

MENÚ 'VEGETARIANO'

Cheese stone, parmesan, manchego cream, cocoa butter

Inflated mini breadsticks, truffle cream

Olive oil coca bread, traditional allioli

Kale citrus salad, mixed Valencian citrus, kumquats, cashew nuts, tamarillo dressing

Grilled Olavidia cheese, apricot and walnut toast, smoky fig chutney

Hen of the wood 'Maitake', crispy kale, miso jus, black sesame emulsion

Baby potatoes, mojo verde

Broccolini, peanut sauce

Mushroom rice, seasonal mushrooms, truffle cream, vegetable stock

Grilled pineapple, coconut sorbet

ARROS QD BY QUIQUE DACOSTA

A large, stylized handwritten signature in black ink, reading "Arros". The signature is fluid and cursive, with the first letter 'A' being particularly large and looping.

MENÚ 'SOBREMESA'

Cheese stone, parmesan, manchego cream, cocoa butter

Truffle bomb, 'liquid' potato soufflé, truffle 'spaghetti'

Olive oil coca bread, traditional allioli

Crab 'Ensaladilla', brown and white Cornish crab, mustard mayonnaise

Atlantic Bluefin tuna tostada, pericana XO sauce, citrus emulsion

Presa Ibérica 100% acorn-fed, leek ashes, Jerusalem artichoke purée and crisps (120g)

Baby potatoes, mojo verde

Paella Valenciana, chicken, rabbit, Garrofó beans, artichokes, veal and herbs stock

Grilled pineapple, coconut sorbet

Deconstructed chocolate brownie, meringue and chocolate slates, bourbon jelly, salted praline

ARROS QD BY QUIQUE DACOSTA

A large, stylized handwritten signature in black ink, appearing to read 'Arros' or 'Dacosta', positioned in the bottom right corner of the page.

MENÚ 'FIESTA'

Cheese stone, parmesan, manchego cream, cocoa butter

Truffle bomb, 'liquid' potato soufflé, truffle 'spaghetti'

Olive oil coca bread, traditional allioli

Jamón Ibérico by Juan Pedro Domecq (Black label)

Kale citrus salad, mixed Valencian citrus, kumquats, cashew nuts, tamarillo dressing

Atlantic Bluefin tuna tostada, pericana XO sauce, citrus emulsion

Grilled Ibèrian lamb leg, honey and orange glaze

Baby potatoes, mojo verde

Txangurro rice, brown and white crab meat, kimchi foam, seafood stock

Basque cheesecake

Deconstructed chocolate brownie, meringue and chocolate slates, bourbon jelly, salted praline

ARROS QD BY QUIQUE DACOSTA

A large, stylized, handwritten signature in black ink, which appears to read 'Quique Dacosta', is positioned in the bottom right corner of the page.

MENÚ 'GRAN RESERVA'

Cheese stone, parmesan, manchego cream, cocoa butter

Truffle bomb, 'liquid' potato soufflé, truffle 'spaghetti'

Olive oil coca bread, traditional allioli

Hamachi ceviche, gazpacho tiger milk, toasted corn 'cancha', orange wedges

Kale citrus salad, mixed Valencian citrus, kumquats, cashew nuts, tamarillo dressing

Atlantic octopus, cumin cream, sweet and sour Paprika mojo

Grass-fed Aberdeen Angus tomahawk from Ayrshire, Scotland (45 days aged)

Baby potatoes, mojo verde

Mediterranean rice, wild Atlantic red prawns, cuttlefish, sea bream, seafood stock

Basque cheesecake

Grilled pineapple, coconut sorbet

ARROS QD BY QUIQUE DACOSTA

A large, stylized handwritten signature in black ink, which appears to read 'Quique Dacosta'.