

## BOTTOMLESS PAELLA BRUNCH MENU

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Get ready for a brunch experience like no other at Arros QD. This brunch menu is a feast for the senses with free flowing paella, drinks and live entertainment.

**55.00 per person**

**upgrade to free flowing sparkling, red, white or rosé wine for 35.00 per person\***

*- On arrival -*

Agua de Valencia served with a 'rose'

*- At your table -*

**Truffle bomb**  
potato pastry filled with 'liquid'  
egg yolk, truffle and pancetta

**Cheese stones**  
graphite cocoa butter shell with  
parmesan and manchego cream

**Panipuri**  
filled with a tomato and basil emulsion

**Fried panko prawns**  
ash coated prawns with romesco sauce

**Ceviche pez limón**  
stone bass, tiger milk, cancha corn, chilli,  
coriander cress, topped with pineapple  
bubbles

**Pizza putanesca**  
rice paper pizza, parmesan cream,  
kalamata olive emulsion, anchovy cream,  
sun-dried tomatoes, baby basil

**Pork and roll**  
achiote pulled pork rib brioche, savoy  
cabbage and ras el hanout

**Tuna cone**  
tuna tartar, dried tomato, chilli powder

*- Bottomless paella -*

**Paella valenciana**  
chicken, rabbit, Garrofó beans, rosemary, veal and herbs stock

**Black ink rice**  
squid, sugar snaps, pil pil emulsion, seafood stock

**Vegetable rice**  
grilled aubergine, red pepper, Garrofó beans, vegetable stock (v)

*- Desserts -*

Apple pie

Chocolate caviar

Basque cheesecake

Ⓥ vegetarian ⓖ gluten-free Ⓦe vegan Ⓦo vegan option available

\*Please note; free flowing is only valid if all guests choose to upgrade and valid for 90 minutes.

Please inform a member of staff of any allergies and/or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens or cross contamination. A discretionary 12.5% service charge will be added to your bill. Prices include VAT.