



# About Arros QD

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Quique Dacosta brings the warmth and theatricality of Valencian gastronomy to Fitzrovia, sharing his passion for seasonal rice dishes cooked over wood fires and served in dramatic surroundings. Discover the evolution of paella with a masterful modernist twist.

Our space was conceived by globally renowned Spanish interior designer Lázaro Rosa-Violán, with open fires and a glazed wine cellar providing a spectacular visual backdrop in which to experience the evolution of paella. Our menu combines Mediterranean influences with locally sourced ingredients, accompanied by classic wines from around the world, as well as many undiscovered Spanish gems that you will find nowhere else in London.

“A theatrical experience.”

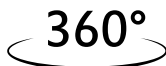
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For more information you can email

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or

call +44(0) 20 3883 3525



Click for a tour  
of our spaces



YUKON TERRACE  
Rice & Broth  
SPECIALTY RICE

Rice & Broth  
Rice & Broth



# The Dining Room

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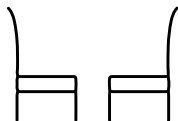
Everything in the Dining Room revolves around the six-metre woodfire stove where our chefs weave their magic, with theatrical seating around the open kitchen and a classic, modern dining experience.



## Capacities

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For alternative room layout requests, please discuss with your event organiser.



Seated: 60 Guests



Standing: 80 Guests



# The Bird Room

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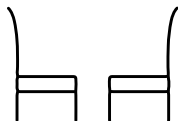
A beautifully designed spacious, semi-private versatile area on the ground floor. Very bright and airy during the day time due to natural light coming through the big windows, transformed into a Cosy and dramatic environment during the evening.



## Capacities

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For alternative room layout requests, please discuss with your event organiser.



Seated: 15 Guests



Standing: 30 Guests



# The Light Room

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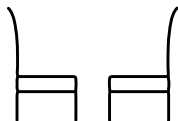
Aptly named due to its gorgeous design full of different light features and chandeliers, filled with natural daylight through the day. From a classic dining experience to a more informal casual dinner, the light room is completely versatile and the perfect hideaway to enjoy any of our exquisitely curated menu.



## Capacities

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For alternative room layout requests, please discuss with your event organiser.



Seated: 45 Guests



Standing: 60 Guests



# The Lounge Private Dining Room

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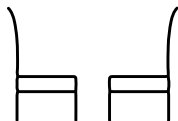
A comfortable, private, relaxing hideaway filled with natural daylight through the day; a perfect ambience for day delegate meetings. The lounge offers guests a relaxed area to enjoy standing drinks receptions or more formal dining and can be paired with Barraca bar.



## Capacities

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For alternative room layout requests, please discuss with your event organiser.



Seated: 20 Guests



Standing: 30 Guests





# The Chef's Table

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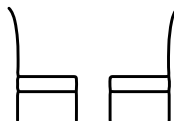
The exquisite location of this table in the main dining room allows guests to gaze at our chefs in action next to the real wood fires enlightening all your senses for a truly magical experience.



## Capacities

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For alternative room layout requests, please discuss with your event organiser.



Seated: 10 Guests







# Canapés

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3.00 (per canapé)

22.00 (8 per guest)

26.00 (10 per guest)

32.00 (12 per guest)

## *Land*

Truffle bomb  
Beef tartare  
Chicken skewers

## *Sea*

Ecuadorian prawn ceviche  
Tuna tartare  
Smoked salmon cone, fresh cream  
Salmon tartare  
Scallop ponzu skewer  
Stone bass ceviche

## *Soil*

Cheese stones  
Tomato tartare cone  
Mushroom skewers

## *Sweet*

Chocolate truffles  
Forest fruit cheesecake  
Apple pie

*Please note our canapé selection is suitable as an addition to one of the main menus.*



# Bowl Food

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Costed accordingly, we recommend ordering 5 bowls per person.  
Our bowl food selection is suitable for standing parties only.

Braised cauliflower 5  
salty praline

Kale salad 6  
kale, tree tomato dressing,  
cashew nuts

Cornish Queen scallop 6  
pico de gallo

Harissa chicken bao 7  
coriander mayo

Braised aubergine bao 7  
soy bean paste glaze

Pulled pork bao 7.5  
barbecue sauce

Beef cheeks 9  
port wine reduction, coconut  
bechamel, peanuts, herb bouquet

Iberian presa 10  
Jerusalem artichoke purée

Paella Valenciana 12  
rabbit, chicken, Garrofó beans,  
rosemary garnish

Black ink rice 12  
squid, sugar snaps,  
pilpil emulsion

Wild mushroom rice 12  
broccoli sprouts, garlic emulsion



# Vegetarian

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A specially designed menu to take you on a vegetarian flavour-filled journey  
65.00

## Cheese stones

graphite cocoa butter shell with  
parmesan and manchego cream

## Kale salad

kale, assorted tomato, tomato jelly,  
citric segments, candied cashew nuts

## Fresh burrata

from La Latteria, panipuri filled  
with tomato and basil emulsion

## Wild mushroom ragout

roasted aubergine, truffle purée,  
crispy onion, pea shoots

## Vegetable rice

grilled aubergine, red pepper,  
Garrofo beans, vegetable stock

## Broccolini

peanut sauce, crispy garlic

## Harissa cauliflower

Charred and served with  
a hazelnut praline

## Apple pie

apples, brandy soaked prunes,  
caramelised puff pastry, vanilla ice-cream





# Taste

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A gastronomical exploration and delight in all the possibilities that contemporary cuisine has to offer.

70.00

Coca olive oil bread  
traditional allioli

Cheese stones  
graphite cocoa butter shell with  
parmesan and manchego cream

Tuna tartare  
yellowfin tuna, avocado purée, pickled  
red onion, wakame, rice cracker

Wild mushroom ragout  
roasted aubergine, truffle purée,  
crispy onion, pea shoots

Iberian presa (120g)  
served in a smoked cloche, Jerusalem  
artichoke purée, Jerusalem crisps

Matanza rice  
sobrasada, chorizo, tomato,  
pork belly, game and poultry stock

Basque cheesecake  
gorgonzola based, served whole

White chocolate caviar  
chocolate mousse, white chocolate  
caviar pearls, passion fruit



# Discover

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The best of Arros QD, all in one taste-bud tingling menu filled with Quique's iconic dishes.

90.00

Coca olive oil bread  
traditional allioli

Cheese stones  
graphite cocoa butter shell with  
parmesan and manchego cream

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

Papada Ibérica  
acorn-fed Arturo Sánchez  
100% Ibérico pork jowl

Kale salad  
kale, assorted tomato, tomato jelly,  
citric segments, candied cashew nuts

Mediterranean tiger prawns  
tiger prawn, brava sauce, crispy onion

Milk-fed lamb leg  
paprika marinated lamb leg, pea shoots

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

Broccolini  
peanut sauce, crispy garlic

Apple pie  
apples, brandy soaked prunes,  
caramelised puff pastry, vanilla ice-cream

White chocolate caviar  
chocolate mousse, white chocolate  
caviar pearls, passion fruit



# Indulge

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Experience a multitude of delightful flavours in Quique Dacosta's innovative and forward-thinking approach to food.

*120.00*

Coca olive oil bread  
traditional allioli

Cheese stones  
graphite cocoa butter shell with  
parmesan and manchego cream

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

Juan Pedro Domecq  
six times awarded 3 gold stars as best  
Ibérico ham. Cured for over 42 months

Kale salad  
kale, assorted tomato, tomato jelly,  
citric segments, candied cashew nuts

Grass-fed Cornwall tomahawk  
chargrilled, chimichurri sauce

Mediterranean rice  
cuttle fish, red prawns, sea bream,

Broccolini  
peanut sauce, crispy garlic

Basque cheesecake  
gorgonzola based, served whole

White chocolate caviar  
chocolate mousse, white chocolate  
caviar pearls, passion fruit



## Sommelier events at Arros QD

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**From 30.00 per person**

Excite your senses with our exclusive wine tasting and food pairing experiences. Relax with a private wine tasting in one of our beautifully and intricately designed rooms, enjoying the aromas, flavours and colours of our expertly selected wines and nibbles with our Head Sommelier.

Our experiences are tailored to your appetite, encouraging light-hearted fun, from introductions to our wine collection to delving deeper into the complexities of our wines.

Choose from one of our recommend tastings which will take you on a journey through the Mediterranean or ask your event organiser to create your own bespoke experience personalised to your guests.

Extend your time with us by moving into the restaurant and indulge in a delicious selection of small plates each designed to compliment your wine tasting experience.

If you want to make your event a little more exclusive, our sommelier wine tastings can be added to any room hires.

*Please note; we ask for a minimum of ten guests for a private sommelier tasting.*





@arrosqd

[www.arrosqd.com](http://www.arrosqd.com)

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