



MENÚ 'NAVIDAD'

150 per guest

For groups of 10 guests & above

Exclusively available during the festive season

Cheese Stones

Graphite cocoa butter shell with Parmesan
and Manchego cream

Truffle bomb

Potato pastry filled with 'liquid' egg yolk,
truffle and pancetta

Olive Oil Coca Bread

Served with traditional allioli

Valencian Kale Salad

Kale, Valencian citrus segments, tomato jelly, kumquat,
candied cashew nuts, tamarillo dressing

Cecina and Idiazabal Cheese

24-month air-cured ex-dairy beef, slightly smoked
with oak wood from Leon, and served with smoked
Idiazabal cheese and a wild mushroom escabeche

Tuna Tataki

Bluefin Atlantic Tuna, ají amarillo escabeche,
edamame beans, tosaka seaweed

Duck In The Jungle

Duck breast, sesame and soy glaze

Hidden Gem

Robata grilled baby gem, parsnip purée foam

Carabinero Rice

Wild Scarlet prawns,
Devon crab foam, seafood stock

Deconstructed Forest Fruits Cheesecake

Forest fruits, cream cheese, biscuit cream,
almond crumble, almond paper

Pumpkin Mille-Feuille

Pumpkin mille-feuille, mandarin crèmeux,
pistachio and pumpkin seed ice-cream

All prices are listed in GBP & are inclusive of 20% VAT. A discretionary 13.5% service charge will be added to your bill. If you have allergies or dietary enquiries, please speak to our staff prior to ordering.



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