

XÀTIVA
L'ARROSSERIA
15 ANYS AMB TU

GROUP MENU 2017

Except Christmas, Boxing Day & New Year's Eve
(Valid until December 31)

www.grupxativa.com

Joanot Martorell Menu

STARTERS

Tomato and burrata salad with basil oil
or
Vegetable tempura with romesco (Catalan sauce with chilli)
or
Fish soup with croutons

MAIN COURSE

Rice with chicken & organic vegetables
or
Grilled salmon with sauteed crispy vegetables
or
Poultry chicken breast to the cava with mushrooms

DESSERT

'Xàtiva' cake
or
Yogurt
or
Fresh fruit

DRINKS

Nuviana white wine (d.o. Valle del Cinca)
Nuviana red wine (d.o. Valle del Cinca)
Mineral water or soda - coffee or tea
2 € supplement glass of cava

Joan Fuster Menu

STARTERS

For snack

Xàtiva braves (fried potatoes in spicy sauce)

+

Salmon millefeuille with cheese & dill

+

Duo of croquettes, chicken & mushrooms

+

Mussels with marinara sauce

MAIN COURSE

'Fideuà' (noodles paella) with prawns, squid & oil stew

or

Gilthead supreme with garlic, tomato, cherry & donostiarra oil

or

Pork hock boneless with sautéed mushrooms & legumes

DESSERT

'Xàtiva' cake

or

Yogurt

or

Fresh fruit

DRINKS

Fuente seca white wine macabeu-sauvignon blanco (d.o. Utiel-Requena)

Fuente seca red wine bobal-cabernet (d.o. Utiel-Requena)

Mineral water or soda - coffee or tea

2 € supplement glass of cava

Ausiàs March Menu

STARTERS

For snack

Salmon & crab rolls with remoulade sauce
+
Timbale of potato parmentier & garlic shrimp
+
Duo chicken nuggets & mushrooms
+
Small squids with leeks & tomato
+
Mussels with marinara sauce

MAIN COURSE

Valencian paella with chicken, rabbit & vegetables
or
Catalan rice with mushrooms & vegetables
or
Grilled beach meagre with asparagus & artichokes
or
Iberian steak with herb crust & garnish

DESSERT

'Xàtiva' cake
or
Yogurt
or
Fresh fruit

DRINKS

Jane Ventura white wine (d.o. Penedès)
Raimat Abadia red wine (d.o. Costers del Segre)
Mineral water or soda - coffee or tea
2 € supplement glass of cava

Javier Mariscal Menu

STARTERS

For snack

Acorn-fed iberian ham shavings
+
Dough bread with tomato
+
Anchovies from L'Escala with Kalamata
+
Duo of andalusian squid & shrimps
+
'Trinxat' of eggs with elvers Bilbao style
+
Mussels à la mariniere

MAIN COURSE

Seafood paella with lobster, shrimp, squid, mussels & clams
or
Black rice with peas, cuttlefish & prawns
or
Hake fillet with vegetables & garlic oil & peppers
or
Beef tenderloin with mashed of Cerdanya & mushrooms

DESSERT

'Xàtiva' cake
or
Yogurt or fresh fruit
or
'Delacrem' artisan ice cream

DRINKS

Ánima white wine (d.o. Costers del Segre)
Ramon Bilbao old red wine (d.o.ca. La Rioja)
Mineral water or soda - coffee or tea
2 € supplement glass of cava

Els Borja Menu

STARTERS

For snack

Acorn-fed iberian ham shavings
+
Dough bread with tomato
+
Timbale of roasted green pepper & anchovies of L'Escala
+
'The frying box': croquettes, squid, dogfish & shrimp
+
Braised octopus with potatoes & allioli (garlic mayonnaise)
+
Clams à la marinière

MAIN COURSE

'Parellada Paella' with peeled seafood
or
Lobster stew
or
Angus of Nebraska veal loin with potatoes & mushrooms gratin
or
Monkfish with clams & shrimps

DESSERT

'Xàtiva' cake
or
Yogurt or Fresh fruit
or
'De la crem' Ice cream

DRINKS

Atrium chardonnay white wine (d.o. Penedès)
Viña Pomal old red wine (d.o.ca. La Rioja)
Mineral water or soda - coffee or tea
2 € supplement glass of cava

Children's Menu

CHILDREN UNDER TO 12 YEARS

STARTERS

To choose

Macaroni casserole with tomato gratin (with or without meat)

+

Homemade chicken croquettes

+

Cannelloni in grandmother's style

MAIN COURSE

Chicken milanese or grilled

or

Grilled hake or roman hake (boneless)

or

Beef burger with cheese & fries

or

Omelette with salad

DESSERT

'Xàtiva' cake

or

Yogurt

or

Fresh fruit

MINERAL WATER OR SODA

Terms of reservations

- The chosen menu must be communicated to the company 48 hours in advance.
- In the same group, different menus cannot be combined.
- It's necessary to notify us the main courses 48 hours in advance
- The number of guests may decrease up to 24 hours before the booked appointment. If it is done after or at the moment of arriving at the restaurant, the full amount of the reserved seats must be paid.

Any dish of a lower price menu can be replaced in the most expensive menus. In case you want to modify any dish, let us know to analyze the resulting menu.

- We can customize menus, to suit every client.
- 50% of the amount will be requested in advanced in groups of more than 8 people. (In special dates or reserving the whole place the amount will be 75%)

This payment can be made in the restaurant or by bank transfer. This amount will be deducted from the final bill.

In case of not receiving the amount to confirm the reservation, the Arroseria Xàtiva has the the right not to accept such reservation.

The entire account should be paid at the end of the lunch or dinner.

In case you cannot pay at that time, the payment in advance mus be 100%.

- Corresponds a soda or water per person, and a wine bottle for 3 people (2 glasses per person approx.) All the bottles that exceed the number of guests will be charged separately, as well as soft drinks, beers and spirits.

Supplemental Options

Open Bar * (2 hours) + Canned Music

Combined normal 15 euros

Combined premium 25 euros

Live music * - 3 hours

Solista (Bossa nova, cantautor, melodica) 150 euros

Dj's (Pop music, disco or electronic) 150 euros 200 euros
(Monday to Thursday) (weekends
before holidays & holidays)

Music during the evening or after dinner. End time 03.00 a.m.

(thank you avoid agglomerarion outside the restaurant and respecting the rest of the neighbors)

A quote ...

Show with waiters - stage actors

Magic

Tarot

Monologues

Humor

And so on ...



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RICES & PAELLAS

XÀTIVA
L'ARROSSERIA
15 ANYS AMB TU

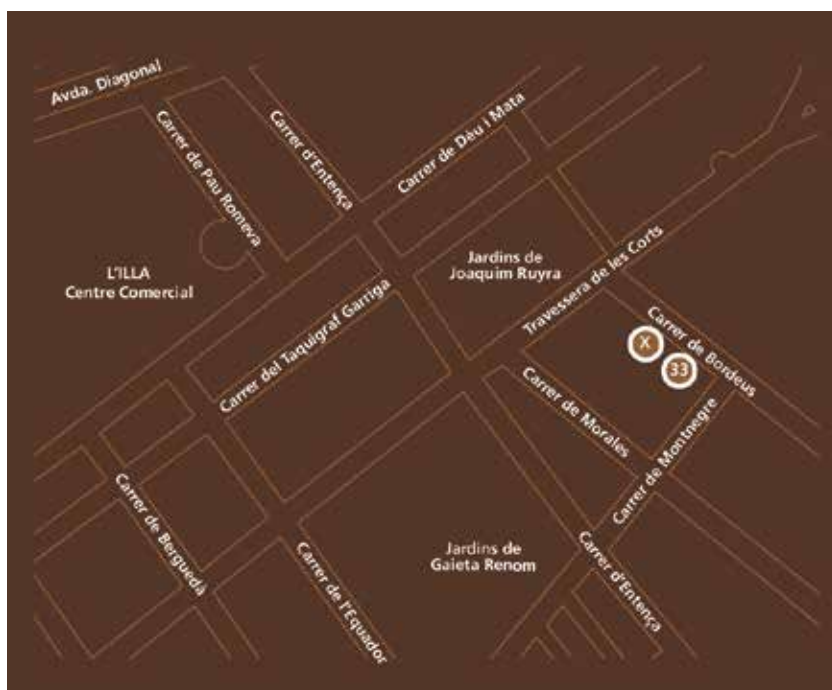
MEDITERRANEAN CUISINE

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

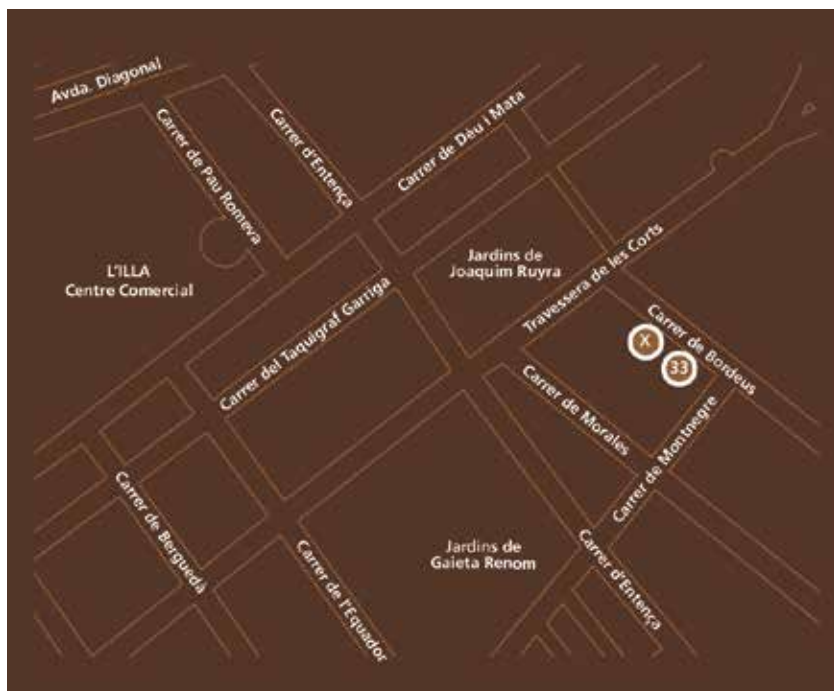
MEDITERRANEAN CUISINE

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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