ARROCERÍA GANDÍA

MENU

VALENCIAN RICE · BARCELONA

SHARING PLATES AND SMALL DISHES

Whetting the appetite

Coca bread with tomato, extra virgin olive oil and black salt	4,50 €
Fresh anchovies marinated in vinegar, the traditional way · *6 pieces*	11,50 €
00 Cantabrian anchovies on crystal bread with tomato	12,00 €
Acorn-fed Iberian ham · *80 g*	22,00 €
Cheese selection with toasted bread and fig jam	16,50 €
Russian salad with tuna belly and sunflower-seed breadsticks	10,50 €
Coca — flatbread with roasted vegetables (escalivada) and shredded salt-cod salad (esqueixada), with black olive paste	13,50 €
Buttery brioche with steak tartare · *1 piece*	9,50 €
Patatas bravas with traditional sauce and alioli	8,50 €
Padrón peppers: some are hot, some are not	7,50 €
Aubergine chips with honey and sesame	9,00 €
Roast chicken croquettes · *4 pieces*	10,00 €
Monkfish and prawn croquettes · *4 pieces*	11,00 €
Ham croquettes · *4 pieces*	11,00 €
Salt cod brandade fritters with romesco · *4 pieces*	11,50 €
Mussels marinière or steamed	12,50 €
Sautéed wedge clams with garlic, parsley and a splash of sherry	15,50 €
Garlic prawns	16,50 €
Galician-style octopus over potato parmentier	22,50 €
Andalusian-style fried squid with yuzu mayonnaise	15,50 €
Broken eggs with ham and potatoes	13,50 €

Prices include VAT. · Please ask our staff about allergens in each dish.

SALADS

The garden gets dressed up

Mediterranean garden salad with bonito tuna	14,00 €
Tomato salad with avocado, mango and mustard vinaigrette	13,50 €
Burrata with rocket, red pesto and dried peach	15,50 €
Baby leaves with breaded brie, nuts and caramelised apple, with a honey and mustard vinaigrette	14,50 €

TWO CLASSICS WITH CHARACTER

Pasta with plenty of charm

Rigatoni with Bolognese sauce	12,50 €
Catalan-style chicken cannelloni · *large portion*	15,50 €

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DRY RICE DISHES

Dry, but full of charm

Price per person

Paella de verduras ecológicas — organic vegetable paella with romesco sauce	16,50 €
Caramelised onion paella	16,00 €
Paella valenciana — chicken, rabbit, butter beans and green beans	19,50 €
Arroz al horno — Valencian baked rice with chicken, pork ribs, pork belly, tomato and chickpeas	20,00 €
Surf and turf paella (chicken, rabbit, cuttlefish, squid, prawns and vegetables)	23,50 €
Paella del Señorito (cuttlefish, squid, prawns and monkfish), all deshelled	23,00 €
Arroz negro — black rice with cuttlefish, clams and alioli	22,00 €
Paella de bacalao — salt cod, snail and artichoke rice	24,50 €
Paella de marisco — seafood rice (cuttlefish, squid, mussels, Dublin Bay prawns and prawns)	22,00 €
Lobster and cuttlefish paella · *minimum 2 people*	32,00 €
Arroz de carabineros — scarlet shrimp rice	35,00 €

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CREAMY RICE DISHES

Creamy rice to fall in love with

Price per person

Arroz meloso — creamy rice with seasonal wild mushrooms and Iberian pork rib	24,00 €
Creamy rice with oxtail and its vegetable jus	25,00 €
Arroz meloso — creamy rice with octopus and prawns	25,50 €

SOUPY RICE DISHES

Spoon-ready

Price per person

Arroz caldoso — soupy rice with duck, mushrooms and foie gras	27,00 €
Brothy rice del Señorito (cuttlefish, squid, prawns and monkfish)	23,00 €
Brothy rice with lobster and cuttlefish · *minimum 2 people*	32,00 €

FIDEUÀS

Noodle heaven

Price per person

Seasonal vegetable Fideuà with dots of alioli	16,50 €
Fideuà valenciana (chicken, rabbit, butter beans and green beans)	19,00 €
Fideuà del Señorito — deshelled seafood noodle paella	20,50 €
Fideuà negra — black noodle paella with cuttlefish, clams and alioli	20,50 €
Classic seafood Fideuà (cuttlefish, squid and prawns)	19,50 €

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FROM THE SEA AND THE LAND

Between the sea and the stove

FISH

Cod with samfaina (Catalan-style ratatouille) and saffron alioli	23,00 €
Whole oven-baked sea bream with its garnish	24,00 €
Hake loin Donostia-style with confit potato panadera	24,50 €
Seafood platter (lobster, king prawns, langoustine, prawns, clams and razor clams) · *minimum 2 people*	34,00 €

MEAT

350 g Galician blonde beef entrecôte with Café de Paris butter, ember-roasted potato and baby vegetables	32,00 €
Beef tenderloin with its garnish	27,00 €
Chicken milanese with scamorza cheese, tomato concassé and traditional mashed potato	18,50 €
Catalan sausage meatballs in cava sauce with black trumpet mushrooms	17,50 €

DESSERTS

There's always room for dessert

Crema catalana with carquinyoli almond biscuits	6,50 €
Creamy vanilla flan	6,50 €
La Viña-style cheesecake with raspberry coulis	7,50 €
Traditional tiramisu	7,50 €
Chocolate coulant with vanilla ice cream	7,50 €
Valencian orange cake with mascarpone cream	7,00 €
Turrón (nougat) ice cream with dark chocolate	3,00 €
Tangerine sorbet with almond tuiles and candied pistachio	3,00 €
Vanilla ice cream with orange and almond crunch	3,00 €
Irish coffee (whiskey, coffee, sugar and cream)	8,00 €

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Set menus

La Safor Menu ..... 28 €

Choice of starter · Choice of main course · Choice of dessert · Drink · *per person*

Grau Menu ..... 37 €

Choice of starter · Choice of main course · Choice of dessert · Drink · *per person*

Ducal Menu ..... 42 €

Choice of starter · Choice of main course · Choice of dessert · Drink · *per person*

Kids' Menu ..... 18 €

Choice of starter · Choice of main course · Choice of dessert · *per child*

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