



QR to consult  
all the news  
of our restaurants

## First courses

	<b>PORTION</b>
<b>Dough bread</b> with tomato	3
<b>Smoked sardine toast</b> with red mojo sauce, crunchy leek & sesame mayonnaise	5
<b>'Escalivada'</b> (roast vegetables)	9
<b>Russian potatoe &amp; tuna bonito salad</b>	11,9
<b>European anchovies</b> in it's olive oil & onion	11,9
<b>Carpaccio</b> with <b>tuna belly, tomato, onion &amp; olives</b>	13,5
<b>Green salad</b> with bonito (tuna cube)	13,5
<b>Goat cheese salad</b>	13,5
<b>Foie Royal</b> with Pedro Ximénez with apple & toasted maize	14,2
<b>Mojama' dried salted tuna on peeled tomato</b>	15
<b>'Mojama' dried salted tuna</b> with fried almonds	15,5
<b>'Baby' squids with leeks</b>	15
<b>European anchovies</b> from Cantabrian	16,5
<b>Acorn - fed iberian ham</b> (Salamanca)	22,5
<b>Frying</b> * with chickpea flour (suitable for coeliacs).	
<b>Bravas</b> <sup>2</sup> fried potatoes in spicy sauce	7,9
<b>Fried aubergines</b> with crunchy honey	7,9
<b>Chicken, iberian ham &amp; mushroom croquettes</b> (4 u) 7,9	10,9 (6 u)
<b>Squid</b> Andalusian style *	12,5
<b>Pickled tope shark</b> *	12,9
<b>Shrimps squids</b> in garlic sauce	14,9

## Fish & seafood

<b>Loin of Cod</b> with muslin & honey	23,5
<b>Monkfish 'Suquet'</b> with shrimp & clams (min. 2 pax)	23,5
<b>Gilthead bream</b> in oven-baked	24,5
<b>Grilled fish &amp; seafood platter</b> (min.2 pax)	29,9
<b>Seafood platter</b> (min. 2 pax)	36,5

## Meat

<b>Roast suckling iberian pig</b> at slow - roast	19,5
<b>Duck confit</b> with berries & honey	23,9
<b>Bull tail</b> red wine stew	23,5
<b>Beef tenderloin</b> with garnish	26,9
<b>Entrecote 'Roast topside'</b> 'Txogitxu' matured for 25 days	31,5

## Paellas & Rice

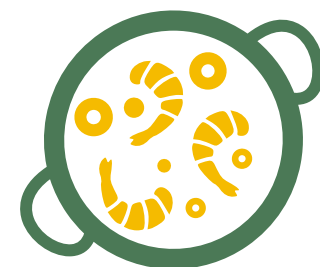
suitable for celiacs

### Vegan

<b>Onion</b> caramelised	14,2
<b>Organic vegetables</b>	14,9

### Meat

<b>Valencian</b> with chicken &/ or rabbit	17,5
<b>Oven-baked</b> with chickpeas, meat ball & iberian ear	17,5
<b>Catalan</b> with sausages, vegetables & mushrooms	19,9
<b>Bull tail</b> & vegetables - creamy -	24,9



Served in Paella pan  
helps maintain  
the temperature  
& structure of the rice

15 euros deposit per pan  
30 euros deposit per casserole

<b>Mini berry bread</b>	1,5
<b>Gluten-free bread</b>	3,5
<b>Garlic &amp; oil sauce</b>	2,5





PORTION

**Mixed**

<b>Monkfish &amp; artichokes</b>	19,5
<b>‘Seafood &amp; mountain’</b> cuttlefish, Norway lobster, mussels & prawn / chicken & / or rabbit	21,5

**Fish & Seafood**

<b>Shellfish</b> with squid, cuttlefish, mussels, prawns & Norway lobster	20,5
<b>Gentelman’s broth</b> fish & seafood - all bones & shells removed -	20,5
<b>Seafood</b> with prawn, Norway lobster & mussels	20,5
<b>Blue crab</b>	21,9
<b>Parellada</b> with shrimp & monkfish - all bones & shells removed -	22,5
<b>Black</b> with cuttlefish & clams	23,9
<b>Creamy rice with octopus &amp; scallops</b>	27,5
<b>Fish A banda ‘king of paella’</b> (paella + fish) (min. 2 pax)	29,5
<b>Lobster or ‘Caldereta’</b> (min. 2 pax)	32,5
<b>Seafood A banda ‘king of paella’</b> (paella + seafood) (min. 2 pax)	37,5

**Fideuà (noodles paella)**

<b>Vegetables</b> garden vegetables	14,9
<b>Valenciana</b> chicken & / or rabbit	16,5
<b>Gentelman’s broth</b> fish & seafood - all bones & shells removed -	18,9
<b>Black</b> with cuttlefish, squid & clams	19,5
<b>Seafood</b> with prawns, clams & cuttlefish	19,9
<b>Bull tail</b> & vegetables - creamy -	23,9

**Sweet closure**

<b>Chocolate &amp; cocoa truffles</b> (4 units)	5,5
<b>Xàtiva cake</b> chocolate, sponge cake & raspberries	6
<b>Tiramisú</b> homemade	6,5
<b>Lemon meringue pie</b>	6,9

**Wines** \* see our menu [www.grupxativa.com/carta/](http://www.grupxativa.com/carta/)  
with a 25% discount to take away



**Les Corts:** 933 226 531  
**Gràcia:** 932 848 502  
**Sant Antoni:** 934 195 897



**whatsapp: 600 411 309**



**reserves@grupxativa.com**



**grupxativa.com**



**HOME SERVICE \***  
**More information in**  
**[www.grupxativa.com/](http://www.grupxativa.com/en/delivery/)**  
**[en/delivery/](http://www.grupxativa.com/en/delivery/)**

\* Arrosseria Xativa is responsible of the production & delivery of the product In the local. The transport and shipping carried out by an external company. Arrosseria Xativa declines any responsibility in home delivery.

For amounts over 200 euros, 24 hours in advance & whenever possible, We could take the order to you by our own means. Consult this possibility at [reserves@grupxativa.com](mailto:reserves@grupxativa.com)

