



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 with pankò	3,5	Grandma Andrea's fricandeau of veal with wild mushrooms	18,9
Two cube filled with Iberian pork ribs (2 pieces)			
Slow-cooked with japanese-style sauce	8,9	Suckling pig (600 gr) at low temperature	32,5
Wild Mushroom, caramelised Onion & tender garlic cube (2 pieces) -vegan -	8,9	Wild Mushroom & wild mushrooms Paella - dry or creamy - (vegan)	19,5
Cream of Zucchini Soup with 'cremet' & crispy onion	9,5	Scarlet shrimps carpaccio Paella with garlic & oil stew	20,9
Sautéed seasonal mushrooms with garlic & parsley	19,9	Vegetable rice with mushrooms & Iberian pork "Lagarto" topped with crispy Iberian pork (bacon)	24,5

		GLASS	BOTTLE	
	AMPARÍN WHITE D.O. RUEDA 'SUPERIOR' / verdejo Pre-phylloxera vineyards, house selection (signature label)	4,5	17,5	EXCLUSIVE GRUP XÀTIVA
	MIQUELET WHITE   D.O. TERRA ALTA / white grenache An unusual gastronomic wine combining elegance & complexity		17,5	EXCLUSIVE GRUP XÀTIVA
	ÁNDICA WHITE   DO VALLE CURICÓ CENTRAL (CHILE) / sauvignon white In harmony with Andean nature		19,9	Silver The Global Organic & Vegan Wine Masters 89 Wine Enthusiast
	CHATEAU GRAND VILLAGE WHITE A.O.C. BORDEAUX / 8 months - sauvignon blanc & semillon Elegant, structured & aromatic, with impressive depth & character		43,5	95 Suckling 93 Parker
	LALOMBA ROSÉ D.O. CA. RIOJA / grenache- viura The first of Ramón Bilbao's Finca Wines, with the character of a great white		43,9	Or Concourse Mondial Bruxelles 95 Proensa 94 Gourmets & Jamie Goode 92 Peñin, Repsol / 93 Atkin
	TERROIR SENSE FRONTERES RED D.O. MONTSANT / 6 months -grenache A traditional Montsant in the Burgundian style		33,9	91 Peñin 93 Parker & Atkin
	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 (BURGUNDY) -14 months- pinot noir Elegant & fresh, with a light & delicate body, featuring notes of red fruits & spices		54,5	91 Revou du Vin de France Outstanding Burghound
	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 Peñin 93 Decántalo 92 Parker
	SIERRA CANTABRIA COLEC.PRIV. RED D.O.CA. RIOJA / 16 months - tempranillo Luscious, with remarkable depth, from 18 months of integrated viticulture		62,5	94 Peñin & Parker 93 Atkin / 96 Proensa 95 Suckling
	EL PUNTIDO RED D.O.CA. RIOJA / 18 months in french oak - tempranillo All the minerality of a young tempranillo. Elegant, expressive & powerful		62,9	94 Atkin & Peñin 93 Parker
	VICTORINO RED D.O. TORO / 16 months - tempranillo Elegance & character		69,9	94 Peñin y Parker 93 Atkin / 95 Suckling 96 Proensa & Guia Gourmets

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€)