

GRUP XÀTIVA

S I N C E 2 0 0 1



Group Menu 2025

Valid all year
Except December & special dates
- Minimum 8 people -

www.grupxativa.com / reserves@grupxativa.com



'LO SPAGNOLETTO'

STARTERS (to share)

Dough bread with tomato (two slices)

Russian salad with tuna bonito & bigs craps

MAIN COURSE (to choose)

Mallorcan - style vegetable paella

Small squid paella

Egg nest with potatoes & ham

Chicken fingers with garnish

DESSERT (to choose)

Cake of the day

Fresh fruit

DRINKS

Wine glass or soft drink

Water

* Valid from Sunday night to Friday noon (except holidays & the eve of holidays)

Group menu 2025 - Except December & special dates



'SOROLLA'

STARTERS (to choose)

Mediterranean salad (mesclun, tomato, carrot, corn & onion)

Pumpkin cream with crispy onion

Scrambled eggs with sausage

MAIN COURSE (to choose)

Caramelized onion paella

Fideuà 'blind'

Fish of the day

Baked chicken lacquered with honey & lemon with fine herbs

DESSERT (to choose)

Ice cream scoop

Natural orange

DRINKS

Wine glass or soft drink

Water

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Group menu 2025 - Except December & special dates



‘RAIMON’

STARTERS (for snack)

Tomato carpaccio with bonito, olives & onion from Figueras

Vegetable tempura with soy sauce

Steamed mussels

Chicken croquette

MAIN COURSE (to choose)

Organic vegetable Paella

Caramelised onion ‘Paella’

Grilled small squid with garlic & parsley

Baked cava chicken with mushrooms

DESSERT (to choose)

Homemade cake

Italian ice cream or sorbet scoop

Fresh fruit

DRINKS

Nuviana white wine (D.O. Valle del Cinca)

Nuviana red wine (D.O. Valle del Cinca)

Water or soft drink

Coffee or tea



JOANOT MARTORELL

STARTERS (for snack)

- Escalivada toast with european anchovy
- Russian salad timbal with tuna bonito & chips
- Duo of croquettes (chicken & mushroom)
- Mussels à la mariniere

MAIN COURSE (to choose)

- Valencian paella (chicken & vegetables & / or rabbit)
- 'Fideuà' (noodles paella) with prawns, squid & 'all i oli' (garlic mayonnaise)
- Seabass baked with vegetables & baker's potato
- Iberian sirloin steak and prawns lacquered with honey, lemon & mustard

DESSERT (to choose)

- Chocolate & raspberry cake
- Homemade catalan cream (crème brûlée)
- Fresh fruit

DRINKS

- Fuentesecca white wine macabeu - sauvignon white (D.O. Utiel-Requena)
- Fuentesecca red wine bobal - cabernet (D.O. Utiel-Requena)
- Water or soft drink
- Coffee or tea



JOAN FUSTER

STARTERS (for snack)

Goat cheese salad with nuts & italian vinaigrette

Stewed squid with leek & tomato

Duo of croquettes (chicken & mushroom)

Steamed mussels

MAIN COURSE (to choose)

Black rice with cuttlefish & shrimp

Rice 'walked' oven-baked & casserole with chicken, meat ball, chickpeas & / or , iberian ear

Hake trunk with vegetables, garlic oil & paprika

Baked pork ribs at low temperature

DESSERT (to choose)

Homemade tiramisu

Italian ice crem or sorbet scoop

Fresh fruit

DRINKS

Verdeo white wine (D.O. Rueda)

Raimat Abadia red wine (D.O. Costers del Segre)

Water or soft drink

Coffee or tea



AUSIÀS MARCH

STARTERS (for snack)

- Shrimps squids in garlic sauce
- Dough bread with tomato
- Anchovies from L' Escala with kalamata olives
- Duo of andalusian fried foods
- Fried eggs with chips & iberian ham
- Steamed mussels

MAIN COURSE (to choose)

- Shellfish paella with Norway lobster, shrimp, squid, mussel & clam
- Catalan rice with mushrooms & vegetables
- Cod with red peppers & cooking juices
- Baked duck confit with apple

DESSERT (to choose)

- Horchata panna-cotta with strawberries
- Italian ice cream or sorbet scoop
- Fresh fruit

DRINKS

- Amparín white wine (D.O. Rueda)
- Miquelet red wine (D.O. Terra Alta)
- Water or soft drink
- Coffee or tea



JAVIER MARISCAL

STARTERS (for snack)

Acorn - fed iberian ham shavings

Dough bread with tomato

Royal foie with Pedro Ximénez apple & crispy 'kikos' (toasted maize)

Squid andalusian style

Steamed clams

MAIN COURSE (to choose)

Creamy rice with bull tail

'Gentelman's' rice broth

Low - temperature meagre with squid, blood sausage, broad beans, onion & crispy seeds

Grilled beef tenderloin with garlic & rosemary aroma with garnish

DESSERT (to choose)

Exclusive cakes

Homemade artisan truffles

Fresh fruit

DRINKS

Anima white wine (D.O. Costers del Segre)

Ramón Bilbao red wine aging (D.O.Ca. La Rioja)

Water or soft drink

Coffee or tea



THE BORGIA

STARTERS (for snack)

Acorn - fed iberian ham shavings

Dough bread with tomato

Smoked sardine toast with spicy sauce & crispy leek

'The frying box': croquettes, baby squid & tope shark

Clams à la marinère

MAIN COURSE (to choose)

'Seafood & mountain' Paella

Parellada paella with shrimps & monkfish (all peeled)

Lobster Caldereta (stewed casserole) (+5 € suplement)

Angler fish suquet (stew) with clams & shrimps

Beef sirloin with garnish

DESSERT (to choose)

Exclusive cakes

Fresh fruit

+

Valencia 'water' glass

DRINKS

Eidos de Padriñan white wine (D.O. Ries Baixes)

Viña Pomal old red wine (D.O.Ca. La Rioja)

Water or soft drink

Coffee or tea



'XICOTETS'

Children up to 12 years

MAIN COURSE (to choose)

- Macaroni bolognese
- Homemade chicken croquettes 4 units
- Roast cannelloni with béchamel sauce
- Chicken fingers with potatoes
- Beef burger with garnish
- Chicken paella

DESSERT (to choose)

- Ice cream or sorbet scoop
- Homemade chocolate & raspberry cake

DRINKS

- Water
- Soft drink

1 dish + dessert | 2 dishes + dessert

Terms of reservations

- These menus are valid for groups of 8 people or more.
 - In the same group, different menus cannot be combined.
 - Any dish of a lower price menu can be replaced in a more expensive menu.
 - In case you want to modify any dish, let us know to analyze the resulting menu.
 - We can customize menus, to suit every client.
 - The main courses must be notified 48 hours in advance.
 - The number of guests may decrease up to 24 hours before the booked appointment. If it is done after or at the moment of arriving at the restaurant, the full amount of the reserved seats must be paid.
 - 25% of the amount will be requested in advance on normal days. If it is a designated date (holiday or special celebration) or the use of an entire living room or dining room is required, this amount must be 50% *.
 - In case of exclusivity of the restaurant, the 100% will be needed to be paid in advance.
 - The payment & deposit, as of the final account in the restaurant will have to do with single payment & in no case can the payment be made in a unitary manner per diner.
 - The payment of the down payment, as well as the final account in the restaurant, must be made with a single payment and in no case can the payment be made in a unitary manner per diner.
- * This payment can be made at the restaurant, by credit card, bizum, cash or by bank transfer. This amount will be deducted from the final bill. The entire account should be paid at the end of the lunch or dinner. In case of not being possible to pay at the moment, the payment must be 100% in advance.
- In case of not receiving the amount to confirm the reservation, L' Arrosseria Xàtiva has the right not to accept the reservation.
 - Corresponds a ½ liter mineral water per person, & a wine bottle for 3 people (2 glasses per person approx.), the 2 glasses of wine could be changed by soda or beer. All the bottles that exceed the number of guests will be charged separately, as well as soft drinks, beers & spirits.



RICES, PAELLAS & MEDITERRANEAN CUISINE
GROUP MENUS FOR INDIVIDUAL & COMPANIES
TAKE AWAY SERVICE

L' Arrosseria Xàtiva

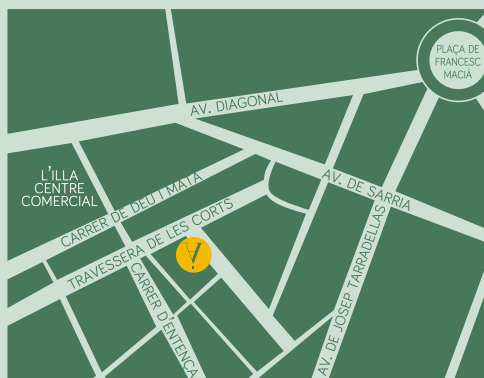
Les Corts

In the district of Les Corts, just two minutes from Diagonal avenue. Friendly & comfortable local (150 seats), two reserved lounged (30 & 90 -place- seats). Groups of 8 to 150 (whole place). Complete Market & Mediterranean Menu. Costumers can enjoy more than 25 rices & Paellas varieties in the purest valencian style. A la carte menu (lunch & dinner) for all targets.

It has an outdoor terrace with capacity for up to 30 diners.



PAELLAS, SALADS, RISSOTTOS, MEATS, RICES, FISH, SEAFOOD



Kitchen hours

Uninterrupted kitchen:
12:30 to 23 / 23:30 p.m.(friday, saturday
& holiday eve)

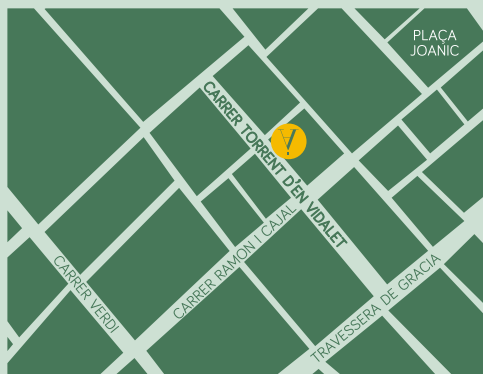
Open 365 days & nights of the year,
including holidays & weekends
Bordeus, 35. Les Corts - Barcelona
T (+34) 933 226 531
M (+34) 637 858 894
www.grupxativa.com
xativacorts@grupxativa.com

L' Arrosseria Xàtiva Gràcia

In the district of Gracia, two blocks from Verdi & Travesera de Gràcia streets. Friendly & comfortable local (55 seats), possibility of groups (8 to 55 seats - whole place). Costumers can enjoy more than 25 rices & Paellas varieties in the purest valencian style. Complete Market & Mediterranean Menu.
A la carte menu (lunch & dinner) for all targets.



PAELLAS, SALADS, RISSOTTOS, MEATS, RICES, FISH, SEAFOOD



Kitchen hours

Uninterrupted kitchen:
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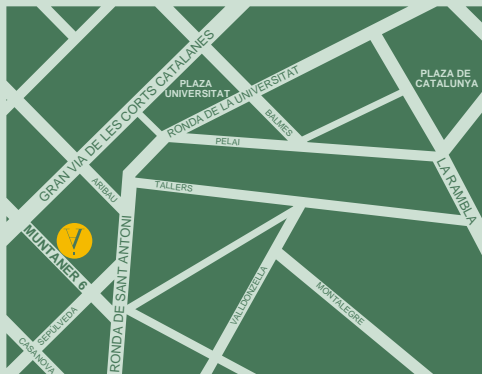
Open 365 days & nights of the year,
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Torrent d'en Vidalet, 26. Gracia - Barcelona
T (+34) 932 848 502
M (+34) 670 811 767
www.grupxativa.com
xativagracia@grupxativa.com

L' Arrosseria Xàtiva Sant Antoni

L' Arrosseria Xàtiva Sant Antoni, five minutes from Plaza Universidad & ten from Plaza Cataluña, is a restaurant specialized in rice & paellas with more than 25 varieties that can be enjoyed directly from the paella with a wooden spoon & in individual portions, cooked with sea water, artisanal rice from Valencia, fresh & organic ingredients, with options for various intolerances. The restaurant has an indoor capacity of up to 90 diners & 30 on the outdoor terrace.



PAELLAS, SALADS, RISSOTTOS, MEATS, RICES, FISH, SEAFOOD



Kitchen hours

Uninterrupted kitchen:
12:30 to 23 / 23:30 p.m. (friday, saturday
& holiday eve)

Open 365 days & nights of the year,
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TRENTV3

RESTAURANT - CLUB GASTRONÒMIC



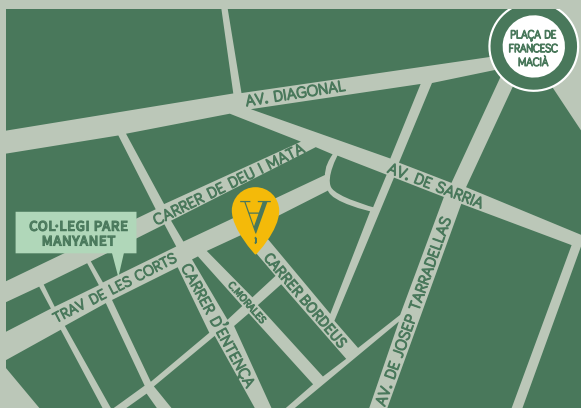
Do you want
to celebrate your
special day with us?

**OUR GROUP MENUS
ARE MADE
FOR YOU**

The place where everything is possible

CELEBRATIONS · PRIVATE EVENTS
PRODUCT PRESENTATIONS · ANNIVERSARIES · BUSINESS LUNCHES

We are waiting for you!



TRENTV3

Restaurante
Club Gastronómico

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(+34) 610 687 569
trenta3@grupxativa.com

You can also find us at:

L' Arrosseria Xàtiva

C/ Bordeus, 35.

Telf: 933 226 531

C/ Torrent d'en Vidalet, 26.

Telf: 932 848 502

C/ Muntaner, 6.

Telf: 934 195 897

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