depths of an ancient soul, to become art.

With more than a decade of professional experience in the world of flamenco and authentic restoration, this venue is hoping to reach a wide variety of the public with the magic and ancient charm of flamenco, the most exported cultural icon of recent times.

The Flamenco Show presents an exceedingly performance of a very high standard with impressive interpretation. We have a firm conviction that it is our responsibility to show our clients the true identity of flamenco and afford it the respect that this art form deserves. We are planning a unique programme of shows that will remain, for always, in the memories of those who will come to see us.

#### Tour notes / Additional information for guests' guidance:

We are a company that is very aware of people with special needs and reduced mobility, in fact one of our objectives is to offer an accessible tour by 2025 but at the moment it is only in the pipeline.

Currently we would like to make your guests enjoying our gastro tours which sometimes include a route in which they must walk or remain standing for a long time, also climbing through hilly streets or walking along cobblestones pavement.

However, and in order to guarantee the tour schedule we are unable to adapt it as an accessible tour as it could potentially slow down the group, although we will surely assess this option in the near future. \*All our tours offered are gastronomical, therefore we could kindly appreciate if you could advise on any dietary restrictions as allergies or food intolerances 24h before your arrival\*.

#### What Guests should bring / wear on this tour:

CASUAL CLOTHING AND COMFORTABLE SHOES

#### Please provide 3 selling points for this tour:

FLAMENCO SHOW PERFORMANCE BY THE SEA1-VALENCIA PANORAMIC TOUR WITH A RELAXING STOP TO TASTE A SWEET HORCHATA, A TYPICAL DRINK OF THIS REGION. 2- DISCOVERING THE BEAUTIFUL CITY OF VALENCIA. 3- DELICIOUS TAPAS LUNCH, a unique experience, as intense as unforgettable, accompanied by the best of Mediterranean cuisine served in a beautiful restaurant of intimate and evocative atmosphere.

## SITES / VENUES / ATTRACTIONS VISITED

VENUE 1			
Name of the venue	COSSO DEL MAR HOTEL		
Restrooms available	YES		
MENU	<p style="text-align: center;">Premium Menu Starters Free-range chicken salad Crispy cheese with candied onion, Andalusian lace with tartar sauce, Main course (to choose) Secret paella and artichokes, Black rice, Seafood fideuá, Dessert Ricotta cheesecake with raspberry compote Drinks per person (to choose) Water, refreshments, beer and coffees</p>		
Any photo & video restrictions or fees?	NONE	Shopping available ?	
		Maximum n° of pax per group:	50
		1 ship escort FOC per group?	YES
Special opening fees?	NONE	Headsets / audioguides included?	NO

MEALS & DRINKS	TOUR PARTICULARS			VEHICLES	
Is a meal included:	YES	Total Tour Duration:	4:45	VEHICLE # 1 - Type:	BUS
Buffet/Set Meal/Boxed:	SET MEAL	Minimum / Maximum:	20/50	Passenger Occupancy:	85%
Snack:		Preliminary Counts:	1 week	A/C and or Heat:	YES
Name of Venue:	COSSO DEL MAR HOTEL	Final Counts:	24 hours	P.A. System:	YES
Drinks (number):	UNLIMITED	Cancellation Deadline:	24 hours	Toilet:	NO
Type of Drinks:	WINE, BEER, REFRESHMENTS AND LIQUEURS	Affected By Holidays:	NONE	Wheel Chair Storage:	YES
Water on Coach:	YES	Venue Closing Days:	NONE	VEHICLE # 2 - Type:	NO
Driver / Guide	1 Guide per Bus				

Please provide details on accessibility of venues (elevator/lift/ramp).

The venue is provided with a ramp

## RATES

Type of rate (per person / unit price)	Currency	TIER RATES (average per group/per bus)					
		20	25	30	35	40	50
ADULT	EUR	225,00 €	225,00 €	195,00 €	195,00 €	195,00 €	185,00 €
CHILD	EUR	112,50 €	112,50 €	97,50 €	97,50 €	97,50 €	92,50 €

**PICTURES**



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<b>TOUR NAME:</b>	<b>TRADITIONAL VALENCIAN PAELLA IN ALBUFERA</b>
<b>Port:</b>	<b>VALENCIA</b>
<b>Country:</b>	<b>SPAIN</b>
<b>Ground Operator:</b>	<b>MSS TOURS - (MALLORCA SEA SHIPPING)</b>

Tour Timetable		Tour Element/Venue & Description	Time in Minutes	# of steps or stairs	Type of Terrain	Restrooms Available? Free or Charge?
From	To					
0:00	0:45	Departure from the port through the beach promenade and Fisherquarter	45		COACH	YES
0:45	1:45	Arrival and Boat Trip through La Albufera Natural Park	60			NO
1:45	3:45	Lunch at Restaurant "La Genuina"	120		FLAT	YES
3:45	4:30	Return to the vessel	45		COACH	

### TOUR DESCRIPTION:

**"TASTE THE AUTHENTIC VALENCIAN PAELLA AT A TYPICAL BARRACA IN THE NATURAL PARK OF LA ALBUFERA"**

If you want to try an authentic Valencian paella, we recommend you our Barraca paella experience, located in unique surroundings "LA ALBUFERA NATURAL PARK".

As you know, paella was born in the surroundings of Valencia, more specifically in the rice fields and fields of the Albufera, between the XV-XVI centuries. For this reason, tasting it in a traditional barraca is a unique experience, a little trip back in time that is worthwhile.

La Barraca is one of the best places to eat a delicious paella in Valencia. In addition to tasting this typical Valencian dish, you can also enjoy everything that surrounds its preparation.

One of the great attraction of this restaurant is that it has the "0 Km" seal, which indicates that all the products consumed are from local suppliers.

Departure from the pier towards the Albufera Natural Park, home to many autochthonal species and a meeting place for many other migratory birds that visit us every year. The Albufera is a protected area of 21,120 hectares, with a spectacular freshwater lake, located just a few meters from the beach and surrounded by rice fields. We will also enjoy a lovely BOAT TRIP in la Albufera lake from El Palmar, a small traditional fishermen village on the lake shores. We will enjoy an unique experience tasting a typical VALENCIAN PAELLA IN THE TYPICAL BARRACA "LA GENUINA" in the amazing enviroment of the NATURAL PARK OF LA ALBUFERA. We will embark on the typical boat of this area "el albuferenc" and then we will head towards to enjoy a boat trip on this lake with a panoramic view of the barracas, rice fields, migratory birds reserves and eel fishing spots.

Also during the crossing we will see the famous fishing points of the Albufera.

#### Tour notes / Additional information for guests' guidance:

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Currently we would like to make your guests enjoying our gastro tours which sometimes include a route in which they must walk or remain standing for a long time, also climbing throuht hilly streets or walking along cobblestones payment.

However, and in order to guarantee the tour schedule we are unable to adapt it as an accesible tour as it could potentially slow down the group, althought we will surely assess this option in the near future. \*All our tours offered are gastronomical, therefore we could kindly appreciate if you could advise on any dietary restrictions as allergies or food intolerances 24h before your arrival\*.

#### What Guests should bring / wear on this tour:

CASUAL CLOTHING AND COMFORTABLE SHOES

#### Please provide 3 selling points for this tour:

1- DISCOVERING THE ALBUFERA NATURAL PARK AND MALVARROSA BEACH (THE MOST POPULAR BEACH IN VALENCIA). 2- RELAXING TOUR BY BOAT ALONG THE ALBUFERA (INTERIOR LAGOON) 3-DELICIOUS TRADITIONAL PAELLA IN THE TYPICAL BARRACA.

## SITES / VENUES / ATTRACTIONS VISITED

VENUE 1			
Name of the venue	LA GENUINA		
Restrooms available	YES		
MENU	<p style="text-align: center;">To share:</p> <p style="text-align: center;">Titaina – typical “Valencia” dish: tomato, red pepper, pinions, garlic and Salted tuna Cod fish Balls – “Albondigas” Fresh Salad **</p> <p style="text-align: center;">Paella “Valenciana” – meat Paella or Paella Señoret – fish Paella or Paella “Caldosa” – with duck Please, advise the chosen one. *</p> <p style="text-align: center;">Fruit with ice cream Or Assorted homemade desserts on the table Drinks: Wine or soft drinks or beer, mineral water</p>		
Any photo & video restrictions or fees?	NONE	Shopping available ?	
		Maximum n° of pax per group:	25
		1 ship escort FOC per group?	YES
Special opening fees?	NONE	Headsets / audioguides included?	NO

MEALS & DRINKS	TOUR PARTICULARS			VEHICLES	
Is a meal Included:	YES	Total Tour Duration:	4:30	VEHICLE # 1 - Type:	BUS
Buffet/Set Meal/Boxed:	SET MEAL	Minimum / Maximum:	10/25	Passenger Occupancy:	85%
Snack:		Preliminary Counts:	1 week	A/C and or Heat:	YES
Name of Venue:	LA GENUINA	Final Counts:	24 hours	P.A. System:	YES
Drinks (number):	UNLIMITED	Cancelation Deadline:	24 hours	Toilet:	NO
Type of Drinks:	WINE, BEER, REFRESHMENTS AND LIQUEURS	Affected By Holidays:	NONE	Wheel Chair Storage:	YES
Water on Coach:	YES	Venue Closing Days:	NONE	VEHICLE # 2 - Type:	NO
Driver / Guide	1 Guide per Bus				

Please provide details on accessibility of venues (elevator/lift/ramp).

RATES					
Type of rate (per person / unit price)	Currency	TIER RATES (average per group/per bus)			
		10	15	20	25
ADULT	EUR	150,00 €	134,00 €	125,00 €	119,00 €
CHILD	EUR	75,00 €	67,00 €	62,50 €	59,50 €

**PICTURES**



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<b>TOUR NAME:</b>	<b>VALENCIA &amp; DELIGHTFUL TAPAS</b>
<b>Port:</b>	<b>VALENCIA</b>
<b>Country:</b>	<b>SPAIN</b>
<b>Ground Operator:</b>	<b>MSS TOURS - (MALLORCA SEA SHIPPING)</b>

Tour Timetable		Tour Element/Venue & Description	Time in Minutes	# of steps or stairs	Type of Terrain	Restrooms Available? Free or Charge?
From	To					
0:00	0:50	Departure from the port and city panoramic tour. Stop at Torres Serrano	50		coach	
0:50	1:10	Walking from Torres Serrano to first tapas stop	20		paved	
1:10	1:55	First tapas stop at "La Cigrona"	45		paved	yes
1:55	2:10	Walking tour through the "Plaza de la Virgen" - Cathedral to second tapas stop	15		coach	
2:10	2:55	Second tapas stop at restaurant "La Moma"	45		paved	yes
2:55	3:40	Continue with the panoramic tour	45		paved	
3:40	4:15	Back to the port	35		coach	

### TOUR DESCRIPTION:

If there is one thing Valencia's culinary offerings are known for, it's variety and quality. Here people don't stave off their hunger, they revel in it! One of the best options is opting for tapas. These small plates uniquely combine various ingredients, sometimes with the effectiveness of the ancient alchemists. Small plates whose size and good price allow you to sample a range of flavours and preparations in the same meal. And they make you close your eyes to capture that instant in your sensory memory forever.

The proximity of ingredients harvested in l'Horta (Valencia's farming area) and fish from our coasts is the best guarantee of freshness and excitement in Valencia's tapas. Dare to sample the local tapas, small, locally sourced culinary miracles. And just one tip to help you always make the best choice. Valencia's network of municipal markets have taken over almost every neighbourhood. They are temples dedicated to seasonal foods and contain the best of the countryside, livestock farms and sea. If someone recommends a restaurant or bar near a market ... you're not likely to go wrong!

It's worth noting that Valencia has many exclusive spots for tapas, temples of the tradition of tapeo, gastropubs with gourmet, fusion or contemporary tapas. What is more, at many restaurants and rice spots, the starters menu is so extensive and varied that it's easy to skip the main course and order everything 'family style'. When the products are fresh and high quality, fancy tricks are not required. In the world of Valencian tapas, the motto is 'less is more'.

In our tour today we will enjoy Valencian Tapas in two of the most popular bar for Tapas in town. Would you like to taste them?

#### Tour notes / Additional information for guests' guidance:

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#### What Guests should bring / wear on this tour:

CASUAL CLOTHING AND COMFORTABLE SHOES

#### Please provide 3 selling points for this tour:

- 1-When the products are fresh and high quality, fancy tricks are not required. In the world of Valencian tapas, the motto is 'less is more'.
- 2-Valencia, city of tapas, If there is one thing Valencia's culinary offerings are known for, it's variety and quality.
- 3-Discover the magic of Valencian Tapas.

## SITES / VENUES / ATTRACTIONS VISITED

VENUE 1			
Name of the venue	LA CIGRONA RESTAURANT /LA MOMA		
Restrooms available	YES		
MENU	RESTAURANT 1: "LA CIGRONA" Grilled raw cuttlefish and "pelaet" tomato with grilled capelin, potatoes in "salsa brava" and two wines, beer or soft drinks RESTAURANT 2: "LA MOMA" Spanish potato salad, Iberian ham table with grated tomato and artisan peaks, Crystal bread with tomato and Aragoneses olives; Two drinks (wine, beer, soft drinks, sangria) and water. *All our tours offered are gastronomical, therefore we could kindly appreciate if you could advise on any dietary restrictions as allergies or food intolerances 24h before your arrival*.		
Any photo & video restrictions or fees?	NONE	Shopping available ?	
		Maximum n° of pax per group:	25
		1 ship escort FOC per group?	YES
Special opening fees?	NONE	Headsets / audioguides included?	NO

MEALS & DRINKS	TOUR PARTICULARS			VEHICLES	
Is a meal Included:	YES	Total Tour Duration:	4:15	VEHICLE # 1 - Type:	BUS
Buffet/Set Meal/Boxed:	SET MEAL	Minimum / Maximum:	20 /25	Passenger Occupancy:	85%
Snack:		Preliminary Counts:	1 week	A/C and or Heat:	YES
Name of Venue:	LA CIGRONA RESTAURANT /LA MOMA	Final Counts:	24 hours	P.A. System:	YES
Drinks (number):	UNLIMITED	Cancelation Deadline:	24 hours	Toilet:	NO
Type of Drinks:	WINE, BEER, REFRESHMENTS AND LIQUEURS	Affected By Holidays:	NONE	Wheel Chair Storage:	YES
Water on Coach:	NO	Venue Closing Days:	NONE	VEHICLE # 2 - Type:	NO
Driver / Guide	1 Guide per Bus				

Please provide details on accessibility of venues (elevator/lift/ramp)

## RATES

Type of rate (per person / unit price)	Currency	TIER RATES (average per group/per bus)	
		20	25
ADULT	EUR	110,00 €	100,00 €
CHILD	EUR	55,00 €	50,00 €

# PICTURES

