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Our Menus



# Canapés

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Individual: 3.00

8 per person: 22.00

10 per person: 26.00

12 per person: 32.00

## Land

Truffle bomb

Beef tartare

Chicken skewers

## Sea

Ecuadorian prawn ceviche

Tuna tartare

Smoked salmon cone, fresh cream

Salmon tartare

Scallop ponzu skewer

Stone bass ceviche

## Soil

Cheese stones

Tomato tartare cone

Mushroom skewers

## Sweet

Chocolate truffles

Forest fruit cheesecake

Rice pudding

Chocolate slates

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# Vegetarian

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A specially designed menu to delight your senses.  
65.00

## **Cheese stones**

parmesan, manchego cream

## **Sweetcorn skewers**

cayenne pepper, feta cheese cream

## **Sliced courgette**

yogurt, saffron, Ras el hanout, burnt goat's cheese

## **Wild mushroom ragout**

aubergine, truffle purée, pea shoots

## **Tender stem broccolini**

peanut sauce, crispy garlic

## **Kale salad**

kale, tree tomato dressing, cashew nuts

## **Wild mushroom rice**

broccoli sprouts, garlic emulsion

## **Caramelised rice pudding**





# Taste

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A specially designed menu to delight your senses.  
70.00

## **Cheese stones**

parmesan, manchego cream

## **Sweetcorn skewers**

cayenne pepper, feta cheese cream

## **Tomato salad**

heritage tomatoes, ajoblanco

## **Tuna tartare**

yellow fin tuna, avocado purée, leek julienne

## **Wild mushroom ragout**

roasted aubergine, truffle purée, pea shoots

## **Corn-fed baby chicken**

## **Black ink rice**

basque cod, sugar snaps, pil pil emulsion

## **Caramelised rice pudding**

## **Cheesecake**

forest fruit sorbet, biscuit cream, almond paper

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# Discover

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A specially designed menu to delight your senses.  
90.00

## **Cheese stones**

parmesan, Manchego cream

## **Truffle bomb**

“liquid” potato souffle

## **Topside beef tartare**

Galloway beef, sourdough bread, pickled onion,  
mustard cress

## **Kale salad**

kale, tree tomato dressing, cashew nuts

## **Atlantic squid**

alloli, mojo rojo

## **Milk-fed lamb leg**

## **Chargrilled baby gem**

chilli butter

## **Paella Valenciana**

rabbit, chicken, garrofó beans, rosemary

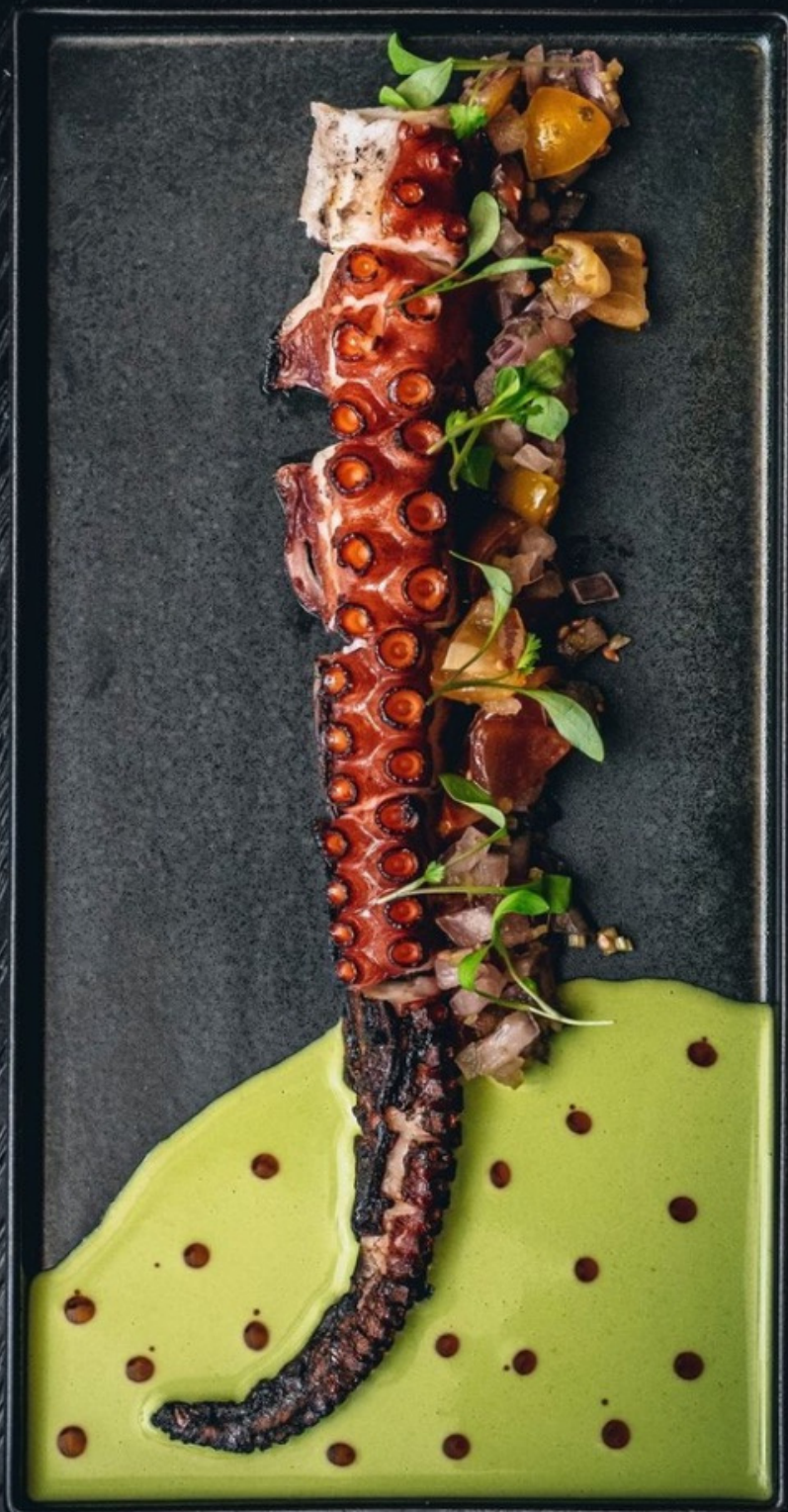
## **Cheesecake**

forest fruit sorbet, biscuit cream, almond paper

## **Chocolate slates**

bourbon jelly, hazelnuts

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# Indulge

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A specially designed menu to delight your senses.  
120.00

**Cheese stones**

parmesan, manchego cream

**Truffle bomb**

“liquid” potato souffle

**Oysters**

rock oysters, mignonette sauce

**Kale salad**

kale, tree tomato dressing, cashew nuts

**Galician Octopus leg**

green chilli sauce, paprika, tomato pico de gallo

**Grass-fed Cornwall Tomahawk**

**Chargrilled baby gem**

chilli butter

**Valenciana paella**

rabbit, chicken, garrofó beans, rosemary

or

**Mediterranean rice**

cuttle fish, tiger prawns, sea bream

**Cheesecake**

forest fruit sorbet, biscuit cream, almond paper

**Chocolate slates**

bourbon jelly, hazelnuts

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# Bowl Food

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Costed accordingly, we recommend ordering 5 bowls per person.

**Kale salad 6**

kale, tree tomato dressing, cashew nuts

**Beef cheeks 9**

port wine reduction, coconut bechamel, peanuts, herb bouquet

**Iberian presa 10**

Jerusalem artichoke purée

**Braised cauliflower 5**

salty praline

**Paella Valenciana 12**

rabbit, chicken, garrofo beans, rosemary

**Black ink rice 12**

Basque cod, sugar snaps, pil pil emulsion

**Wild mushroom rice 12**

broccoli sprouts, garlic emulsion

**Quique Dacosta Black ash rice 12**

wild duck

**Pulled pork bao 7.5**

barbecue sauce

**Harissa chicken bao 7**

coriander mayo

**Braised aubergine bao 7**

soy bean paste glaze

**Cornish Queen scallop 6**

pico de gallo

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