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QD

Christmas Brochure



@arrosqd

[www.arrosqd.com](http://www.arrosqd.com)

64 Eastcastle Street, London, W1W8NQ

# Christmas with Arros QD

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The ultimate Christmas party venue, Arros QD takes Christmas dining to a whole new level with the warmth and dramatic flair of Spanish and Mediterranean cuisine, real open wood fires and theatrical spin on the festive season.

The twinkling lights, festive decorations and the exquisitely presented food all come together to create an unforgettable Christmas experience. But the real stars are the delicious paellas that are cooked over fire and brought to the table sizzling in their large pans. Brimming with cheer, the only thing you'll need to take care of is deciding who you'll meet around them this Christmas.

To book your party with Arros QD scan the QR code and simply select your preferred date and time. For groups of 8 or more, an enquiry will be sent to a member of our reservations team who will be in touch to confirm your booking.

For more information please contact;

[events@arrosqd.com](mailto:events@arrosqd.com)

or

call +44(0) 20 3883 3525



## Arros QD Christmas at home

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Enjoy cooking the authentic flavours of Valencian gastronomy with our premium selection of ingredients, chosen and created by Quique himself.

Christmas is a special time of year to spend with family and friends, and what better way to celebrate than with a delicious paella?

Arros QD is proud to offer a range of paella recipes and DIY kits, so you can enjoy this traditional dish in the comfort of your own home.

From our kitchen to yours, our Christmas paella recipes are designed to be quick and easy to follow, so you can spend more time with your loved ones.

Our DIY kits make it even easier, with all the ingredients you need for a perfect paella, delivered straight to your door. So this Christmas, let Arros QD help you create cherished memories around the dinner table.

Scan the QR code below which will direct you to our online shop where you can purchase everything you will need to make the perfect paella.





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Our Rooms



@arrosqd

[www.arrosqd.com](http://www.arrosqd.com)

64 Eastcastle Street, London, W1W8NQ

# The Dining Room

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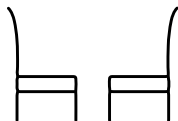
Everything in the Dining Room revolves around the six-metre woodfire stove where our chefs weave their magic, with theatrical seating around the open kitchen and a classic, modern dining experience.



## Capacities

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For alternative room layout requests, please discuss with your event organiser.



Seated: 60 Guests



Standing: 80 Guests



# The Bird Room

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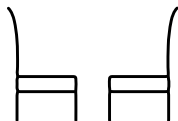
A beautifully designed spacious, semi-private versatile area on the ground floor. Very bright and airy during the day time due to natural light coming through the big windows, transformed into a Cosy and dramatic environment during the evening.



## Capacities

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For alternative room layout requests, please discuss with your event organiser.



Seated: 15 Guests



Standing: 30 Guests





# The Light Room

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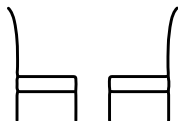
Aptly named due to its gorgeous design full of different light features and chandeliers, filled with natural daylight through the day. From a classic dining experience to a more informal casual dinner, the light room is completely versatile and the perfect hideaway to enjoy any of our exquisitely curated menu.



## Capacities

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For alternative room layout requests, please discuss with your event organiser.



Seated: 45 Guests



Standing: 60 Guests



# The Lounge Private Dining Room

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A comfortable, private, relaxing hideaway filled with natural daylight through the day; a perfect ambience for day delegate meetings. The lounge offers guests a relaxed area to enjoy standing drinks receptions or more formal dining and can be paired with Barraca bar.



## Capacities

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For alternative room layout requests, please discuss with your event organiser.



Seated: 22 Guests



Standing: 30 Guests



# The Chef's Table

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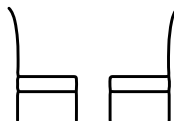
The exquisite location of this table in the main dining room allows guests to gaze at our chefs in action next to the real wood fires enlightening all your senses for a truly magical experience.



## Capacities

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For alternative room layout requests, please discuss with your event organiser.



Seated: 10 Guests



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Our Menu



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# 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

*Please note our canapé selection is suitable as an addition to one of the main menus.*



# Bowl Food

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Costed accordingly, we recommend ordering 5 bowls per person.  
Our bowl food selection is suitable for standing parties only.

## **Braised cauliflower 5**

salty praline

## **Kale salad 6**

kale, tree tomato dressing, cashew nuts

## **Cornish Queen scallop 6**

pico de gallo

## **Harissa chicken bao 7**

coriander mayo

## **Braised aubergine bao 7**

soy bean paste glaze

## **Pulled pork bao 7.5**

barbecue sauce

## **Beef cheeks 9**

port wine reduction, coconut bechamel, peanuts, herb bouquet

## **Iberian presa 10**

Jerusalem artichoke purée

## **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





# Vegetarian

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A specially designed menu to take you on a vegetarian flavour-filled journey  
65.00

## **Cheese stones**

parmesan, manchego cream

## **Kale salad**

kale, tree tomato dressing, cashew nuts

## **Fresh burrata**

panipuri, tomato

## **Wild mushroom ragout**

aubergine, truffle purée, pea shoots

## **Vegetable rice**

grilled aubergine, red pepper, Garrofó beans,  
vegetable stock (v)

## **Broccolini**

peanut sauce, crispy garlic

## **Sweetcorn skewers**

cayenne pepper, feta cheese cream

## **Valencian orange sorbet**



# Taste

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A gastronomical exploration and delight in all the possibilities that contemporary cuisine has to offer.

70.00

## **Coca olive oil bread**

traditional allioli

## **Cheese stones**

parmesan, manchego cream

## **Tuna tartare**

yellow fin tuna, avocado purée, leek julienne

## **Wild mushroom ragout**

roasted aubergine, truffle purée, pea shoots

## **Iberian presa (120g)**

Jerusalem artichoke purée, Jerusalem crisps

## **Matanza rice**

Sobrasada, chorizo, tomato, pork belly,  
game and poultry stock

## **Cookie**

Chocolate foam, vanilla ice cream, pumpkin cubes,  
caramelised hazelnuts, hazelnut powder

## **White chocolate caviar**

Chocolate mousse, white chocolate caviar pearls,  
passion fruit



# Discover

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The best of Arros QD this Christmas, all in one taste-bud tingling menu filled with Quique's iconic dishes.

90.00

## **Coca olive oil bread**

traditional allioli

## **Cheese stones**

parmesan, Manchego cream

## **Truffle bomb**

“liquid” potato souffle

## **Cecina**

air cured beef with an intense smokey flavour

## **Kale salad**

kale, tree tomato dressing, cashew nuts

## **Mediterranean tiger prawns**

brava sauce, crispy onion

## **Milk-fed lamb leg**

## **Txangurro rice**

brown and white crab meat, kimchi foam, seafood stock

## **Broccolini**

peanut sauce, crispy garlic

## **Basque cheesecake**

## **White chocolate caviar**

Chocolate mousse, white chocolate caviar pearls,  
passion fruit



# Indulge

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Experience a multitude of delightful flavours in Quique Dacosta's innovative and forward-thinking approach to food.

120.00

## **Coca olive oil bread**

traditional allioli

## **Cheese stones**

parmesan, Manchego cream

## **Truffle bomb**

“liquid” potato souffle

## **Juan Pedro Domecq**

Six times awarded 3 gold stars as best Ibérico ham. Cured for over 42 months

## **Kale salad**

kale, tree tomato dressing, cashew nuts

## **Grass-fed Cornwall Tomahawk**

## **Mediterranean rice**

Cuttle fish, red prawns, sea bream, seafood stock

## **Broccolini**

peanut sauce, crispy garlic

## **Basque cheesecake**

## **White chocolate caviar**

Chocolate mousse, white chocolate caviar pearls,  
passion fruit





## Sommelier events at Arros QD

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**From 30.00 per person**

Excite your senses with our exclusive wine tasting and food pairing experiences. Relax with a private wine tasting in one of our beautifully and intricately designed rooms, enjoying the aromas, flavours and colours of our expertly selected wines and nibbles with our Head Sommelier.

Our experiences are tailored to your appetite, encouraging light-hearted fun, from introductions to our wine collection to delving deeper into the complexities of our wines.

Choose from one of our recommend tastings which will take you on a journey through the Mediterranean or ask your event organiser to create your own bespoke experience personalised to your guests.

Extend your time with us by moving into the restaurant and indulge in a delicious selection of small plates each designed to compliment your wine tasting experience.

If you want to make your event a little more exclusive, our sommelier wine tastings can be added to any room hires.

*Please note; we ask for a minimum of ten guests for a private sommelier tasting.*