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QD

Event Brochure



@arrosqd

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

64 Eastcastle Street, London, W1W8NQ

# About Arros QD

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Quique Dacosta brings the warmth and theatricality of Valencian gastronomy to Fitzrovia, sharing his passion for seasonal rice dishes cooked over wood fires and served in dramatic surroundings. Discover the evolution of paella with a masterful modernist twist.

Our space was conceived by globally renowned Spanish interior designer Lázaro Rosa-Violán, with open fires and a glazed wine cellar providing a spectacular visual backdrop in which to experience the evolution of paella. Our menu combines Mediterranean influences with locally sourced ingredients, accompanied by classic wines from around the world, as well as many undiscovered Spanish gems that you will find nowhere else in London.

“A theatrical experience.”

*Tatler*

For more information you can email  
[events@arrosqd.com](mailto:events@arrosqd.com)

or

call +44(0) 20 3883 3525





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Our Rooms



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# 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.



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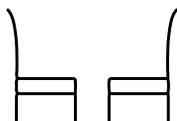
The exquisite location of this table in the main dining room allows guests to gaze at our chefs in action next to the real wood fires enlightening all your senses for a truly magical experience.



## 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.

## **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

## **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



# Vegetarian

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A specially designed menu to take you on a flavour-filled journey filled with our most popular vegetarian dishes.

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

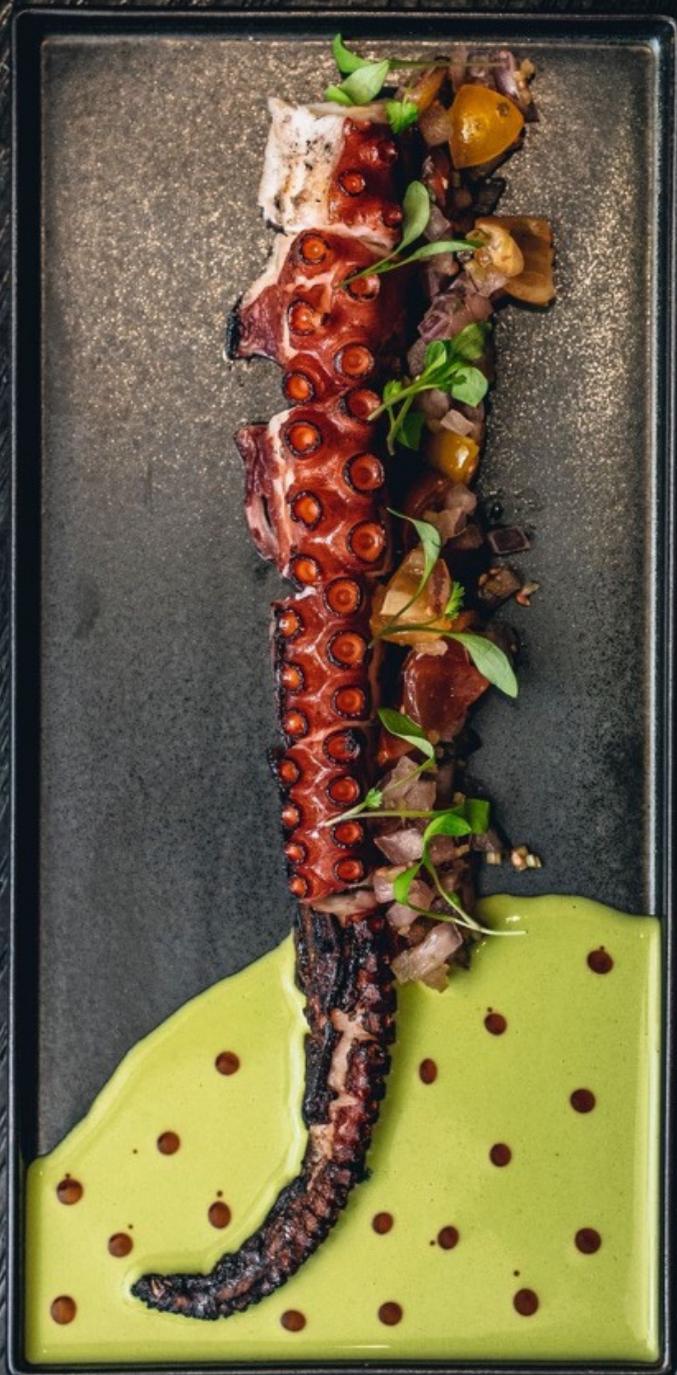
## **Kale salad**

kale, tree tomato dressing, cashew nuts

## **Wild mushroom rice**

broccoli sprouts, garlic emulsion

## **Caramelised rice pudding**



# Taste

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

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



# Discover

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The best of Arros QD, all in one taste-bud tingling menu that will leave your palette wanting more.

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**

allioli, 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



# Indulge

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

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



## 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.*