arrosseria

DES DE XÀTIVA 2001

més de 20 anys amb tu!

OPEN 365 DAYS & NIGHTS OF THE YEAR

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

@grupxativa

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

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

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

Our selection of **paellas, rice & 'fideuás'**

(noodles paella)

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
whith 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 with panko

Two cube filled with Iberian pork ribs (2 pieces)
Slow-cooked with japanese-style sauce

Wild Mushroom, caramelised Onion & tender garlic cube (2 pieces) -vegan -

Cream of Zucchini Soup
with 'cremet' & crispy onion

Sautéed seasonal mushrooms
with garlic & parsley

Grandma Andrea's fricandeau of veal
with wild mushrooms

Suckling pig (600 gr) at low temperature

Wild Mushroom & wild mushrooms Paella
- dry or creamy - (vegan)

Scarlet shrimps carpaccio Paella
with garlic & oil stew

Vegetable rice with mushrooms & Iberian pork "Lagarto"
topped with crispy Iberian pork (bacon)

Recommended Wines

	GLASS	BOTTLE
AMPARÍN WHITE D.O. RUEDA 'SUPERIOR' / verdejo Pre-phylloxera vineyards, house selection (signature label)		EXCLUSIVE GRUP XÀTIA
MIQUELET WHITE D.O. TERRA ALTA / white grenache An unusual gastronomic wine combining elegance & complexity		EXCLUSIVE GRUP XÀTIVA
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 months in french oak - **BIODYNAMIC** Bright freshness & acidity		93 Decántalo 92 Parker 91 Peñín
BILLAUD-SIMON CHABLIS TETE D'OR WHITE A.O.C. CHABLIS (BURGUNDY) / chardonnay - 10 months in french oak A classic from La Tête d'Or, very seductive, from 40- to 50-year-old vines		92 Decanter 91 Wine Spectator
CHATEAU GRAND VILLAGE WHITE A.O.C. BORDEAUX / 8 months - sauvignon blanc & semillon Elegant, structured & aromatic, with impressive depth & character		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		Or Concourse Mondial Bruxelles 95 Proensa 94 Gourmets & Jamie Goode 92 Peñin, Repsol / 93 Atking
TERROIR SENSE FRONTERES RED D.O. MONTSANT / 6 months –grenache A traditional Montsant in the Burgundian style		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		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		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		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		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		94 Atkin & Peñín 93 Parker

10% VAT included

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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 varities 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)
(shirmps, 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 breated chicken fingers

Beef hamburguer 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 €)