

Cesar Borgia Menu

Appetizer



STARTER

Roast beef salad with confit tomato, pistachios & anchovy mayonnaise

or

Veal cannelloni & idiazabal

or

Shrimp & crawfish cream with toast & monkfish tacos

or

Duo 'Escudella i carn d'olla' (noodles broth followed by stewed meat & vegetables)

MAIN COURSE

Roast suckling pig with apples & onions

or

Meagre beach baked with potatoes, arugula & lime

or

Parellada Paella with prawns & fish

or

Senyoret's broth rice (fish & seafood paella with all bones & shells removed)

DESSERT

Typical Christmas dessert

or

Catalan cream

or

Artisan ice cream or sorbet

CELLAR & DRINKS

White wine Verdeo (D.O. Rueda)*

Red wine Raimat Abadia (D.O. Costers del Segre)*

Mineral water, coffee or tea

Cava glass & nougats & roller wafer

* If necessary these wines may be replaced by other wines with the same rank



Alejandro Borgia Menu

Appetizer

DEGUSTATION

Shavings of ham with coca bread
+
Mini russian salad of shrimp & quail's eggs
+
'Escudella barrejada' (meat, pulses and vegetables soup)
+
Veal cannelloni
+
Duo chicken nuggets & mushrooms
+
Strawberry sorbet
+
Sea bass baked with potatoes, rocket & lime

DESSERT

Typical Christmas dessert
or
Catalan cream
or
Artisan ice cream or sorbet

CELLAR & DRINKS

White wine Atrium chardonnay (D.O. Penedés)*
Old Red wine Viña Pomal (D.O.Ca. La Rioja)*
Mineral water, coffee or tea
Cava glass & nougats & roller wafer

* If necessary these wines may be replaced by other wines with the same rank



Children's Menu

Appetizer

Children up to 12 years



STARTERS

Home made chicken croquettes

or

Cannelloni of the 'grandmother' gratin

or

Macaroni bolognese with parmesan cheese

MAIN COURSE

Breaded chicken cutlet with potatoes (mashed or fried)

or

Hamburger steak with potatoes (mashed or fried)

or

Nuggets fresh hake with potatoes (mashed or fried)

DESSERT

Typical Christmas dessert

or

Fresh fruit

or

Artisan ice cream or sorbet

or

Catalan cream

DRINKS

Mineral water or soda



Terms of Reservations for groups of more than 8 people



- The selected menu must be notified 48 hours in advance to have the enough product.
- You will need to notify us the main courses with 48 hours in advance to expedite kitchen service.
- The number of guests may decrease up to 24 hours before the appointment booked.
If done after or upon arriving at the restaurant, will be charged the full amount of the reserved spaces.
- Any dish of lower prices can be replaced by dishes with higher price.
- If you wish to change any item, please contact us to discuss the remaining menu.
- We can also costumized menus, to suit the client.
- We ask 50% of the amount in advance for groups over 8 people.
This signal may be forfeited directly on the premises or through transfer bank. This amount will be deducted from the final bill of the food. If you do not receive the amount as confirmation, L'Arrosseria Xativa reserves the right not to accept the booking.
The entire account, in any case, shall be settled by the end of lunch.
In event of failure to pay at the time, the payment must be 100%.
- The calculation in the menus is a soda or water per person, & 1 bottle of wine for 3 people (2 glasses per person approx.).
All bottles exceeding the number of guests will be billed separately, as well as soft drinks, beer & spirits over.



RICES & PAELLAS

XÀTIVA
L'ARROSSERIA
15 ANYS AMB TU

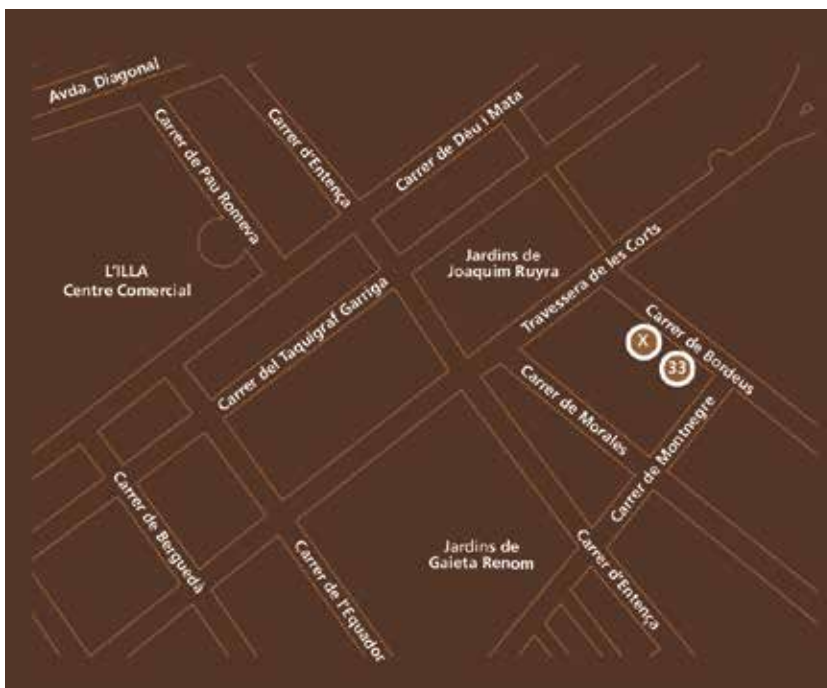
MEDITERRANEAN CUISINE

In the district of Les Corts, just two minutes from Diagonal Avenue. Friendly & comfortable local (120 seats), two reserved lounged (30 & 60 seats). Groups of 8 to 120 (whole place). Complete Market & Mediterranean Menu. Costumers can enjoy more than 30 rices & Paellas varieties in the purest valencian style. A la carte menu (lunch & dinner) for all targets.



PAELLAS - SALADS - RISSOTTOS - MEATS - RICES - FISH - SEAFOOD

**MENUS FOR INDIVIDUAL & COMPANIES GROUPS
TAKE AWAY SERVICE**



Kitchen hours:

Uninterrupted kitchen: 13 to 00hs
(Every days of the year)

Open 365 days & nights of the year,
including holidays & weekends.

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RICES & PAELLAS

XÀTIVA
L'ARROSSERIA
15 ANYS AMB TU
AMB GRACIA

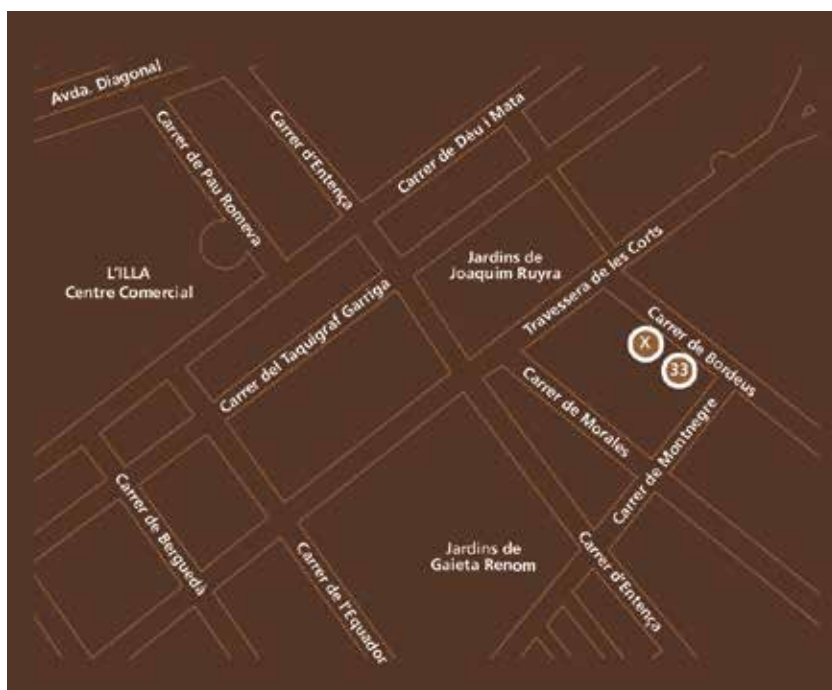
MEDITERRANEAN CUISINE

In the district of Gracia, two blocks from Verdi & Travesera de Gràcia streets. Friendly & comfortable local (55 seats), possibility of groups (8 to 55 seats - whole place). Costumers can enjoy more than 30 rices & Paellas varieties in the purest valencian style. Complete Market & Mediterranean Menu. A la carte menu (lunch & dinner) for all targets.



PAELLAS - SALADS - RISSOTTOS - MEATS - RICES - FISH - SEAFOOD

**MENUS FOR INDIVIDUAL & COMPANIES GROUPS
TAKE AWAY SERVICE**



Kitchen hours:

Midday: 13hs - 16hs

Night: 19.30hs - 00hs

Weekends & holidays: 13 - 00hs

Open 365 days & nights of the year,
including holidays & weekends.

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