

GRUP XATIVA

S I N C E 2 0 0 1



Group Menu 2026

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)

Vegetable paella Chamizo-style

Squid paella

Nest of eggs with potatoes and ham

Chicken fingers with side dish

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 2026 - Except December & special dates



'SOROLLA'

STARTERS (to choose)

Garden salad

Andalusian-style baby squid

Nest of fried eggs with sausage

MAIN COURSE (to choose)

Caramelized onion paella

'Blind' fideuà (short noodle paella)

Grilled salmon with side dish

Oven-baked chicken glazed with honey and 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 2026 - 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

Gentleman-style rice

Baby Squid with Leeks, Tomato, and Caramelized Onion

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)

Potato and tuna salad with truffle oil and plantain chips

Grilled vegetable toast with anchovy

Croquette duo (chicken and mushrooms)

Mussels in sailor-style sauce

MAIN COURSE (to choose)

Valencian paella (chicken & vegetables & / or rabbit)

Blind Gentleman Fideuà

Baked gilt-head bream with vegetables

Iberian pork sirloin with prawns glazed in honey, lemon, and mustard

DESSERT (to choose)

Chocolate & raspberry cake

Homemade catalan cream (crème brûlée)

Fresh fruit

DRINKS

Fuerteseca white wine macabeu - sauvignon white (D.O. Utiel-Requena)

Fuerteseca red wine bobal - cabernet (D.O. Utiel-Requena)

Water or soft drink

Coffee or tea



JOAN FUSTER

STARTERS (for snack)

Gratinated goat cheese salad with honey and nuts

Stewed baby squid with leek and tomato

Croquette duo (chicken and mushrooms)

Steamed mussels

MAIN COURSE (to choose)

Black rice with baby squid and prawns

Baked rice with meatball, chickpeas, chicken, and/or Iberian pork ear

Wild sea bass with sautéed baby squid, blood sausage, baby broad beans, onions, and
crispy seeds

Iberian pork ribs cooked at low temperature

DESSERT (to choose)

Homemade tiramisu

Italian ice cream or sorbet scoop

Fresh fruit

DRINKS

Amparín white wine (D.O. Rueda)

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

Water or soft drink



AUSIÀS MARCH

STARTERS (for snack)

Coca bread with tomato

Garlic prawns

Anchovies with onions, black olives, and olive tapenade

Andalusian-style fried duo

Steamed mussels

MAIN COURSE (to choose)

Seafood paella with prawns, squid, mussels, and clams

Catalan-style rice with mushrooms and vegetables

Cod with red peppers and cooking juices

Oven-baked duck confit with apple

DESSERT (to choose)

Lemon meringue cake

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)

Iberian acorn-fed ham from Salamanca

Coca bread with tomato

Foie royale with apple in Pedro Ximénez and crispy corn kernels

Andalusian-style baby squid

Steamed mussels

MAIN COURSE (to choose)

Creamy rice with bull tail

'Gentelman's' rice broth

Monkfish stew with clams and prawns

Beef entrecôte with side dish

DESSERT (to choose)

Horchata-style French toast with vanilla ice cream

Homemade artisan truffles

Oranges prepared with cinnamon and Calvados

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)

Iberian acorn-fed ham from Salamanca
Coca bread with tomato
Smoked sardine toast with spicy sauce and crispy leek
'La caja de la fritura' Xàtiva (Xàtiva-style fried assortment)
Mussels in sailor-style sauce

MAIN COURSE (to choose)

'Seafood & mountain' Paella
Parellada paella with shrimps & monkfish (all peeled)
Lobster Caldereta (stewed casserole) (minimum 2 people per serving)
A Monkfish stew with clams and Norway lobster
Salt-baked gilt-head bream

DESSERT (to choose)

Assorted cakes and fruits with chocolate
Fresh fruit
+
Welcome cocktail

DRINKS

Mar de Frades Albariño white wine (D.O. Rías Baixas)
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.



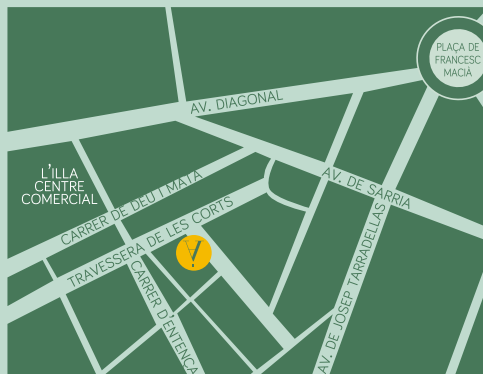
RICES, PAELLAS & MEDITERRANEAN CUISINE
GROUP MENUS FOR INDIVIDUAL & COMPANIES
TAKE AWAY SERVICE

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)

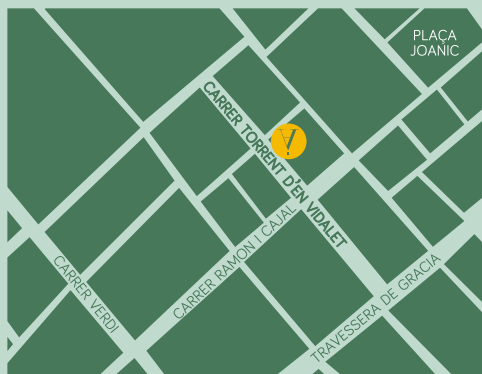
Open 365 days & nights of the year,
including holidays & weekends
Bordeus, 35. Les Corts - Barcelona
T (+34) 933 226 531
M (+34) 637 858 894
www.grupxativa.com
xativacorts@grupxativa.com

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



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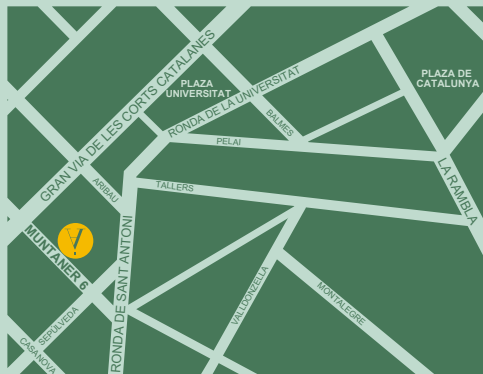
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M (+34) 670 811 767
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xativagracia@grupxativa.com

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:
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