

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 citruses, kumquats, cashew nuts, tamarillo dressing

Burrata, panipuris, tomato emulsion, sun-dried tomatoes, pine nuts

Grilled Oyster mushroom, truffle foam, crispy onions, miso glaze

Baby potatoes, mojo verde

Broccolini, peanut sauce

Grilled calçots rice, romesco hazelnut sauce, vegetable stock

Pumpkin and pistachio mille-feuille

ARROS QD BY QUIQUE DACOSTA



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

Grilled Oyster mushroom, truffle foam, crispy onions, miso glaze

Preso 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

Pumpkin and pistachio mille-feuille

Deconstructed forest fruits cheesecake

ARROS QD BY QUIQUE DACOSTA



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 tataki, Ají amarillo escabeche, tosaka seaweed

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 with Gorgonzola cheese

Warm chocolate cake

ARROS QD BY QUIQUE DACOSTA



MENÚ 'GRAN RESERVA'

Cheese stone, parmesan, manchego cream, cocoa butter

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

Olive oil coca bread, traditional allioli

Atlantic Bluefin tuna tataki, Ají amarillo escabeche, tosaka seaweed

Burrata, panipuris, tomato emulsion, sun-dried tomatoes, pine nuts

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 with Gorgonzola cheese

Pumpkin and pistachio mille-feuille

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