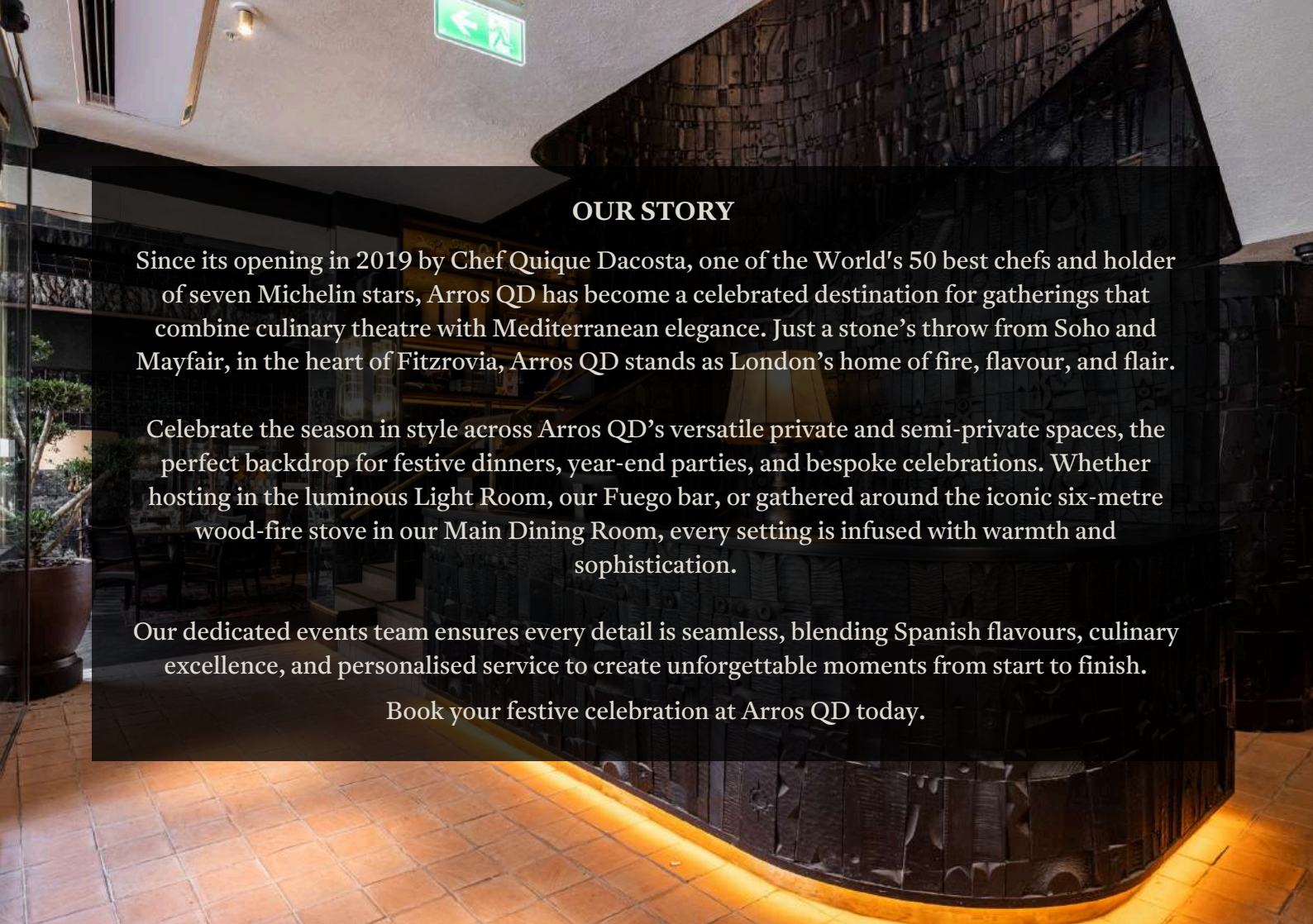


A person's hand is shown pouring white rice from a small wooden bowl into a large metal pan. The pan is placed over a fire, and the rice is falling into it. The background is dark and shows a kitchen setting with a fire. The text 'arros' is overlaid in a stylized, orange font.

arros

QD

SALES & EVENTS BROCHURE 2026



## OUR STORY

Since its opening in 2019 by Chef Quique Dacosta, one of the World's 50 best chefs and holder of seven Michelin stars, Arros QD has become a celebrated destination for gatherings that combine culinary theatre with Mediterranean elegance. Just a stone's throw from Soho and Mayfair, in the heart of Fitzrovia, Arros QD stands as London's home of fire, flavour, and flair.

Celebrate the season in style across Arros QD's versatile private and semi-private spaces, the perfect backdrop for festive dinners, year-end parties, and bespoke celebrations. Whether hosting in the luminous Light Room, our Fuego bar, or gathered around the iconic six-metre wood-fire stove in our Main Dining Room, every setting is infused with warmth and sophistication.

Our dedicated events team ensures every detail is seamless, blending Spanish flavours, culinary excellence, and personalised service to create unforgettable moments from start to finish.

Book your festive celebration at Arros QD today.

# PRIVATE DINING ROOM

## PRIVATE DINING ROOM

Flooded with natural daylight, The Lounge is a versatile private space that blends comfort with sophistication. By day, it provides a calm and inspiring setting for meetings, presentations, and day delegate gatherings. As evening falls, the space transforms into an elegant hideaway, perfect for intimate dinners, stylish standing receptions, or exclusive celebrations.

With its warm, contemporary design and adaptable layout, The Lounge can be tailored to suit your event, whether you're hosting a relaxed drinks reception or a more formal dining experience. The room can also be seamlessly paired with the Upstairs Bar, offering guests an extended space for pre-dinner cocktails or post-event drinks.

### Capacities

20 Seated | 40 Standing



# THE LIGHT ROOM

## PRIVATE DINING ROOM

Named for its stunning design and striking chandeliers, The Light Room is a bright and elegant space that transitions beautifully from day to night. Flooded with natural daylight, it provides a warm and inviting atmosphere for any occasion.

Whether hosting a formal dinner, an intimate celebration, or a relaxed gathering, the room's versatile layout makes it the ideal setting. Guests can enjoy a private escape while indulging in our exquisitely curated menus, making every event feel special.

### Capacities

45 Seated | 65 Standing



# FUEGO BAR & LOUNGE

## BAR & LOUNGE

Located on the ground floor, this beautifully designed and spacious area offers the perfect balance of privacy and atmosphere, combining the comfort of a lounge with the energy of a bar. The Bird Room is an ideal setting for lively drinks receptions, pre-dinner cocktails, or a more informal dining experience with friends and colleagues.

By day, it provides a vibrant and welcoming backdrop, while in the evening it transforms into a cosy, dramatic space with an inviting buzz from the bar. Versatile and stylish, it's perfectly suited for social gatherings, celebratory toasts, or relaxed group dining.

### Capacities

35 Standing



# THE CHEF'S TABLE

Crafted from a single piece of marble and designed exclusively for Arros QD, this is the restaurant's most iconic table. Perfectly positioned in the heart of the main dining room, it offers guests a front-row view of our chefs at work beside the glowing wood fires.

The combination of its dramatic design, unique setting, and immersive atmosphere creates an unforgettable dining experience that engages every sense, making it the ultimate spot for those seeking something truly special.

## Capacities

12 Seated



# MAIN DINING ROOM - EXCLUSIVE HIRE

## GROUND FLOOR



At the heart of Arros QD lies our six-metre woodfire stove, where flames and smoke bring theatre to every service. The room is designed around this spectacle, with open kitchen seating that immerses guests in the craft of our chefs as they create dishes that celebrate fire, flavour, and precision. A dedicated bar within the space makes it the perfect setting for vibrant drinks receptions before your dining experience, adding a lively and social dimension to every event.

By day, the dining room offers a bright and welcoming atmosphere; by night, it transforms into an elegant stage for unforgettable celebrations. Whether indulging in a curated set menu or sharing paellas and dishes from our seasonal collections, every moment in the Main Dining Room is a celebration of culinary artistry, dramatic ambiance, and exceptional service.

### Capacities

120 Standing | 75 guests



# THE RESTAURANT - EXCLUSIVE HIRE

## GROUND FLOOR & FIRST FLOOR

Arros QD spans two stunning floors, each designed to showcase the drama of fire and the artistry of our chefs. On the ground floor, guests are welcomed by a vibrant bar and dining space that brings the energy of our six-metre woodfire stove into full view, creating a theatrical atmosphere where food and fire come alive. Upstairs, a second bar and elegant dining room provide a more intimate setting, perfect for private events, drinks receptions or relaxed group dining.

Together, the two floors offer versatility for every occasion, from standing canapé receptions and lively bar gatherings to seated dining experiences that highlight our exquisitely curated menus. With two bars, multiple dining spaces, and the warmth of real wood fires throughout, the restaurant delivers an unforgettable journey of flavour, atmosphere and exceptional service.

### Capacities

300 standing | 140 seated





# MENÚ 'VEGETARIANO'

*75 per guest*

*For groups of 10 guests (€) above*

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

Burrata, chargrilled plums, plum sake dressing, rosemary cracker

\*\*\*

Grilled asparagus, green apple ajo blanco sauce, spring peas

Baby potatoes, mojo verde

Broccolini, peanut sauce

\*\*\*

Spring rice, courgette flowers, figs, wild garlic emulsion, vegetable stock

\*\*\*

Grilled pineapple, coconut sorbet

All prices are listed in GBP & are inclusive of 20% VAT. A discretionary 13.5% service charge will be added to your bill. If you have allergies or dietary enquiries, please speak to our staff prior to ordering.



# MENÚ 'SOBREMESA'

*80 per guest*

*For groups of 10 guests (€) above*

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 (two units)

\*\*\*

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

\*\*\*

Rhubarb rice pudding

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

All prices are listed in GBP & are inclusive of 20% VAT. A discretionary 13.5% service charge will be added to your bill. If you have allergies or dietary enquiries, please speak to our staff prior to ordering.



# MENÚ 'FIESTA'

*100 per guest*

*For groups of 10 guests (€) above*

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 citruses, kumquats, cashew nuts, tamarillo dressing

Atlantic Bluefin tuna tostada, pericana XO sauce, citrus emulsion (two units)

\*\*\*

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

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

All prices are listed in GBP & are inclusive of 20% VAT. A discretionary 13.5% service charge will be added to your bill. If you have allergies or dietary enquiries, please speak to our staff prior to ordering.



# MENÚ 'GRAN RESERVA'

*135 per guest*

*For groups of 10 guests (€) above*

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

Burrata, chargrilled plums, plum sake dressing, rosemary cracker

\*\*\*

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

Grilled pineapple, coconut sorbet

All prices are listed in GBP & are inclusive of 20% VAT. A discretionary 13.5% service charge will be added to your bill. If you have allergies or dietary enquiries, please speak to our staff prior to ordering.



# MENÚ DE CANAPÉS

6.00 per canapé

We recommend ordering between six and eight canapés per guest. To ensure a seamless dining experience, each canapé selected must be catered for every guest in your party. This helps us maintain consistency and quality for your group.

## SAVOURY CANAPÉS

*COLD*

Cheese stone, parmesan, manchego cream, cocoa butter

Heritage tomato tartare, tomato emulsion, panipuri

Cantaloupe melon skewer, Mozzarella cheese, Yuzu dressing

Yellowfin tuna tartare, avocado mousse, spicy prawn cracker

Wild Atlantic prawn ceviche, tiger milk gazpacho

Galloway beef tartare, mustard dressing, truffle emulsion, sourdough

## SAVOURY CANAPÉS

*HOT*

Sliced scallops, porcini mushroom foam, mushroom tapioca pearls

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

Robata grilled corn-fed chicken skewer, kimchi marinade

Chocolate mousse, white chocolate, caviar pearls, passion fruit

## SWEET CANAPÉS

Almond cake

Deconstructed forest fruit cheesecake

All prices are listed in GBP & are inclusive of 20% VAT. A discretionary 13.5% service charge will be added to your bill. If you have allergies or dietary enquiries, please speak to our staff prior to ordering.



# MENÚ DE BOWLS

We recommend we recommend ordering 5 bowls per guest. Our bowl food selection is suitable for standing parties only and are great in conjunction with canapés. This helps us maintain consistency and quality for your group.

## BOWLS

### *BITES*

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

*8.00 per bowl*

Presa Ibérica 100% acorn-fed, leek ashes, Jerusalem artichoke purée and crisps

*11.00 per bowl*

Robata grilled cauliflower, harissa and a hazelnut praline

*8.00 per bowl*

Atlantic octopus, cumin cream, sweet and sour Paprika mojo

*10.00 per bowl*

Panko popcorn prawns, mojo rojo sauce

*9.00 per bowl*

## BOWLS

### *RICES*

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

*13.00 per bowl*

Grilled calçots rice, romesco hazelnut sauce, vegetable stock

*13.00 per bowl*

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

*13.00 per bowl*

All prices are listed in GBP & are inclusive of 20% VAT. A discretionary 13.5% service charge will be added to your bill. If you have allergies or dietary enquiries, please speak to our staff prior to ordering.



## ARROS QD London

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[Click here for a virtual tour of ARROS](#)

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