

APPETISERS

Papada Ibérica 13
Acorn-fed Arturo Sánchez Ibérico pork jowl

Payoyo goats cheese 9
Tomatillo salsa

Arturo Sánchez jamón 18
100% acorn-fed jamón Ibérico

Olavidia cheese 38
Served whole, apricot and walnut bread
- **World's best cheese 2021**

TO START

Oysters 18.5
Maldon rock oysters, seaweed and green apple dressing

Pez limon 13
Stone bass, tiger milk, cancha corn, chilli,
coriander cress, pineapple foam

Artichoke 8
Confit artichoke, ash vinaigrette (v)
- **with cured Ibérico pancetta 9**

Fresh burrata 18
From La Latteria, pani puri, tomato emulsion

Brown crab salad 9
Brown crab, potato and carrot salad,
mustard mayonnaise, tobiko pearls

Valencian kale salad 15
Kale, assorted tomato, tomato jelly,
citric segments, candied cashew nuts (v)

Tuna taco 11
Corn Coca taco, citric soy sauce marinated tuna

Topside beef tartare 16
Galloway beef, capers, crispy potato wafer,
silverskin onions, cornichons, mustard seeds, mustard cress

Tuna tartare 15
Yellowfin tuna, avocado purée, pickled red onion,
wakame, rice cracker

Pulled pork dacsá Coca bread 9
Achiote pulled pork, corn Coca bread,
pickled red cabbage

Wild forest mushroom ragout 22
Roasted aubergine, truffle purée,
crispy onion, pea shoots (v)

FROM THE FIRE

Queen scallop 6 (per unit)
Scallop, baby onions, presa stock

Mediterranean tiger prawn 8.7 (per unit)
Tiger prawn, brava sauce, crispy onion

Atlantic squid 23.5
Squid, mojo rojo sauce

Sea bass wellington 42
Seabass fillet, prawn and mushroom
duxelle, brava sauce, great for sharing

Iberian presa 23
Iberian presa, Jerusalem artichoke purée,
Jerusalem crisps

Lamb pastela 23
Tender lamb leg, honey glazed filo pastry, roasted pistachios, raisins,
San Simón cheese, ras el hanout caramelised onions, tzatziki

Beef cheeks 27
Port wine reduction, coconut bechamel,
peanuts, herb bouquet

Grey mullet 19
Cured then charred grey mullet,
seaweed emulsion, sea vegetables

WHOLE CUTS

Iberian presa 95
Iberian presa, Jerusalem artichoke purée,
Jerusalem crisps

Grass-fed Cornwall Tomahawk 110
Chargrilled Tomahawk, chimichurri sauce

SIDES

Sweetcorn 11
Cayenne pepper, feta cheese cream (v)

Brocolini 9.5
Peanut sauce, crispy garlic (v)

Confit leeks 8
Robata roasted leeks, hollandaise
emulsion, peanuts, crispy leeks

Potatoes 6
Green mojo, fresh herbs (v)

WOOD FIRED RICES IN PAELLA

Our rices are prepared using the traditional Valencian method so expect a crisp base, or 'socarrat' as we call it. 80% of the flavour comes directly from the stock. Quique has masterfully created different recipes that we use in all of our paellas.

Our rices are served in multiples of two and are priced per person.

Arroz al horno 22pp

Pork ribs, black pudding, roasted potatoes, tomato and garlic, veal and herbs stock

Txangurro rice 28pp

Brown and white crab meat, kimchi foam, seafood stock

Vegetable rice 23pp

Grilled aubergine, red pepper, Garrofó beans, vegetable stock (v)

Iberian presa rice 32pp

Iberian presa, vegetable florets, game and poultry stock

Black ink rice 22pp

Squid, sugar snaps, pil pil emulsion, seafood stock

Mushroom rice 32.5pp

Seasonal mushrooms, truffle cream, vegetable stock (v)

Prawn and mussel rice 23.5pp

Prawns, mussels, squid, seafood stock

Eel and confit duck rice 33pp

Grilled eel, confit duck, artichokes, 50% presa stock, 50% seafood stock

Matanza rice 26pp

Pork belly, sobrasada, chorizo, tomato, game and poultry stock

Mediterranean rice 34.5pp

Wild Atlantic red prawns, cuttlefish, sea bream, seafood stock

Cod and cauliflower rice 23pp

Cod, roasted cauliflower, pickled cauliflower shavings, caramelised onion, seafood stock

Lobster rice 49.75pp

Canadian lobster, kimchi foam gratin, seafood stock

Paella Valenciana 27pp

Chicken, rabbit, Garrofó beans, artichoke, veal and herbs stock

Tomahawk rice 78pp

Grass-fed Cornwall tomahawk, 70% game and poultry stock, 30% veal and herbs stock

Our rice and all of the stock we use in our recipes can be purchased from our online shop; www.shop.arrosqd.com

ALLIOLI

Traditional 4.5

Coriander and chilli 4.5

Black garlic 4.5

Allioli trio 11

GROUP DINING AND PRIVATE EVENTS

Experience Arros QD at its finest. Whether it is for a private or corporate event, planning a birthday dinner, celebratory drinks, or an exclusive hire, our expertly designed spaces will transport you into another world, combining Spain's heritage and tradition with new concepts to ignite the senses and fulfil the soul.

Whether you're looking for an intimate family gathering or a big night out with friends, we have a range of options to suit every group. Our six-metre wood-fired grill is the centrepiece of our downstairs dining room, where our chefs will be putting on a show for you and your guests.

We also have two exquisite private dining rooms on our first floor that can be hired exclusively for any event.

For more information on any of the above you can contact us directly;

events@arrosqd.com

or

+44(0) 20 3883 3525

You can also download our events brochure for more information on all the available options and for further details about our spaces, just scan the QR code below;



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