



Fish & seafood

	Wild corvina with sautéed baby squid, fava beans, onion & crunchy seeds	25,5
	Slow-cooked cod with red peppers & its cooking juice	25,9
	Monkfish ‘suquet (stew) with shrimp & clams	26,9
	Gilthead bream in salt or baked (600 to 800 gr)	32,5
	Grilled fish & bivalves. (Price per person. Minimum 2 people)	35,9
	Seafood platter (Price per person. Minimum 2 people)	45

Meat

	‘Martiko’ (Navarra) duck confit with wild berry syrup & apple	22,9
	Roast suckling iberian pig (slow - roast 4 h) with smoked barbecue grill	23,9
	Iberian pork fillet with poor-man’s potatoes & Boro marinade	27,5
	Bull tail stewed in red wine at slow - roast	29,9
	Dry-aged Galician beef entrecôte ‘low loin’	34,5
	Galician beef tenderloin with seasonal garnish	38,9

To be shared

	½	PORTION
		

Cold starters

	PORTION
	
	

Our frying

	½	PORTION
		
		

Hot starters

	PORTION
	

* With chickpea flour (suitable for coeliacs).

Our selection of paellas, rice & ‘fideuás’



VEGETABLES

Onion ‘paella’ caramelised (creamy)	14,9
Organic vegetables paella	15,9
 Rice reed style (mallorcan vegetables)	16,9

MIXED

Cod & snails paella	21,5
Prawn & chard risotto – check availability –	23,5
‘Seafood & mountain’ Paella	24,5

MEAT

 Valencian paella with chicken & /or rabbit & a hint of rosemary	18,5
Rice ‘walked’ oven - baked & crockpot whith chickpeas, chicken, meat ball & iberian pork ear (Price per person. Minimum 2 people)	18,9
Catalan rice sausages & mushrooms (creamy)	19,9
Rice with bull tail & vegetables (creamy)	26,5



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



‘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	18,9
Blue crab paella - to choose between paella or broth rice -	20,5
Shellfish Paella with squid, baby squid, mussels, prawns & Norway lobster	21,5
Black rice with clams & squid	22,9
Mr. Parellada’s paella - all bones & shells removed - with squid, baby squid, shrimp & monkfish	24,9
 Creamy rice with octopus & scallops	27,9
Lobster paella (Price per person. Minimum 2 people & in even portions)	31,9
Lobster & rice ‘Caldereta’ (stewed casserole). (Price per person. Minimum 2 people & in even portions)	33,5

A banda rice ‘king of paella’

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



— Fish	32,5
— Shellfish	38,9

FIDEUAS



Organic vegetables	15,9	‘Gentelman’s’ shellfish	18,9
Valencian with chicken & / or rabbit	16,9	all bones & shells removed - with prawns, baby squid & squid	
Black with clams & squid	21,9	Classic shellfish	19,9
		Bull tail with vegetables (creamy)	27,5

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	3,5	Caprese salad with burrata and pesto	18,5
Roast Suckling Pig and Apple Heart Bomb	5,5	Salmon tartare with avocado and guacamole	19,9
Traditional Andalusian Gazpacho	8,5	Suckling pig (600 g) slow-cooked	32,5
Two Tacos filled with Iberian pork ribs (2 pieces)		Vegetable paella with pisto and Padrón peppers (vegan) + fried egg	16,9
Slow-cooked with Japanese-style sauce.	8,9		
Mille-feuille of salmon and melon	13,9	Paella in Caprese style with tomato, basil and mozzarella.	21,5

		GLASS	BOTTLE	
	AMPARÍN WHITE D.O. RUEDA 'SUPERIOR' / verdejo Pre-phyloxera vineyards, house selection (signature label).	4,5	17,5	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.	4,5	17,5	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.		19,5	
	ÁNDICA WHITE   DO VALLE CURICÓ CENTRAL (CHILE) / sauvignon blanco In harmony with the Andean nature	5	19,9	
	LAURISA WHITE D.O. RIES BAIXAS / albariño Delicate, fresh, citrusy & with a saline character	7	26,9	EXCLUSIVE GRUP XÀTIVA
	HOMBRE BALA WHITE D.O. MADRID / albillo real - 6 meses roble francés – BIODINÁMICO Bright freshness and acidity.		37,5	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.		57,5	
	GARNATXA ROSÉ ROSÉ   D.O. PENEDÈS / 4 meses - garnacha Maximum elegance and minimal intervention, with structure and finesse.		19,5	
	CHATEAU GRAND VILLAGE RED A.O.C. BORDEAUX SUPÉRIOR - 20 meses - merlot cabener franc A Bordeaux classic		37,9	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		43,5	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.		54,5	
	PSI RED D.O. RIBERA DEL DUERO - 16 months - fine red - petit grenache Artisanal of exceptional quality – a signature of Dominio de Pingus		61,5	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)

42€ 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)

35€ 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.

30€ person

Children's menu

Children up to 12 years old
1 dish 18€ / 2 dishes 24€

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 1,8€ (coeliac 4€)