

*a r r i b a*

Private Members' Society at Arros QD  
Fitzrovia | London

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# Welcome to ARRIBA

ARRIBA, meaning “above” in Spanish, is a members-led society located on the First Floor of Arros QD. Created as an extension of the restaurant’s culinary philosophy and cultural identity, ARRIBA brings together gastronomy, wine, art, business and conversation.

This is not a conventional London club. It is a place shaped by Spanish values, where hospitality comes before formality, conversation matters more than performance and culture is lived rather than staged.

“ARRIBA is a space celebrating Spanish and Hispanic culture through art, music, wine and gastronomy, and bringing together like-minded people across industries who share a love for Spain.”

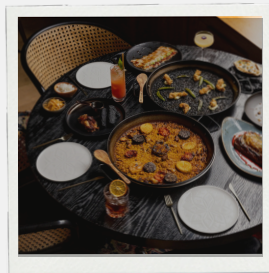




# Our Principles



**Spanish Experiences**  
Everything is rooted in Spanish culture, food, wine, conversation, art, book launches, music and business.



**Belonging Through Recognition**  
Members are known, remembered, and personally welcomed. Strong hosting and a clear reception experience underpin the culture.



**A Space That Means Something**  
A calm and trusted environment for conversation, hosting and connection. Discretion is part of the architecture.

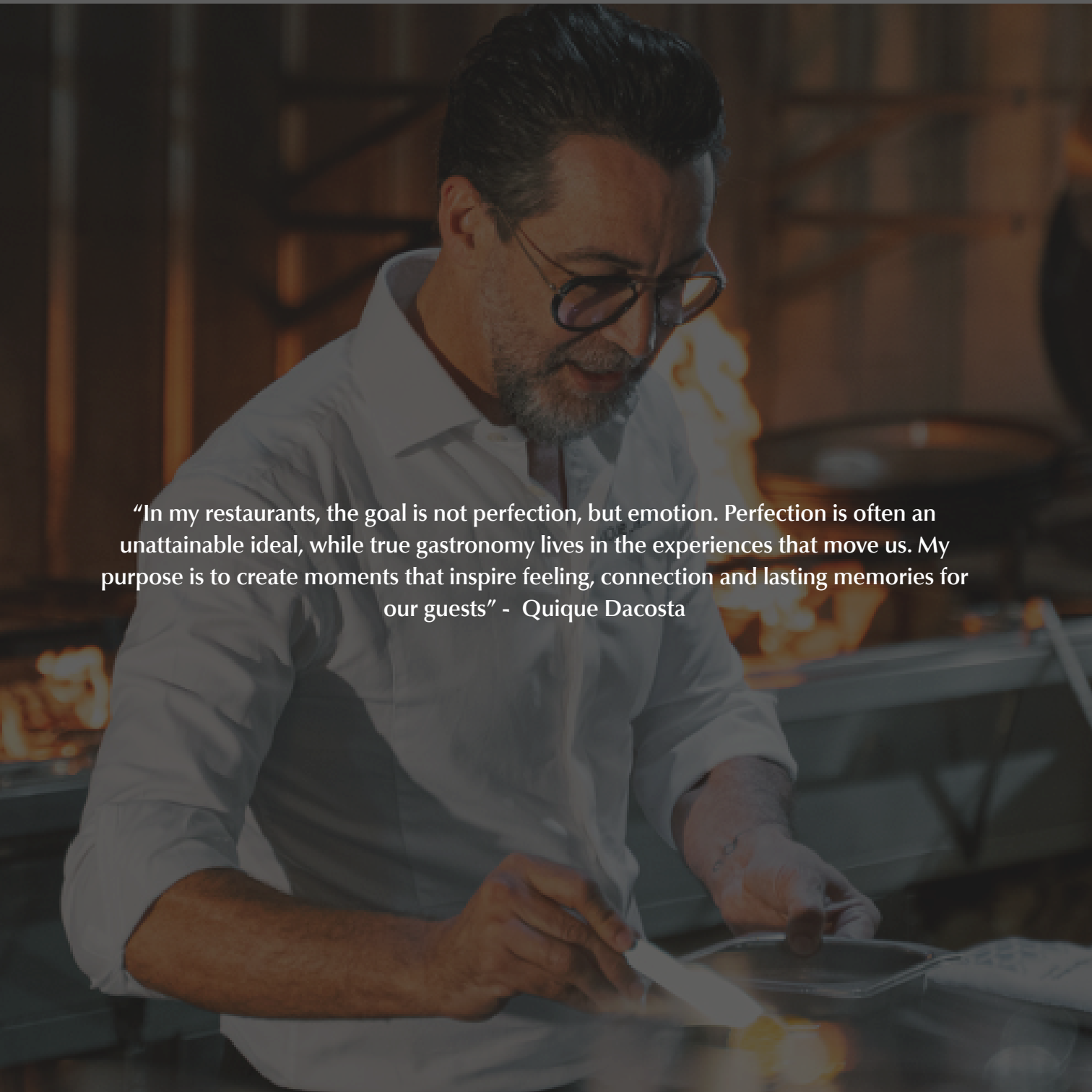
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# Why ARRIBA Exists

London has no shortage of places to be seen.  
Few places offer recognition.  
ARRIBA exists for those who wish to:

Be welcomed personally.  
Host with credibility.  
Work in discretion.  
Engage in culture without performance.  
Experience Spain in London, authentically.  
Belonging is not manufactured here.  
It is earned through shared experience.

A chef with a beard and glasses, wearing a white shirt, is focused on his work in a kitchen. He is looking down at a tray or piece of paper he is holding. The background is a warm, dimly lit kitchen with visible flames from a stove, suggesting a busy and professional environment.

“In my restaurants, the goal is not perfection, but emotion. Perfection is often an unattainable ideal, while true gastronomy lives in the experiences that move us. My purpose is to create moments that inspire feeling, connection and lasting memories for our guests” - Quique Dacosta

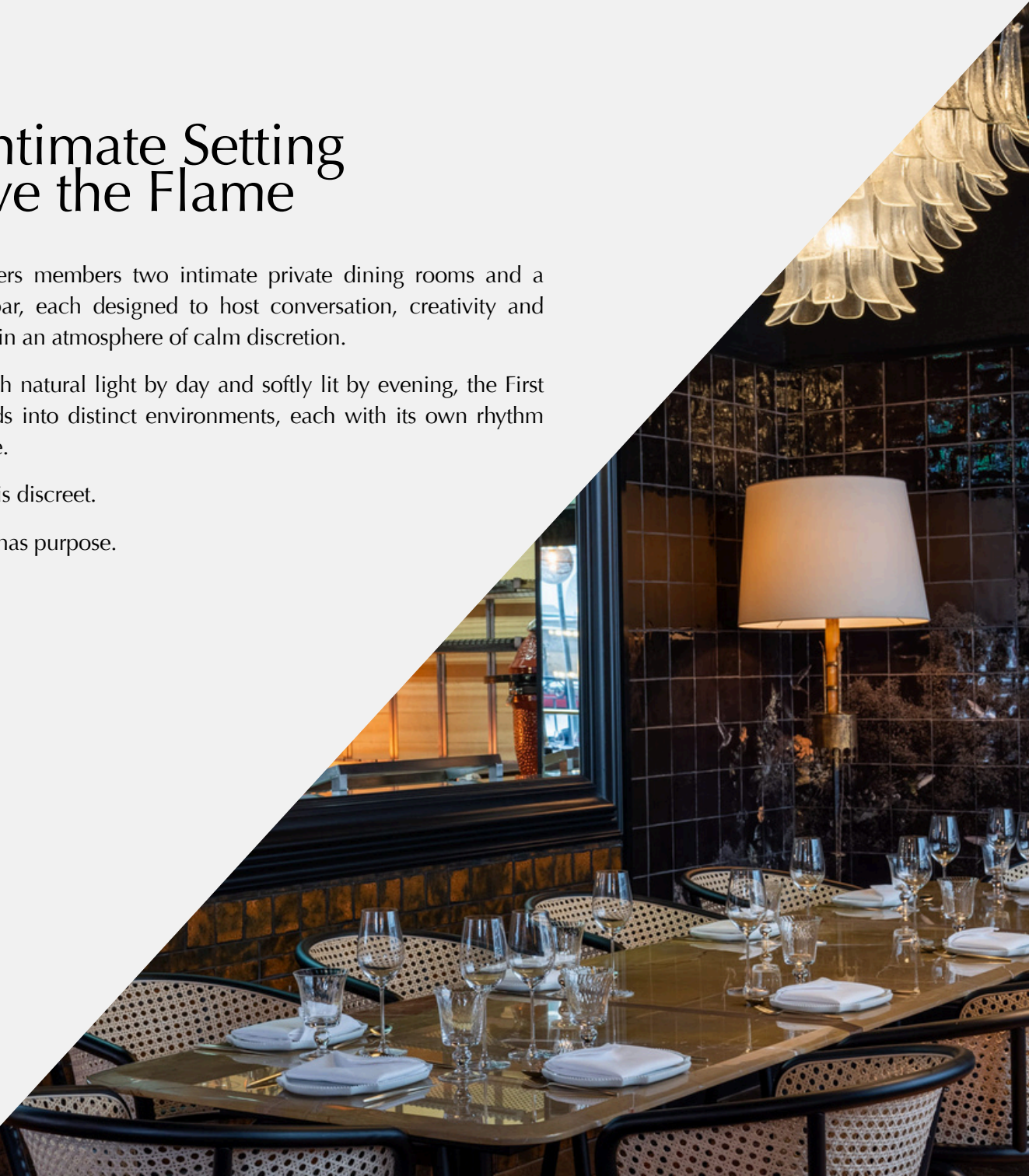
# An Intimate Setting Above the Flame

ARRIBA offers members two intimate private dining rooms and a dedicated bar, each designed to host conversation, creativity and connection in an atmosphere of calm discretion.

Flooded with natural light by day and softly lit by evening, the First Floor unfolds into distinct environments, each with its own rhythm and purpose.

Each space is discreet.

Each space has purpose.



# The Spaces

Named for its striking chandeliers and luminous design, the Light Room is ARRIBA's principal gathering space.

By day, it provides an elegant and inspiring setting for working lunches, private meetings and cultural salons. Natural daylight fills the room, creating an atmosphere suited to thoughtful exchange.

By evening, it transforms into a warm, refined setting for private dinners, curated encounters and society gatherings.

Capacity:

Up to 45 seated | 65 standing





# The Spaces

More secluded in character, the Private Dining Room offers a discreet environment for hosting with confidence.

Ideal for chef-led dinners or intimate celebrations, executive lunches and meetings. The room is also equipped with a projector, making it perfectly suited for presentations, private screenings and professional gatherings. This space allows members to gather in privacy while remaining connected to the energy of the House.

Capacity:  
Up to 20 seated | 40 standing

# The Spaces

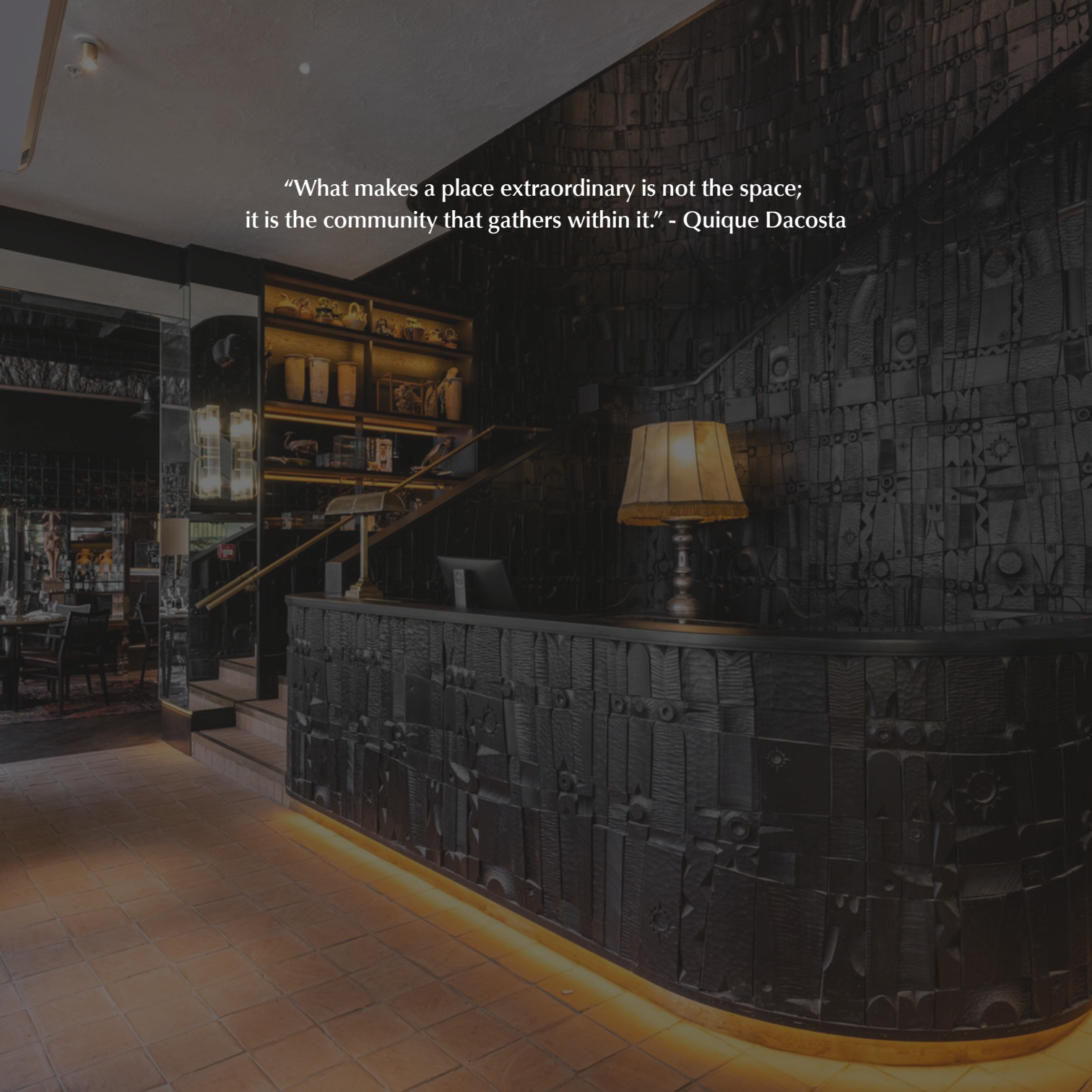
## *Our Bar*

An exceptional space, at the heart of the First Floor sits the ARRIBA Bar, wine, masterful cocktails and quietly social.

Designed for conversation and connection, it is where members gather for informal encounters, tastings and evening exchanges.



“What makes a place extraordinary is not the space;  
it is the community that gathers within it.” - Quique Dacosta



# Gastronomy & Culinary Experiences

At ARRIBA, gastronomy sits at the heart of the experience. Members are invited to discover a curated calendar of culinary moments celebrating craftsmanship, creativity and exceptional produce. Throughout the year, ARRIBA will host exclusive dining experiences, bringing together chefs, producers and members around the table.

A highlight of the programme would be a signature annual dining experience with Quique Dacosta , featuring a specially curated menu inspired by Quique's seven-Michelin-starred philosophy and the spirit of Valencian gastronomy that defines Arros QD.

Members will also enjoy access to a special ARRIBA menu throughout the year, created exclusively for the society and showcasing seasonal ingredients and the culinary identity of the House. The calendar culminates in the Annual ARRIBA Society Party, a celebration bringing together members, ambassadors and invited guests for an evening of exceptional food, wine and community.

*Terms & Conditions Apply.*



# Events & Cultural Calendar

At ARRIBA, membership extends far beyond access; it is participation. Our year-round programme is designed to stimulate both mind and palate, curating a calendar of gastronomic, oenological and cultural encounters that bring our community together.

Members are invited to a thoughtfully curated series of:

- Intimate masterclasses with Executive Chef Eduardo Salazar, exploring the traditions of Spanish fire cooking and regional gastronomy.
- Encounters with visiting Spanish producers, winemakers and artisans, offering rare tastings and insights into the culture behind the products.
- Celebrations of key Spanish gastronomic dates, including World Paella Day, seasonal rice festivals and regional food traditions.
- Winemaker-led tastings exploring the diversity of Spain's wine regions, including harvest celebrations during La Vendimia.
- Special evenings celebrating Hispanic national and regional traditions, such as San Juan, Three Kings Day, and Fallas-inspired celebrations.
- Collaborative dinners with visiting chefs and culinary figures from across Spain and South America.
- Flamenco and live Hispanic music evenings, celebrating rich artistic heritage.
- Cinema nights and cultural salons, exploring film, literature and contemporary Hispanic culture.
- Members' receptions and seasonal celebrations bringing together London's community passionate about our culture, gastronomy and wine.



# Personal Services & Access

Membership at ARRIBA extends well beyond our walls.

ARRIBA offers members privileged access to a carefully curated network of lifestyle, hospitality and cultural partners, designed to enhance both daily living and global travel.

Through this service, members benefit from:

- Preferred rates and exclusive privileges at select luxury hotels and resorts
- Priority reservations and preferred access within our current and future locations
- Curated lifestyle partnerships across fashion, wellness, retail and travel
- Bespoke event creation and private celebration planning
- Dedicated support for dining, entertainment and cultural recommendations

As Arros QD expands internationally, ARRIBA members will enjoy reciprocal access across our global locations, ensuring continuity of experience wherever they travel.

In addition, we are developing a wider network of reciprocal partnerships, offering access to select private members' societies worldwide, including Madrid.

The aim is simple: to ensure that wherever our members are - London, Madrid or beyond - ARRIBA travels with them.



# Becoming a Member

Membership at ARRIBA is open to individuals who share our values: a respect for craftsmanship, culture and gastronomy.

We welcome a diverse community of professionals, creatives, entrepreneurs and cultural leaders, united not by industry, but by mindset and love of Spain and Hispanic Culture. ARRIBA is built around curiosity, generosity of spirit and a shared appreciation for exceptional experiences.

## *The Application Process*

Applications require the support of a current member or ambassador, who acts as proposer. A seconder from within the community may also support the application.

For prospective members who may not yet know someone within ARRIBA, our team is happy to facilitate introductions and guide applicants through the process.

Each application is reviewed to ensure alignment with our ethos and to preserve the integrity and spirit of the community. Membership is not about exclusivity for its own sake; it is about cultivating the right environment for our members to connect, collaborate and thrive.





# Membership Fees

**Annual Society** £600

**Annual Under 30** £350

**Annual Patrón** £2,250

**Annual Corporate** Price on application

**Joining Fee** £495

*Applies to Society, Cultural and Patrón categories. Under-30s membership carries a reduced £150 joining fee.*

*\*Shown rates include VAT.*

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To enquire about membership, please contact:  
**[membership@arriba.london](mailto:membership@arriba.london)**

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