

BOTTOMLESS PAELLA BRUNCH MENU

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.