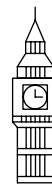


• KITCHEN •
Uninterrupted
from 13h to 00h

arrosseria
XVATIVA
SINCE 2001



• OPEN 365 DAYS AND NIGHTS OF THE YEAR •

OVER 25 VARIETIES OF RICE & PAELLAS

The cereal most commonly consumed & present
in all world cultures & with infinite combinations.

INDIVIDUAL PAELLAS *

* Minimum 2 people midday on weekends & holidays from
14 to 15.30 hours for operational reasons (check with the person in charge).

DIRECTLY FROM THE PAELLA

Style 'cullereta'. Order your wooden spoon & taste
directly the traditional valencian rice in the paella.

TAKE AWAY

Request the list of products. In 30 minutes
you can order & pick up at our establishment.

SPECIAL MENUS FOR GROUPS & CELEBRATIONS

Rooms reserved for 10-60 people or the entire
restaurant for up to 120 people.

LES CORTS

Bordeus street 35
+ 34 637 858 894 - + 34 93 322 65 31
Hours 13:00 - 00:00
Uninterrupted kitchen

GRÀCIA

Torrent d'en Vidalet street 26
+ 34 670 811 767 - + 34 93 284 85 02
Hours 13:00 - 16:00 / 19:30 - 00:00
(13:00 a 00:00 weekends & holidays
uninterrupted kitchen)



TO BE SHARED

- Our bread with tomato, virgin olive oil & salt
- Acorn-fed iberian ham (d.o. Extremadura)
- L' Escala anchovies 'el Xillu' on bed of tomato
- European anchovies with spring onion, black olives in it's olive oil
- Potato and bonito salad with & breadsticks

OUR FRYING

- 'Galindo' dice bravas (fried potatoes in spicy sauce)
- Home-made chicken, mushroom or t-bone steaks croquettes (min. 2 units of each)
- Squid rings Andalusian style *
- Tope shark marinade at Malaga frying
- Organic vegetables tempura with romesco sauce (catalan chilli sauce)
- Cod in tempura with romesco sauce (catalan chilli sauce) *

COLD STARTERS

- 'Escalivada' (smoked roasted vegetables) organic + parmesan gratin
- Xàtiva salad with bonito tuna cube
- Peeled tomato salad with 'mojama' (dried salted tuna) & garlic oil

HOT STARTERS

- Steamed or à la mariniere mussels
- 'Baby' squids with leeks, tomato & onion preserved
- 'Trinxat' whit fried egg, straw potatoes & shrimps with garlic sauce
- Clams à la mariniere or steamed



SUGERENCIAS DE TEMPORADA


- Hot soup of onion & egg gratin with parmesan cheese
- Carrot cream & ginger with toasted pine nuts
- 'Calçots' (roasted spring onions) battered with romesco sauce (catalan chilli sauce)
- Artichoke chips D.O. Prat with salt flakes
- Gratinated veal cheek cannelloni

WARNING: ALL OUR DISHES MAY CONTAIN TRACES OF ALLERGENS DECLARED IN THE REGULATION 1169/2011 OF THE E.U. IF YOU HAVE A FOOD INTOLERANCE, LET US KNOW & WE WILL GIVE YOU AN ALTERNATIVE.

* All our frying is made with chickpea flour (suitable for coeliacs).

FISH & SHELLFISH

Loin of cod 
in green sauce with clams


Gilthead bream in salt or oven-baked 


Monkfish suquet with shrimp & clam 


Seafood platter (minimum 2 people)
(Grilled 1/2 lobster, prawns, norway
lobster, shrimps, mussels & clams)

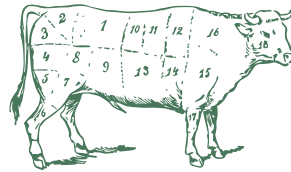


MEAT

Iberian pork T - bone steak 
100% acorn (d.o. Huelva)


Chicken of the Prat 
'pota blava' with nuts to the catalan

Angus of Nebraska entrecôte 
(USA) with our garnish



'CASTILIAN RAM,
GALICIAN COW,
& VALENCIAN RICE'

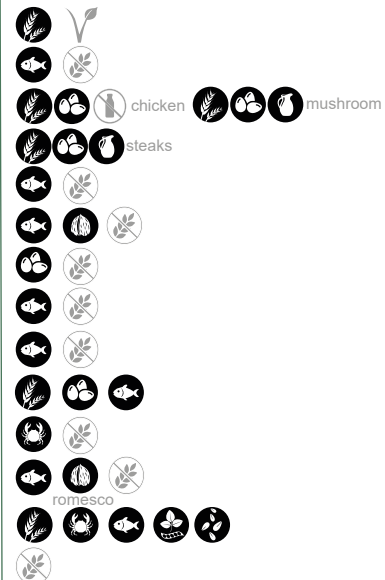
AT NIGHT

Creamy rice (risotto) cod 

'Hand - cut' Armagnac steak tartare  without bread

• OUR TAPAS NIGHT •

Our bread with tomato, virgin oil & salt
European anchovies with spring onion, black olives in it's olive oil
Home-made chicken, mushroom,
or t-bone steaks croquettes
Bonito tuna with Figueres onion & olives
Dried salted tuna with almonds
Fried & scrambled eggs with jabugo ham
L' Escala anchovies 'el Xillu' on a bed of tomato
Squid rings Andalusian style *
'Xàtiva' salad with bonito (tuna) & breadsticks
Shrimps in garlic sauce
Cod in tempura with romesco sauce (catalan chilli sauce) *
Thai shrimps fritters *
Stewed iberian Jabugo ham



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THE HOUSE SPECIAL: RICE & PAELLAS

Individual paellas cooked with Riuet 'bomba' rice 'crafts man product'
(d.o. València - Pego-Oliva Marjal Natural Park)









PAELLAS & RICE FROM THE ORCHARD (VEGETARIAN)



Caramelised organic onion 'paella' - creamy rice -   

Organic vegetables paella   




MEAT RICE & PAELLA



Pulav (basmati rice, chicken, hard-boiled egg & onion)    

Valencian paella (chicken, rabbit & organic vegetables with 'garrofó'=valencian typical bean)  

Oven-baked to the casserole of 'walked' rice with onion blood sausage  
spring - summer: with tomato & potatoe
autumn - winter: with chickpeas & pig's ear






CREAMY RICE






Creamy rice with 'baby' broad beans, iberian jabugo ham & squid   

Catalan rice (large catalan pork sausage, organic vegetables & mushrooms)  
- only in mushroom season -

Creamy rice with bull tail with organic vegetables    

RICE BROTH

'Gentelman's' rice broth - fish & seafood with all bones & shells removed -     
(norway lobster, cuttlefish, shrimp & squid)

Lobster caldereta (stewed lobster casserole) (minimum 2 people)     

Acquerello Rice. 'The Rolls Royce of the rices' Alain Ducasse:
4 € supplement.

Aged for 7 years in the Piedmont region (Italy). Elaborated manually with
a propeller that manipulates the grain 10 minutes (the normal takes 4 seconds)
& in a space of 20 cm (compared to 6 mm from the rest).



‘Rices cooked with 30% sea water,
with healthy & seafood properties’

SHELLFISH & FISH PAELLAS & RICE

Shrimps, squid & norway lobster with marine plankton paella

Black rice - king of paella cooked in squid ink - (peas, cuttlefish, squid & clams) with garlic & oil stewed

Shellfish paella (cuttlefish, squid, norway lobster & shrimp)

garlic &
oil stewed

Mr. Parellada paella (shrimps & monkfish) - all peeled -

Lobster Paella (mínimum 2 people)

‘Arroz a banda’, kind of paella, ‘the best of our house’ (mínimum 2 people)

Rice paella (cooked with shellfish or fish broth).

+
Shellfish ‘a banda’ (served before the rice paella):
Grilled 1/2 lobster, prawns, norway lobster, shrimps, mussels & clams
or
Fish ‘a banda’ (served before the rice paella):
Grilled gilthead, shrimps & norway lobster

MIXED RICE & PAELLA

Cod paella with snails

‘Sea & mountain’ paella (with meat & shellfish)

NOODLE PAELLAS

Fideuà (fried noodles - cooked in fish broth -) garlic &
(shrimps, clams, cuttlefish & squid) (with garlic & oil stewed) oil stewed

Black fideuà (fried noodles - cooked in squid ink -) garlic &
(shrimps, clams, cuttlefish & squid) (with garlic & oil stewed) oil stewed

Valencian fideuà (noodles with rabbit, chicken & organic vegetables
with ‘garrofó’ = valencian typical bean)

SEASONAL PAELLA & RICE

‘Calçots’ (roasted onions) & shrimps paella

Mushroom rice, jabugo ham & cherry tomato confit - creamy -

Valencian crusted rice with clay pot - minimum 2 people -

Monkfish & artichoke paella

Seasonal mushrooms & prawns paella

MAIN MENU

• 'NIEVECITAS' AUNT •

(Min. 2 pax. - max. 8 pax.)

(Every day & night, except saturday,
sunday & holiday noons)



STARTER · TO CHOOSE

'Xàtiva' mixed salad



or

Duo of chicken & mushrooms croquettes



Mussels à la marinere



MAIN COURSE · TO CHOOSE

Pulav (basmati rice, chicken, hard-boiled egg & onion)



or

Organic vegetables paella from the valencian garden



or

"Paella" of caramelized Figueres onion - creamy -



DESSERT · TO CHOOSE

Oranges with cinnamon



or

1 house ice cream ball



DRINK · TO CHOOSE

1/2 mineral water

or

1 soft drink

or

2 glasses house wine

* vintage extra 2 €



MENU INFANTIL

• 'LA COSTERA' •

(Children up to 15 years)



COURSES · TO CHOOSE

Home-made chicken croquettes (4 pcs.)



& / or

Macaroni with minced meat balls & tomato



& / or

Toasted flatbread with acorn-fed iberian ham



& / or

Home-made breated chicken tears



& / or

Beef hamburguer with cheese & chips



& / or

Chicken paella (20 minutes waiting)



DESSERT · TO CHOOSE

1 house ice cream ball



or

Home-made chocolate cake



DRINK · TO CHOOSE

1/2 mineral water

or

1 soft drink

1 DISH + DESSERT + DRINK

2 DISHES + DESSERT + DRINK

MAIN MENU

• 'BARAJAS' FAMILY •

(Min. 2 pax. - max. 8 pax.)



STARTER · TO CHOOSE

'Escalivada' (smoked roasted vegetables) organic



or

Andalusian squid rings



or

Organic vegetable tempura with romesco sauce



without romesco

MAIN COURSE · TO CHOOSE

Shellfish paella (cuttlefish, shrimp, norway lobster & shrimp)



or

Valencian paella (chicken, rabbit & organic vegetables with 'garrofó' = valencian typical bean)



or

Fideuà - noodles paella - (shrimps, cuttlefish & squid)



garlic & oil stewed

DESSERT · TO CHOOSE

Home-made chocolate cake



or

Catalan cream



DRINK · TO CHOOSE

1/2 mineral water

or

1 soft drink

or

2 glasses house wine

* vintage extra 2 €



RIBERA'S MAIN MENU

• 'THE BEST OF OUR HOUSE' •

(Min. 2 pax. - max. 8 pax.)



STARTER · TO CHOOSE

Peeled tomato salad with 'mojama' (dried salted tuna) & garlic oil



or

Squid with leeks, tomato & onion confit



or

'Trinxat' whit fried egg, straw potatoes & shrimps in garlic sauce



MAIN COURSE · TO CHOOSE

Oven-baked to the casserole of 'walked' rice with onion blood sausage - autumn-winter: chickpeas & ear of iberian

- spring-summer: tomato & potato



or

Mr. Parellada paella (shrimps & monkfish) - all peeled -



or

'Gentelman's' rice broth -fish & seafood with all bones & shells removed- (norway lobster, cuttlefish, shrimp & squid)



DESSERT · TO CHOOSE

House tiramisú



or

Crêpe with vanilla & chocolate



DRINK · TO CHOOSE

1/2 mineral water

or

1 soft drink















or

2 glasses house wine

* vintage extra 2 €



SUBSTANCES OR PRODUCTS
THAT CAUSE ALLERGIES OR INTOLERANCE:

-  Cereals that contain gluten & products thereof: wheat, rye, barley, oats, spelt, kamut or their hybridised strains.
-  Crustaceans & products thereof.
-  Eggs & products thereof.
-  Fish & products thereof.
-  Peanuts & peanut-based products.
-  Soybeans & products thereof.
-  Milk & products thereof (including lactose).
-  Nuts, ie almonds, hazelnuts, walnuts, cashews, panacas, Brazil nuts, pistachio, walnuts or macadamia nuts Australia & derivatives.
-  Celery & products thereof.
-  Mustard & products thereof.
-  Sesame seeds & grain-based products sesame.
-  Sulphur dioxide & sulphites at concentrations than 10 mg / kg or 10 mg / l expressed as SO₂.
-  Lupin & lupine-based products.
-  Molluscs & products based on molluscs.



Vegetarian



Organic



Without lactose



Without gluten



XÀTIVA CITY

Xàtiva is the capital of the Valencian district of the Costera. It is known as 'the thousand fountains village' & it is the homeland of some illustrious people. Among them, two Popes: Calixto III & Alejandro VI, of the Borja's dynasty, & also of the painter Josep de Ribera, known worldwide as the Spagnoletto. Already, in the XX century, it has been the cradle of important professionals in all fields, such as the singer & poet Ramon Pelegrero, better known by his artistic name: Raimon.

Xàtiva was granted the title of 'city' in the year 1347 & it maintained its prosperity for centuries, but in 1707, Felipe V - after stealing & burning the ranch - he banished its entire population. After more than two centuries of gibe & so that the following generations wouldn't forget that king, you can find in the Municipal Museum of the Almodí, a famous painting that shows the first Spanish king from the crown of Borbon, hung upside down.