



Fish & seafood



Wild corvina with sautéed baby squid, fava beans, onion & crunchy seeds

Slow-cooked cod with red peppers & its cooking juice



Monkfish ‘suquet (stew) with shrimp & clams

Gilthead bream in salt or baked (600 to 800 gr)

Grilled fish & bivalves.
(Price per person. Minimum 2 people)

Seafood platter
(Price per person. Minimum 2 people)

Meat

‘Martiko’ (Navarra) duck confit with wild berry syrup & apple



Roast suckling iberian pig (slow - roast 4 h)
with smoked barbecue grill

Iberian pork fillet with poor-man’s potatoes & Boro marinade

Bull tail stewed in red wine at slow – roast

Dry-aged Galician beef entrecôte ‘low loin’

Galician beef tenderloin with seasonal garnish

To be shared

½ PORTION

Dough bread with tomato,
virgin olive oil & salt (two slices)

Smoked sardine toast
with red mojo sauce, crunchy leek
& sesame mayonnaise

Iberian bacon shaving



European anchovies
with spring onion, black olives in its olive oil

Foie Royal with Pedro Ximénez
with apple & toasted maize

‘Zubelzu’ basque anchovies
from Cantabrian Sea

Acorn – fed iberian ham (Salamanca)

Our frying

½ PORTION



Fried aubergines
with crunchy honey & Maldon salt *

Bravas ²
(fried potatoes in spicy sauce)

Homemade croquettes
(min. 2 pcs.) (2u) (4u)
— chicken — roast meat
— ham — mushrooms



Malaga – style pickled tope shark *

Small Squid andalusian style *

* With chickpea flour (suitable for coeliacs).

Cold starters

PORTION

‘Escalivada’ roast vegetables



Russian salad of potatoes & bonito
truffle oil with big potatoes crips

Organic garden salad
with 8 varieties of lettuce
+ northern tuna ‘Angelatxu’ cube



Tomato carpaccio
with northern albacore tuna ‘Angelatxu’
onion & olives

Goat cheese salad au gratin
with honey & dried fruits & nuts

‘Mojama’ dried salted tuna
peeled tomato & dressed with olive sauce

Hot starters

PORTION

Mussels
à la mariniere or steamed

Fried egg nest
with fries potatoes & ham

Iberian lizard (pork)
glazed with Iberian bacon



Peeled shrimps
in garlic sauce

Cooked octopus
with pepper & potato in arbequina oil

Small squids
with leeks, tomato & confit onion



A- REGULATION (UE) NÚM. 1169/2011. ESTABLISHMENT WITH AVAILABLE INFORMATION REGARDING OF ALLERGENS & FOOD INTOLERANCES. REQUEST INFORMATION FROM OUR STAFF. THANKS A LOT.



10% VAT included - Price per person or portion. Bread € (coeliac €)

Our selection of paellas, rice & ‘fideuás’



VEGETABLES

Onion ‘paella’ caramelised (creamy)

Organic vegetables paella



Rice reed style (mallorcan vegetables)

MIXED

Cod & snails paella

Prawn & chard risotto

– check availability –

‘Seafood & mountain’ Paella

MEAT



Valencian paella

with chicken & /or rabbit & a hint of rosemary

Rice ‘walked’ oven - baked & crockpot

with chickpeas, chicken, meat ball & iberian pork ear **(Price per person. Minimum 2 people)**

Catalan rice

sausages & mushrooms (creamy)

Rice with bull tail

& vegetables (creamy)



INDIVIDUAL PAELLAS *

* Check with the manager if possible, depending on the volume of work.

Tables with more than 8 people, according to workload volume, will have to order a maximum of 3 types of paellas..

OPEN 365 DAYS & NIGHTS OF THE YEAR

Uninterrupted kitchen from 12:30 pm to 11 pm (11:30 pm weekens & holiday eves)



Our recommended options

FISH



SEAFOOD



‘Gentelman’s’ rice to choose between paella or broth rice

– all bones & shells removed – **with prawns, squid, & baby squid**

Dry fish rice in saffron with & air of citrus

Blue crab paella – to choose between paella or broth rice –

Shellfish Paella with squid, baby squid, mussels, prawns & Norway lobster

Black rice with clams & squid

Mr. Parellada’s paella – all bones & shells removed – with squid, baby squid, shrimp & monkfish



**Creamy rice with octopus
& scallops**

Lobster paella **(Price per person. Minimum 2 people & in even portions)**

Lobster & rice ‘Caldereta’ (stewed casserole).

(Price per person. Minimum 2 people & in even portions)

A banda rice ‘king of paella’

Seafood or fish is served before rice. (Price per person. Minimum 2 people)



— Fish



— Shellfish

FIDEUAS



Organic vegetables

Valencian with chicken & / or rabbit

Black with clams & squid

‘Gentelman’s’ shellfish

all bones & shells removed – with prawns, baby squid & squid

Classic shellfish

Bull tail with vegetables (creamy)

Reserve your paella to take away on

www.grupxativa.com/delivery



In the **QR** you can see the menu in other languages & the take-away menu.

Seasonal Suggestions

Prawn croquette

Roast Suckling Pig and Apple Heart Bomb

Traditional Andalusian Gazpacho

Two Tacos filled with Iberian pork ribs (2 pieces)
Slow-cooked with Japanese-style sauce.

Mille-feuille of salmon and melon

Caprese salad with burrata and pesto

Salmon tartare with avocado
and guacamole

Suckling pig (600 g) slow-cooked

Vegetable paella with pisto
and Padrón peppers (vegan) + fried egg

Paella in Caprese style with tomato,
basil and mozzarella.

	GLASS	BOTTLE
	AMPARÍN WHITE D.O. RUEDA 'SUPERIOR' / verdejo Pre-phyloxera vineyards, house selection (signature label).	EXCLUSIVE GRUP XÀTIVA
	MIQUELET WHITE   D.O. TERRA ALTA / garnacha blanca Mediterranean and elegant, with aromas of white fruit and flowers, with minerality and freshness.	EXCLUSIVE GRUP XÀTIVA
	LES SARDINES CATALANES WHITE  I.G.P. VIN PAYS CÔTES CATALANES / garnacha blanca-viognier-picapoll / 5 meses en lías finas Mediterranean and elegant, with aromas of white fruit and flowers, with minerality and freshness.	
	ÁNDICA WHITE   DO VALLE CURICÓ CENTRAL (CHILE) / sauvignon blanco In harmony with the Andean nature	
	LAURISA WHITE D.O. RIES BAIXAS / albariño Delicate, fresh, citrusy & with a saline character	EXCLUSIVE GRUP XÀTIVA
	HOMBRE BALA WHITE D.O. MADRID / albillo real - 6 meses roble francés – BIODINÁMICO Bright freshness and acidity.	93 Decántalo 92 Parker 91 Peñín
	BILLAUD-SIMON CHABLIS TÊTE D'OR WHITE  A.O.C. CHABLIS (BORGONYA) / chardonnay – 10 meses en roble francés A classic from La Tête d'Or, very seductive, from 40- to 50-year-old vines.	
	GARNATXA ROSÉ ROSÉ   D.O. PENEDÈS / 4 meses - garnacha Maximum elegance and minimal intervention, with structure and finesse.	
	CHATEAU GRAND VILLAGE RED A.O.C. BORDEAUX SUPÉRIOR - 20 meses - merlot cabener franc A Bordeaux classic	93 Suckling 94 Parker i Decanter
	CLOS D'EN XELÀ RED D.O.Q. PRIORAT / 12 months - carignan - grenache from old vines Complex, broad, deep, & gastronomic – a signature of Master Xavi Nolla	EXCLUSIVE GRUP XÀTIVA
	HAUTES - CÔTES DE NUITS DAVID DUBAND RED A.O.C. HAUTES - CÔTES DE NUITS / CÔTE-D'OR (BORGOÑA) - 14 meses - pinot noir Elegant and fresh, light-bodied and refined, with notes of red fruits and spices.	
	PSI RED D.O. RIBERA DEL DUERO - 16 months - fine red - petit grenache Artisanal of exceptional quality – a signature of Dominio de Pingus	95 Suckling 94 Peñín 93 Decántalo 92 Parker

Ribera's Menu

The best of our house

STARTER (to choose from)

‘Mojama’ (dried salted tuna) tomato
‘Fried egg straw potatoes & iberian ham
Malaga - style pickled tope shark
Baby squid with leeks,
tomato & confit onion

MAIN MENU (to choose from)

Rice with bull tail & vegetables
Mr. Parellada paella (shrimp & monkfish)
- all bones & shells removed -
‘Gentelman’s’ rice (broth) (prawns, squid,
& baby squid) - all bones & shells removed -
Lobster Paella - 10 € extra -
Galizian beef tenderloin grilled - 6 € extra -

DESSERT (to choose from)

Home - made Tiramisu
Chocolate truffles

DRINK

½ mineral water + 1 soft drink
or 1 glass house wine *
* vintage extra 2 €

(Min. 2 pax - Max. 8 pax)

€ person

Barajas Menu

STARTER (to choose from)

‘Escalivada’ organic
(smoked roasted vegetables)
Goat cheese salad au gratin
with honey & dried fruits & nuts
Small Squid
andalusian style

MAIN MENU (to choose from)

Shellfish paella (baby squid, mussels,
prawns & Norway lobster)
Catalan rice
(with sausages & mushrooms) - creamy -
Black fideuà (noodles paella)
(prawns & clams)
Mr. Parellada paella - 4 € extra -
(shrimp & monkfish)
- all bones & shells removed -

DESSERT (to choose from)

Home - made cake
(ask the staff)
Catalan cream traditional

DRINK

½ mineral water + 1 soft drink
or 1 glass house wine *
* vintage extra 2 €

(Min. 2 pax - Max. 8 pax)

€ person

Main Menu

Aunt Nievecitas

STARTER (to choose from)

Organic garden salad
with 8 varieties of lettuce
European anchovies with onion,
black olives in its olive oil
Mussels steamed

MAIN MENU (to choose from)

Vegetables Paella organic
Onion ‘paella’ caramelised
Valencian Paella - 4 € extra -
(rabbit & / or chicken
with vegetable & white beans)
Shellfish Fideuà - 4 € extra -
(noodles paella)
(shrimps, baby squid & squid)

DESSERT (to choose from)

Oranges with cinnamon
1 home - made ice cream ball

DRINK

½ mineral water + 1 soft drink
or 1 glass house wine *
* vintage extra 2 €

(Min. 2 pax - Max. 8 pax). Every day & night, except at noon on Saturdays, Sundays & holidays.

€ person

Children's menu

Children up to 12 years old

1 dish € / 2 dishes €

DISHES (to choose from)

Home - made chicken croquettes (4 pcs.)
Macaroni with minced meat balls & tomato
Home - made breaded chicken fingers
Beef hamburger with cheese & chips
Chicken paella (20 minutes waiting)

DESSERT (to choose from)

1 House ice cream ball
Home - made chocolate cake

DRINK

1/2 mineral water or soft drink

10% VAT included - Price per person or portion. Bread € (coeliac €)