

TRENTV3

RESTAURANTE - CLUB GASTRONÓMICO



Group Menu 2025

Valid all year

Except December & special dates

- Minimum 8 people -

www.grupxativa.com / reserves@grupxativa.com



TRENTV3

RESTAURANT · CLUB GASTRO

*Rices, paellas &
mediterranean cuisine*

*Group menus for individual
& companies*

Take away service

TRENTV3

RESTAURANTE - CLUB GASTRONÓMICO

Trenta3 is located in Les Corts, just five minutes from Avinguda Diagonal. Recently renovated, this space can be used for corporate and private events and celebrations, either shared or in a private and exclusive format.

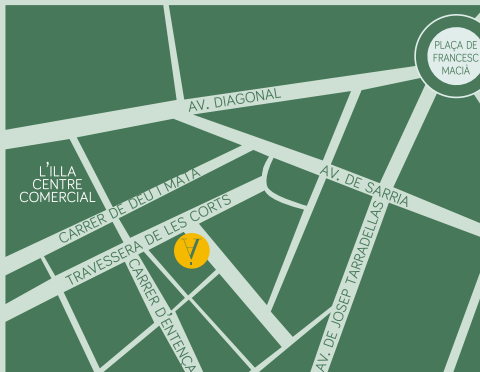
It has a maximum capacity of 60 to 90 diners and offers audiovisual equipment and complementary services to make each event unique.

There is also an outdoor terrace with space for up to 18 guests. The menu features a complete selection of market and Mediterranean cuisine, with standard or fully customized options tailored to the client's preferences.

As it is adjacent to its sister restaurant, L'Arrosseria Xàtiva, guests can also enjoy more than 25 varieties of paellas and rice dishes prepared in the authentic Valencian style.



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, 33. Les Corts – Barcelona
M (+34) 610 687 569
www.grupxativa.com
trenta3@grupxativa.com

‘BUFFET MENU’

TYPE BUFFET

Chickpea hummus with vegetable chips
Caramelized onion and cheese canapé
Potato salad with tuna in truffle oil and plantain chips
Duo of croquettes (ham and chicken)
Toasted smoked sardine with red mojo, leek, and sesame mayonnaise
“Coca de cristal” with four cheeses
Bao bun filled with slow-cooked rib
“Fideuá del Señorito” (blind-style noodle dish)

DESSERT

Assorted cakes and fruits with chocolate

DRINKS (to choose)

Water
Soft drink or beer
Glass of house wine
(2 servings per person)

‘SLEEPING BEAUTY’

STARTERS (to choose)

“Coca” bread with tomato

Garlic shrimp

Fuet and Iberian salchichón tartare

Roasted wings with oriental sauce and garlic-parsley prawns

MAIN COURSE (to choose)

Oven-roasted chicken glazed with honey, lemon, and fine herbs

Salmon on pea purée with black ink asparagus

DESSERT (to choose)

Scoop of ice cream

Chocolate truffles

Oranges prepared with cinnamon and Calvados

DRINKS

Amparín white wine (D.O. Rueda)

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

Water or soft drink

Coffee or tea

‘MONTESQUIEU’

STARTERS (to choose)

Tomato carpaccio with tuna belly, onion, and olives

Crispy pork crackling shavings

Baby squid with leek

Sea bass ceviche with pickled cherries and pistachio ice cream

MAIN COURSE (to choose)

Oxtail stew in red wine (slow-cooked)

Monkfish stew with clams and prawns

Slow-cooked Iberian pork ribs

Hake sphere in Basque style

DESSERT (to choose)

Horchata French toast with vanilla ice cream

Agua de València (cava, orange juice, and liqueurs)

Scoop of ice cream

DRINKS

Amparín white wine (D.O. Rueda)

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

Water or soft drink

Coffee or tea

‘VOLTAIRE’

STARTERS (to choose)

“Coca” bread with tomato

Acorn-fed Iberian ham from Salamanca

Prawn croquette with panko

Foie gras royal with Pedro Ximénez, roasted apple, and crunchy corn kernels

Cooked octopus with smoked paprika and potato with Arbequina olive oil

MAIN COURSE (to choose)

Prawn and Swiss chard risotto

Galician beef sirloin with garnish

Salt-baked sea bream

Oven-roasted rabbit with pistachio pesto sauce

DESSERT (to choose)

House tiramisu

DRINKS

Cuñas Davia White Wine (D.O. Ribeiro)

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

Water or soft drink

Coffee or tea







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 need 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.



GRUP XÀTIVA

For further information:

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