



Quique Dacosta brings the warmth and theatricality of Spanish and Mediterranean gastronomy to Fitzrovia. At Arros QD, we demonstrate his passion for seasonal rice and grilled dishes cooked over real wood fires...

At Arros QD, we showcase Quique's passion for seasonal rice and grilled dishes cooked over real wood fire and robata's. Arros QD is the only UK restaurant awarded the 'Cullera de Fusta' or "Wooden Spoon." This honour recognises the highest commitment to Valencian gastronomic culture, highlighting the world's best paella restaurants. We are also one of the best restaurants in London for tapas, offering an exceptional selection alongside our signature dishes. Experience the evolution of paella and seasonal dishes with Quique's unique, modernist twist.

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APPETISERS

Enjoy a selection of specifically chosen appetisers bursting with flavours to go alongside your drinks

Iberico Ham by Juan Pedro Domecq - 23

Black label; pure breed acorn fed jamón cured for over 42 months

Cecina and Idiazabal Cheese - 19

24-month air-cured ex-dairy beef, slightly smoked with oak wood from Leon, and served with smoked Idiazabal cheese and a wild mushroom escabeche

Olavidia Goat's Cheese - 26.5

Grilled Olavidia cheese, apricot and walnut toast, smoky fig chutney - World's best cheese 2021

TO START

Our sharing starters are designed to bring people together over diverse flavours and textures. Each plate is crafted for the perfect balance of tradition and innovation

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Three or half a dozen Maldon oysters, jalapeño sauce, burnt leek oil

Stone Bass Ceviche - 17



Stone bass, coconut and Kaffir lime tiger milk, Chulpi corn, sweet potato purée

Tuna Tataki - 20

Bluefin Atlantic Tuna, aji amarillo escabeche, edamame beans, tosaka seaweed

Fresh Burrata - 20

La Latteria burrata, panipuri filled with a tomato emulsion, sun-dried tomatoes, pine nuts

Crab 'Ensaladilla' - 16

Brown and white Cornish crab, potato and carrot salad, mustard mayonnaise, Tobiko pearls

Valencian Kale Salad - 16

Kale, Valencian citrus segments, tomato jelly, kumquat, candied cashew nuts, tamarillo dressing

Beef Tartare - 15

Hand-cut topside beef tartare, truffle emulsion, black garlic and aubergine purée, served over a brioche

King Scallop - 14

Shetland king scallop, caramelised baby onions, Presa Ibérica stock, mussels caviar

FROM THE FIRE

A selection of meat, fresh fish and vegetables kissed by the intense heat of our infamous robata grill, bringing bold, smoky flavours to every bite.

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Octopus - 34

Atlantic octopus with cumin cream, sweet and sour Paprika mojo



Dry-Aged Monkfish - 32

Robata-grilled dry-aged monkfish, saffron foam, spicy migas, pinenuts

Presa Ibérica 100% Bellota - 26

Iberian pork by Pais de Quercus, leek ashes, Jerusalem artichoke purée and crisps

Carabinero - 30

Robata-grilled Carabinero, Devon crab kimchi foam The Carabinero is one of Spain's most sought-after prawns — famous for its scarlet shell, sweet meat, and head coral, where the real flavour lies

Sirloin with Chimichurri Beurre Blanc - 35

Char-grilled grass-fed Aberdeen Angus Sirloin from Ayrshire, chimichurri beurre blanc (200 gr)

Grilled Artichokes - 20

Grilled artichokes, sweetcorn Huancaína sauce, roasted pistachios, Ibérico pancetta cristals

Iberian Milk-Fed Lamb 'Churrasco' - 36

Glazed 'Lechazo' lamb short ribs from Moralejo Selección, smoky cauliflower purée, pistachio crumbs

PRIME WHOLE CUTS

Explore our exquisite selection of premium cuts of meat, meticulously sourced and expertly prepared to perfection by our masterful chefs.

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Whole pork shoulder loin by Pais de Quercus from Extremadura (approx. 700g), leek ashes, Jerusalem artichoke purée and crisps

Galician Blonde T-Bone by Okelan - 115

Char-grilled T-Bone Steak (approx. 700g)

Grass-fed Aberdeen Angus Tomahawk from Ayrshire - 125

Char-grilled on the bone, served with chimichurri sauce (approx. 1.1kg)

John Dory 'San Pedro' - 70

Whole John Dory grilled over embers, served with our orange and mustard 'ajada' (approx. 400g)

SIDES

Bursting with flavour, creativity, and artisanal flair, our carefully crafted sides are the perfect addition to your meal.

Baby Potatoes - 8

Mojo Verde, fresh herbs

Broccolini - 10.5

Peanut sauce, Mojo rojo

Sweetcorn - 9

Grilled sweetcorn, sweet soy butter, Grated Parmesan

WOOD FIRED DISHES

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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.



Served in multiples of two and priced per person

Paella Valenciana - 33pp

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

Txangurro Rice - 36pp

Brown and white crab meat, kimchi foam, seafood stock

Black Ink Rice - 26pp

Squid, sugar snaps, pil pil emulsion, seafood stock

Mushroom Rice - 36pp

Seasonal mushrooms, truffle cream, vegetable stock

Mediterranean Rice - 39pp

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

Lobster Rice - 57pp

Canadian lobster, kimchi foam gratin, seafood stock

Galician Blonde T-Bone Rice - 80pp

70% game and poultry stock, 30% veal and herbs stock

Grass-Fed Cornwall Tomahawk Rice - 86pp

70% game and poultry stock, 30% veal and herbs stock

Presa Ibérica and Winter Chanterelle Rice - 42

Preso Ibérico 100% Bellota, wild winter chanterelles, truffle sofrito, veal and herbs stock

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CONTEMPORARY RICES AND FIDEUA



Langoustine and Monkfish Fideua - 34pp

Spanish-style thin noodle in paella, Shetland langoustine, Atlantic monkfish, seafood broth

Duck and Eel Fideuà - 39pp

Spanish-style thin noodle in paella, confit duck leg, caramelised eel, shiitake mushroom, veal and herbs stock

‘Lobster Frit’ In Paella - 49pp

Whole lobster, potato chips, fried free-range eggs, seafood stock

Carabinero and Presa Ibérica ‘Meloso’ - 43pp

Spanish creamy rice, A5 Presa Ibérica 100% Bellota, Carabinero, seafood stock, veal and herbs stock

BREADS AND ALLIOLI

We recommend ordering allioli to pair with your rice or as an accompaniment to our Coca Bread

Olive Oil Coca Bread - 8

Traditional Allioli - 5.5

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Sweet Tomato Allioli - 5.5

Allioli Trio - 13



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Stay up to date with our latest news, offers and information by subscribing to our Arros QD Newsletter.

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Our Location

64 Eastcastle Street,
London, W1W 8NQ
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info@arrosqd.com



Opening Times

Monday - Thursday: 12:00 - 22:30*

Friday - Saturday: 12:00 - 23:00*

Sunday: 12:30-17:00

*Please note our kitchen will close between 15:00 and 17:00 whilst our Chef's prepare for evening service

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