Menu

arrozeando

Salads

Green Salad 10.50€

Mixture of leaves, mango, red onion, tomato, carrot, corn, hearts of palm, seeds, nuts and honey and mustard vinaigrette.

Goat cheese salad 10.50€

A mix of leaves, onion, tomato, goat cheese, toasted bacon, and candied walnuts, dressed with a red fruit vinegar dressing.

Starters

BABY OCTOPUS RICE STYLE 19.00€
on a bed of paprika parmentier, wrinkled baby potatoes and Korean paprika mayo

JAPANESE-STYLE RUSSIAN SALAD 11.00€
with pil-pil prawns, Japanese dressing and kimchi mayo

FRIED ANCHOVIES 12.00€

TEMPURA VEGETABLE CARTRIDGE 9.50€

FRIED SHRIMP CARTRIDGE 12.00€

SHRIMP GYOZAS (6 UNITS) 10.00€

CHEEK BAGS (6 UNITS) 13.50€
served with a kimchie & mustard cream, and crispy carrot chips

PIL-PIL SHRIMP CROQUETTES (8 UN) 12.00€
with garlic mayo and paprika

NEMS (4 UNITS) 11,00€
Vietnamese rolls filled with tuna, fried, on a base of lettuce leaves and topped with Creole onion (marinated with lime and chili)

SPICY FRIED POTATOES 9.50€
Curly cut with kimchi mayo, negi, togarashi and...

ALLIOLI 2,00€
TOASTS 1.00€
BREAD 1.00€

Children's menu

Croquettes with potatoes 10.00€
Chicken nuggets with potatoes 10.00€

Rice

Minimum 2 people, prices per person. Maximum two varieties per table.

Paella (Dry rice)

A banda	15,00€
Classic black rice	17,00€
Puntilla black rice and garlic shoots	17,50€
Puntilla rice and garlic shoots	17,00€
Lobster paella	23,00€
Vegetable paella	16,00€
Valencian paella	18,00€
Senyoret rice ("all peeled")	17,50€
Moorish chicken paella	17,00€
Currito paella (prawns Thai curry)	18,00€
Deer, figs and mushrooms paella	19,00€
Red Prawn paella	25,00€
Iberian pork, mushrooms & truffle	19,00€
Iberian pork, asparragus & beans	19,00€
Duck, mushrooms and foie gras paella	18,50€
Iberian pork, raisins and pepper	17,50€
Octopus and artichoke paella	21,00€
Chicken and wild mushroom paella	16,50€
Cauliflower and cod paella	17,50€
Baked rice (on request)	18,50€

Soupy or sticky rice dishes

Iberian pork, mushrooms & truffle(sticky)	19,00€
Chicken, mushroom and artichoke(soupy)	18,50€
Red Prawns (soupy)	26,00€
Deer and wild mushroom (soupy)	19,00€
Veal cheek, leaks, dark chocolate(sticky)	19,00€
Duck, mushroom and foie (sticky)	18,50€
Monkfish, shrimp and clam (soupy)	19,50€
Lobster & prawns (soupy)	24,00€

Fideuas

Minimum 2 people, prices per person.

All our rice dishes can be made into Fideuá with a supplement of €1 per person.

Desserts

Homemade Banofee Pie	6.50€
Homemade Cheesecake	6.50€
Chocolate Coulant and Vanilla Ice Cream	6.50€
Ice creams:	
vanilla, nougat, meringue, chocolate	2.00€

Allergen menu available.

Wines

arrozeando

White Wines

Miracle N°3. 17,00€
(D.O. Valencia, Macabeo, Chardonnay, S. Blanc)

Bienbebido Pulpo 17,00€
(D.O Rias Baixas, Albariño) glass 3,50€

Carlos Villanueva 18,00€
(D.O. Ribeiro, Treixadura, Godello, Albariño)

Gargalo 18,00€
(D.O. Monterrei, Godello)

Folklore 19,00€
(D-O- Rias Baixas, Albariño 100%)

Bitácora 16,00€
(D.O. Rueda, Verdejo) glass 3 €

Castillo de Miraflores 17,00€
(D.O. Rueda, Verdejo)

CARTIMA moscatel seco (3m barrica) 19,00€
(D.O Sierras de Málaga, Moscatel de Alejandría)

Rose Wine

Sastreria 15,00€
(D.O. Cariñena, Garnacha)

Red Wines

Ribera del Duero

Convento Oreja Roble (Tempranillo) 18,00€
glass 3,5€

Finca Resalso (Tempranillo) 18,00€

Carramimbre Crianza (Tempranillo) 20,00€

Rioja

Lopez de Haro Crianza 17,00€
(16 meses, tempranillo, garnacha, graciano) glass 3,50 €

Otras D.O.

Juan Gil 12 Meses 20,00€
(Monastrell – Jumilla)

Laya 17,00€
(Garnacha tintorera / Monastrell - Almansa)

Atalaya del camino crianza 20,00€
(Garnacha/Monastrell - Almansa)

Cartima crianza 2018 20,00€
(D.O. Sierras de Málaga, Merlot, Cabernet Sauvignon, Syrah)

Cavas/Champagne

Pago de Tharsys Millesimé Rosado Reserva 20,00€
(D.O. Requena, Garnacha)

Carlota Suria Brut Nature Reserva. 18,00€
(D.O. Requena, Macabeo)

Allergen menu available.