



a r r o s

QD

*Festive Brochure
2021*

64 Eastcastle St, London W1W 8NQ

020 3883 3525 – www.arrosqd.com



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Described as the standard bearer for Spain's modernist movement and holder of multiple Michelin stars, *Quique Dacosta* is a restless reinventor of tradition, with a lifelong passion for Valencian rice cooking. Our team is united by a love for traditional rice cooking – you could say it's in our DNA.

“A theatrical experience.”

Tatler

“These are deep, rich, rustic flavours.”

Giles Coren, *The Times*



“If you can’t get to Spain, let the food of the Iberian peninsula come to you.”

Evening Standard



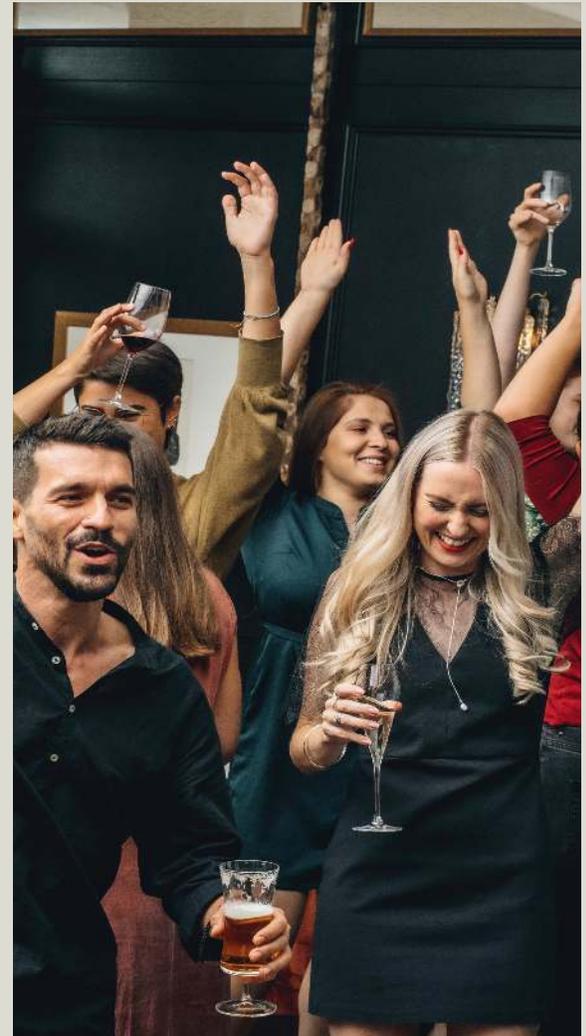
Private hire

Festive dining



Canapé menus

New Years Eve



Private Hire



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Private Hire

*Arros QD has a perfect area for any social setting or dining format.
Allow us to introduce them to you.*



The Bird Room

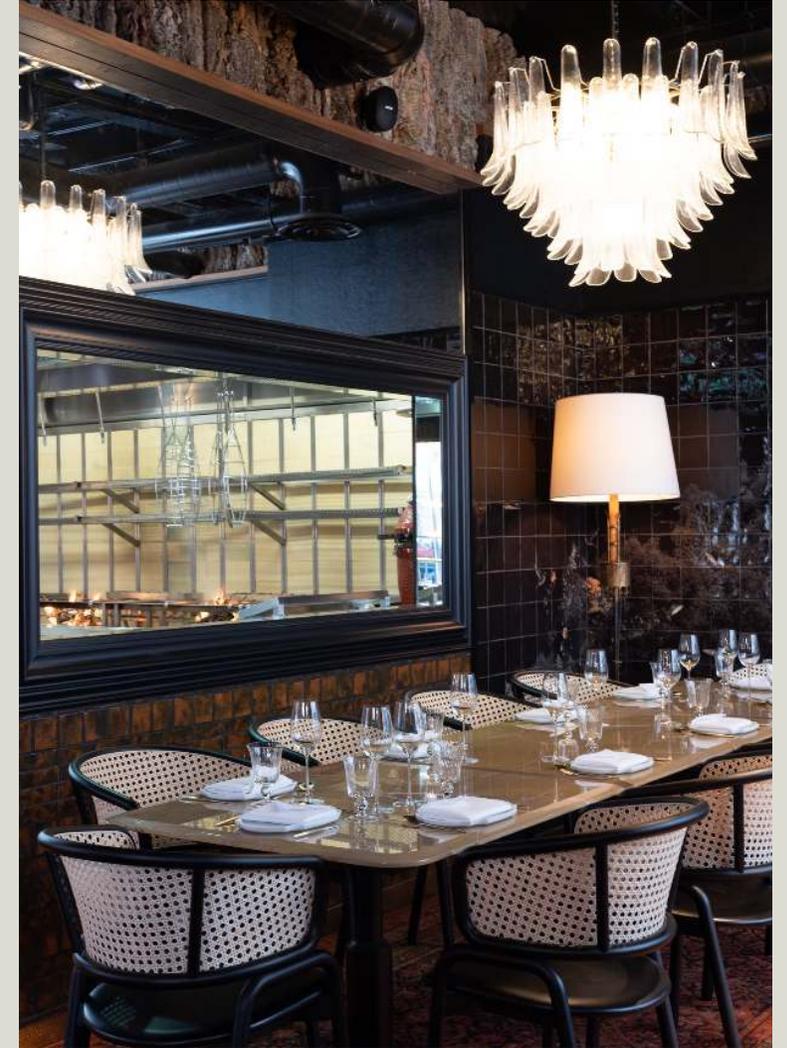
Semi-private room located on the ground floor, perfect for those who like to share yet keep something to themselves.

Total capacity:
20 seated
25 standing

The Chef's Table

Exquisitely located in the main room, an oasis amidst the action.

Total capacity:
12 seated



Private Hire

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The Light Room

From classic dining experience to specially tailored events.
Separate music control.

Total capacity:
56 seated
70 standing

The Lounge

Alluring space for pre or post dinner drinks, as well as standing drinks and canapé receptions.

Total capacity:
30 standing



Private Hire / Entire Venue

*From corporate events to weddings, Arros QD has hosted all types of social settings.
Total capacity: 130 seated, 190 standing*



Festive Dining



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Festive Dining

A selection of menus designed to delight your senses

VEGETARIAN £65

Cheese stones, Parmesan, Manchego cream

Sweetcorn skewers, Cayenne pepper, feta cheese cream

◇◇

Sliced courgette, yogurt, saffron, Ras el hanout, burnt goat's cheese

Wild mushroom ragout, Aubergine, truffle purée, pea shoots

Tender stem Broccoli, peanut sauce, crispy garlic

◇◇

Wild mushroom rice, broccoli sprouts, garlic emulsion

◇◇

Caramelised rice pudding

@Mirro

TASTE £70

Cheese stones, Parmesan, Manchego cream

Sweetcorn skewers, Cayenne pepper, feta cheese cream

◇◇

Tomato salad, Heritage tomatoes, Ajoblanco

Tuna tartare, Yellow fin tuna, avocado purée, leek julienne

Wild mushroom ragout, Roasted aubergine, truffle purée, pea shoots

◇◇

Corn-fed baby chicken
Caramelised red onion, tomato glaze

◇◇

Black ink rice, Basque cod, sugar snaps, pil pil emulsion

◇◇

Caramelised rice pudding

Cheesecake, Forest fruit sorbet, biscuit cream, almond paper

Festive Dining

A selection of menus designed to delight your senses

DISCOVER

£90

Cheese stones, Parmesan, Manchego cream

Truffle bomb, “Liquid” potato souffle, truffle spaghetti

◇◇

Topside beef tartare, Galloway beef, sourdough bread, pickled onion, mustard cress

Valencian citrus salad, Kale, tree tomato dressing, cashew nuts

Atlantic squid, Allioli, mojo rojo

◇◇

Milk-fed lamb leg

Chargrilled baby gem, Chilli butter

◇◇

Paella Valenciana, Rabbit, chicken, Garrofó beans, rosemary

◇◇

Cheesecake, Forest fruit sorbet, biscuit cream, almond paper

Chocolate slates, Bourbon jelly, hazelnuts

INDULGE

£120

Cheese stones, Parmesan, Manchego cream

Truffle bomb, “Liquid” potato souffle, truffle spaghetti

◇◇

Oysters, Rock oysters, mignonette sauce

Valencian citrus salad, Kale, tree tomato dressing, cashew nuts

◇◇

Grass-fed Cornwall Tomahawk

Galician Octopus leg, green chilli sauce, paprika, tomato pico de gallo

Chargrilled baby gem, chilli butter

◇◇

Paella Valenciana, Rabbit, chicken, Garrofó beans, rosemary

Or

Mediterranean rice, cuttle fish, tiger prawns, sea bream

◇◇

Cheesecake, Forest fruit sorbet, biscuit cream, almond paper

Chocolate slates, Bourbon jelly, hazelnuts

Canapé menu



  
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Canapé menu

Bite-sized

- Option 1: per piece, £3
- Option 2: 8 canapés per person £22
- Option 3: 10 canapés per person £26
- Option 4: 12 canapés per person £32

SOIL

Cheese stones
Tomato tartare cone
Mushroom skewers

SEA

Ecuadorian prawn ceviche
Tuna tartare
Smoked salmon cone, fresh cream
Salmon tartare
Truffled scallop ponzu skewer
Stone bass ceviche

SWEET

Chocolate truffles
Forest fruit cheesecake
Apricot jellies
Rice pudding
Chocolate slates

LAND

Truffle bomb
Black angus beef cone
Chicken skewers

Bowl food

Valencian citrus salad, Kale, tree tomato dressing, cashew nuts £6
Beef cheeks, Port wine reduction, coconut bechamel, peanuts, herb bouquet £9

Iberian presa, Jerusalem artichoke purée £10

Braised cauliflower, salty praline £5

Paella Valenciana, Rabbit, chicken, Garrofó beans, rosemary £12

Black ink rice, Basque cod, sugar snaps, pil pil emulsion £12

Wild mushroom rice, broccoli sprouts, garlic emulsion £12

Quique Dacosta Black ash rice, wild duck £12

Substantial

Pulled pork bao, barbecue sauce £7.5

Harissa chicken bao, coriander mayo £7

Braised aubergine bao, soy bean paste glaze £7

Cornish Queen scallop, pico de gallo £6

New Years Eve



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New Years Eve

Join us for a memorable night as we welcome the New Year with live music, free-flowing drinks and a refined menu.



Limited availability

events@arrosqd.com



Opening Hours

Tuesday – Thursday

12:00 to 14:30

18:00 to 22:00

Friday – Saturday

12:00 to 15:00

18:00 to 22:30

Sunday

12:00 to 16:00

Contacts

events@arrosqd.com

+44(0)20 3883 3525



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The evolution of paella



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