



GROUP MENU DECEMBER 2026

Valid until the end of December
Except Christmas Eve, Christmas, Boxing day & New Year's Eve



“VICENT FERRER”

STARTERS

To share

Carpaccio of tomato with bonito, olives & onions from Figueres

+

Vegetable tempura with soy sauce

+

Mussels à la mariniere

MAIN COURSE

Organic vegetable rice with white & black butifarra sausage

or

Caramelised onion 'paella'

or

Baked sea bream with vegetables

or

Beer-braised chicken with sautéed mushrooms

DESSERT

Xàtiva cake

or

Artisan ice cream or sorbet

DRINKS

Fuente seca white wine -macabeu-sauvignon (d.o. Utiel-Requena)

Fuente seca red wine bobal-cabernet (d.o. Utiel-Requena)

Mineral water or soft drink

Coffee or tea

Glass of cava + nougats (supplement €5)

“JAVIER MARISCAL”

STARTERS

To share

Anchovies with onion, black olives, and olive paste

+

Marinated dogfish, Málaga-style

+

Andalusian-style baby squid

Garlic shrimp

+

Steamed mussels

MAIN COURSE

Black rice with potón and shrimp

or

Catalan-style rice with mushrooms and vegetables

or

Cod with red peppers and its cooking juices

or

Oven-baked duck confit with apple

DESSERT

Lemon and meringue pie

or

Artisan ice cream or sorbet

DRINKS

Amparín white (D.O. Rueda)

Legaris Roble red (D.O. Ribera del Duero)

Mineral water or soft drink

Coffee or tea

Glass of cava + nougats (supplement €5)



“LLUIS VIVES”

STARTERS

To share

Gratinated goat cheese salad with honey and nuts
+
Foie gras royale with Pedro Ximénez sherry, roasted apple & crispy corn nuts
+
Croquettes Duo (chicken & ham)
+
Andalusian-style baby squid

MAIN COURSE

Seafood paella with cuttlefish, squid, mussels, shrimps & crayfish
or
Oxtail fideuá with vegetables
or
Cod with red peppers & its cooking juices
or
Oven-baked Iberian pork tenderloin with honey, lemon, and mustard

DESSERT

Cheesecake and pistachio
or
Artisan ice cream or sorbet

DRINKS

Verdeo white wine (d.o. Rueda)
Raimat Abadia red wine (d.o. Costers del Segre)
Mineral water or soft drink
Coffee or tea
Glass of cava + nougats (supplement €5)



“JAUME 1”

STARTERS

To chare

Prawn carpaccio

+

Russian salad with potato, tuna, prawns, and avocado

+

Smoked Sardine Toast with Red Mojo Sauce, Leek, and Sesame Mayonnaise

+

Prawn croquette with panko

MAIN COURSE

Mr. Parellada Paella of baby squid, shrimp & monkfish

or

Oxtail in red wine (slow-cooked)

or

Grilled sea bass with tomatoes and black olive mayonnaise

or

‘Gentelman’s rice broth’ with prawns, cuttlefish & squid

DESSERT

Choco Boom chocolate cake

or

Artisan ice cream or sorbet

DRINKS

Enate 234 Chardonnay White Wine (D.O. Somontano)

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

Mineral water or soft drink

Coffee or tea

Glass of cava + nougats (supplement €5)

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.
- 50% of the amount will be requested in advance. *
- In case of exclusivity of the restaurant, the 100% will be need to be paid in advance.

* This payment can be made at the restaurant, by credit card, cash, bizum 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.

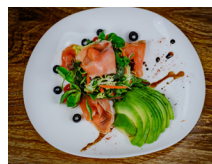
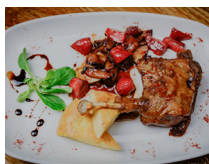
In case of not being possible to pay at the moment, the payment must be 100% in advance.

In case of not receiving the amount to confirm the reservation, L'Arrosseria Xàtiva has the right not to accept the reservation.

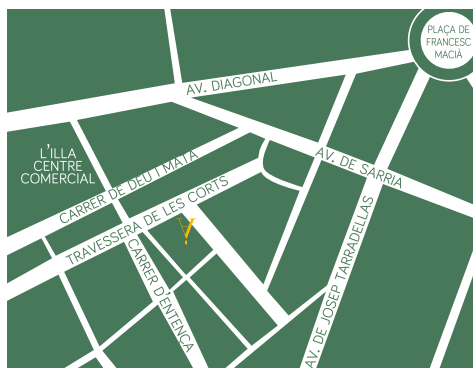
- Corresponds a ½ liter mineral water per person, and a wine bottle for 3 people (2 glasses per person approx.), the 2 glasses of wine could be changed by soda or beer. All the bottles that exceed the number of guests will be charged separately, as well as soft drinks, beers and spirits.

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

In the district of Les Corts, just two minutes from Diagonal avenue. Friendly & comfortable local (150 seats & 28 on the terrace), two reserved lounged (30 & 60 (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.



PAELLAS, SALADS, RISSOTTOS, MEATS, RICES, FISH, SEAFOOD



KITCHEN HOURS

Non-stop cooking: 12:30 to 23 h
(23:30 hs Fridays, Saturdays
& the eve of holidays).

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

arrosseria
XATIVA
GRACIA

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

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



KITCHEN HOURS

Non-stop cooking: 12:30 to 23 h
(23:30 hs Fridays, Saturdays
& the eve of holidays).

Open 365 days & nights of the year,
including holidays & weekends.

Torrent d'en Vidalet, 26. Gracia - Barcelona

T (+34) 932 848 502

M (+34) 670 811 767

www.grupxativa.com

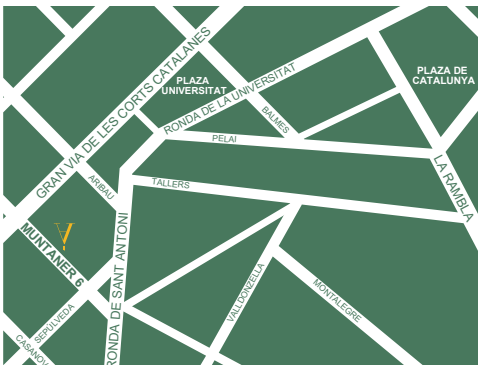
xativagracia@grupxativa.com

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

L' Arrosseria Xàtiva Sant Antoni, five minutes from Plaza Universidad & ten from Plaza Cataluña, is a restaurant specialized in rice & paellas w that can be enjoyed directly from the paella with a wooden spoon & in individual portions, cooked with sea water, artisanal rice from Valencia.
The restaurant has a capacity of 90 indoor diners & 30 on the terrace.



PAELLAS, SALADS, RISSOTTOS, MEATS, RICES, FISH, SEAFOOD



KITCHEN HOURS

Non-stop cooking: 12:30 to 23 h
(23:30 hs Fridays, Saturdays
& the eve of holidays).

Open 365 days & nights of the year,
including holidays & weekends.

Muntaner, 6. Sant Antoni - Barcelona
T (+34) 934 195 897
M (+34) 637 859 374
www.grupxativa.com
xativasantantoni@grupxativa.com