



# GROUP MENU 2018

Valid during the year, except for December & special dates

## 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 \* - coffee or tea  
2 € supplement glass of cava

*\* Soda & beer not included (or substitute wine)*

## 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

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

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

Mineral water \* - coffee or tea

2 € supplement glass of cava

*\* Soda & beer not included (or substitute wine)*

## 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 \* - coffee or tea  
2 € supplement glass of cava

*\* Soda & beer not included (or substitute wine)*

## 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 \* - coffee or tea  
2 € supplement glass of cava

*\* Soda & beer not included (or substitute wine)*

## 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 \* - coffee or tea  
2 € supplement glass of cava

*\* Soda & beer not included (or substitute wine)*

## 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

- These menus are valid for groups of 8 people or more.
- In the same group, different menus cannot be combined.
- Any dish of a lower price menu can be replaced in a more expensive menu.
- In case you want to modify any dish, let us know to analyze the resulting menu.
- We can customize menus, to suit every client.
- The chosen menu must be communicated to the company 48 hours in advance.
- 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.
- 25% of the amount will be requested in advance. (In special dates or groups of more than 25 people this amount could be of the 50%).\*
- In case of exclusivity of the restaurant, the 100% will be need to be paid in advance.

\* This payment can be made in the restaurant, by credit card or by bank transfer. This amount will be deducted from the final bill. The entire account should be paid at the end of the lunch or dinner. In case of not being possible to pay at the moment, the payment must be 100% in advance. In case of not receiving the amount to confirm the reservation, L'Arrosseria Xàtiva has the right not to accept the reservation.

- Corresponds a ½ liter mineral water per person, and a wine bottle for 3 people (2 glasses per person approx.), it can be changed the 2 glasses of wine for a soda or beer. 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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\* In the Comunitat 33:  
Includes HD Plasma TVs for presentations or video conferences  
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RICES & PAELLAS

**XÀTIVA**  
L'ARROSSERIA  
15 ANYS AMB TU

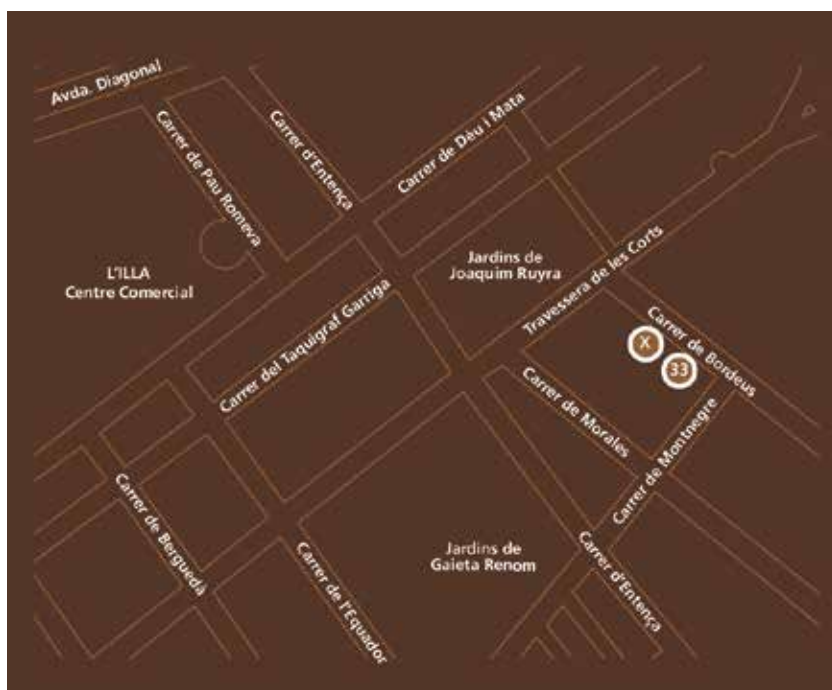
MEDITERRANEAN CUISINE

In the district of Les Corts, just two minutes from Diagonal avenue. Friendly & comfortable local (120 seats), two reserved lounged (30 & 60 (place) seats). Groups of 8 to 120 (whole place). Complete Market & Mediterranean Menu. Costumers can enjoy more than 25 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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