



*Welcome to Spanish Restobar Arroz,*

---

*A contemporary Spanish Restaurant & Bar in the heart of Haarlem. Our menu combines classic Spanish influences with a modern twist.*

*It contains a varied choice of authentic and modern Spanish-inspired dishes. Starring the paella, ofcourse served still sizzling.*

*We love to share our food.*

*Our Small starters are perfect to taste all of our flavours.*

*Our famous Rice in Paella dishes are especially made to share.  
Just like Spanish culture intended.*

*Allergies or dietary requirements? Please let us know.*

---



# LUNCH SPECIALS

## BOCADILLOS

SANDWICHES

<b>Iberico ham</b> , Manchego, Mojo sauce	8
<b>Chorizo</b> , Omelet, Aioli	7,5
<b>Manchego</b> , Brava sauce, Potato, Aioli	6,5
<b>Fried eggs</b> , Chorizo, Potato, Chili in Paella pan for 2 persons	16

## PARA PICAR

BITES

Olives	3,5
Pimiento de Padron	5
Bread & aioli	3,5
Smoked almonds	3,5
Manchego	6,5

## COLD MEAT

Chorizo Iberico	10
Jamón Iberico 100g	19,5
Cecina de león 100g	19,5
<b>Charcuteria</b>	35
<small>CECINA DE LEÓN, JAMÓN IBERICO, CHORIZO, OLIVES, ALMONDS</small>	



# SMALL STARTERS

## FROM THE GROUND

<b>Artichoke from the Jospier oven, Lemon aioli</b>	9
<b>Roasted eggplant, Miso glaze, Spring onion</b>	10
<b>Maitake / Enoki mushrooms, Tempura, Kimchi aioli</b>	12
<b>Green asparagus, Almonds, Garlic, Chili, Lemon</b>	12
<b>Patatas bravas, Bravas sauce, Aioli foam, Smoked tomato powder</b>	9

## FROM THE SEA

<b>Fresh grilled sardines, Garlic, Parsley, Olive oil, Lemon</b>	12,5
<b>Pulpo a la brasa, Potato dressing, Parsley emulsion, Smoked paprika</b>	14
<b>Gambas al ajillo, Garlic, Parsley, Olive oil, Chilli</b>	16,5
<b>Ceviche sea bass, Leche de tigre, Onion, Sweet potato, Peruvian mais</b>	15

## FROM THE LAND

<b>Beef tataki, Citrus dressing, Jalapeño</b>	13
<b>Iberico pork cheeks, Seasonal vegetables, Potato mousseline</b>	15



---

*It's a common misconception that Paella is the dish, when actually it's the pan. Every Rice-in-Paella dish at Arroz is created by applying the same principles used in making a true Valencian Paella, with our special stocks.*

---

## RICE IN PAELLA

MINIMUM 2 PERSONS, PRICE PER PERSON

<b>Vegetable rice</b> , Mushrooms, Garolfo beans, Artichoke, Leeks	18,5
<b>Paella Valenciana</b> , Rabbit, Chicken, Garolfo beans, Rosemary	20,5
<b>Arroz de marisco</b> , Gambas, Sea bass, Calamari	22,5
<b>Arroz negro</b> , Gamba, Squid ink, Sugar snaps, Parsley aioli	22,5
<b>Fideua</b> , Slow cooked pork belly, Bimi	20,5
<b>Chefs special</b> , Let our Chef surprise you!	Daily Price

## FROM THE JOSPER

TO SHARE

<b>Rib eye steak 300g</b> , Served with Chimichurri	32
<b>Whole Sea bass</b> , Served with Garlic, Lemon dressing	25

## DESSERT

<b>Cheesecake for two</b> , Basque, Shared dessert	15
<b>Crema Catalana</b> , Infused with Orange, Lemon, Cinnamon	9
<b>Scroppiño</b> , Don Julio, Arancello, Cava, Orange ice-cream	8,5



# COCKTAILS

## SANGRIA

		<b>Coppa</b>	<b>Jarra</b>
<b>Tinto</b>	<i>The classic sangria Tinto with our own twist. "Living la vida loca"</i>	7,5	25
<b>Cava</b>	<i>The light, summery way of sangria. "Here to spark up your day"</i>	7,5	25

## ARROZ ESPECIALES

<b>Magarita on the rocks</b> DON JULIO AÑEJO, COINTREAU, LIME	9
<b>Negroni Verano</b> GIN MARE, APEROL, BERTO SUPERIORE, ORANGE	10
<b>Cubata</b> GIN MARE, GINGERALE, LIME, ROSEMARY	8
<b>Cuba Libre</b> OMERTA RUM, COCA COLA, LIME, ANGOSTURA BITTERS	8
<b>Shaken Carajillo</b> LIQUOR 43, KAHLÚA, CAFÉ SOLO, CINNAMON	8,5
<b>Scroppiño</b> DON JULIO, ARANCELLO, CAVA, ORANGE ICE-CREAM	8,5
<b>Aqua de Valencia</b> HIERBAS DE LAS DUNAS, ORANGE JUICE	6,5

## GIN TONIC

<b>Tanqueray</b> FEVER-TREE INDIAN, LIME	9
<b>Tanqueray Sevilla</b> FEVER-FREE INDIAN, ORANGE, JUNIPER BERRY	9
<b>Gin Mare</b> FEVER-TREE MEDITERRANEAN, ROSEMARY	10
<b>Hendricks</b> FEVER-TREE INDIAN, CUCUMBER	9,5
<b>Hermit</b> FEVER-TREE MEDITERRANEAN, GRAPEFRUIT, SAMPHIRE	11
<b>Bobby's</b> FEVER-TREE CLEMENTINE, ORANGE, CLOVES	10,5
<b>Monkey47</b> FEVER-TREE MEDITERRANEAN, GRAPEFRUIT, JUNIPER BERRY	12
<b>Seedlip 0.0</b> FEVER-TREE TONIC, PERFECT SERVED	7,5



# WINE LIST

## CAVA

		<i>Coppa</i>	<i>Botella</i>
<b>d'Arciac Cava 'Brut Selecció'</b> XARELLO, MACABEO, PARELLADA	<i>Apple, Pear, Fine mousse</i>	6	30
<b>Torello Corpinnat 'Brut Reserva'</b> MACABEO, XARELLO, PARELLADA	<i>Fruity, Fresh, Soft mouthfeel</i>		49
<b>Gramona Corpinnat 'Brut La Cuvée'</b> XARELLO, MACABEO, PARELLADA	<i>Full, Light toast, Refined mousse</i>		69

## ROSADO

		<i>Coppa</i>	<i>Botella</i>
<b>Martín Codax 'Cuatro Pasos' Bierzo</b> MENCÍA	<i>Light, Fresh, Strawberry</i>	6	30
<b>Bodegas Alceño 'Romeo' Jumilla</b> MONASTRELL	<i>Spicy, Fresh, Cherry</i>		40



## BLANCO

		<i>Coppa</i>	<i>Botella</i>
<b>De Alberto 'Viña Pucela'</b> Rueda VERDEJO	<i>Dusty, Grapefruit, Lime</i>	4,5	22,5
<b>Mustiguillo 'La Traca Blanco'</b> Valencia MERSEGUERA, VIOGNIER	<i>Stone fruit, Floral, Nutty</i>	5,5	27,5
<b>Sonsierra 'Fermentado en barrica'</b> Rioja VIURA	<i>Chamomile, Butter, Toast, Nutty</i>	7	35
<b>Bodega Aizpurua 'Txakolina'</b> Baskenland HONDARRABI ZURI	<i>Granny Smith, Bubble, Spicy</i>		32
<b>Garciarévalo 'Finca Tresolmos'</b> Rueda VERDEJO	<i>Citrus, White fruit, Anise</i>		35
<b>Cellers de l'arboc 'Ulls de Mel'</b> Penedès XARELLO	<i>Full, Creamy, Lightly spiced</i>		37
<b>Alzanina 'Gardacho'</b> Navarra GARNACHA BLANCA	<i>Mineral, Spicy, Long finish</i>		38
<b>Adegas Valmiñor 'Valmiñor'</b> Rías Baixas ALBARIÑO	<i>Lime, Granny Smith, Melon</i>		38
<b>Altanza 'Crianza'</b> Rioja SAUVIGNON BLANC	<i>Melon, Peach, Herbs</i>		39
<b>Adegas Valmiñor 'Minius'</b> Monterrei GODELLO	<i>Soft, Elegant, Floral</i>		41
<b>Bodega Cerrón 'Remordimiento'</b> Jumilla CHARDONNAY	<i>Stone fruit, Butter, Balanced</i>		41
<b>Vía Arxétea 'Blanco'</b> Monterrei GODELLO, TREIXADURA	<i>Grapefruit, Pineapple, Pear</i>		43
<b>Enate '234' Chardonnay</b> Somontano CHARDONNAY	<i>Flowers, White fruit, Complex</i>		45
<b>Bodegas Muga 'Blanco'</b> Rioja VIURA, GARNACHA BLANCA	<i>Creamy, Citrus, Nutty, Spicy</i>		45
<b>Gramona 'Gessamí'</b> Cataluña SAUVIGNON BLANC, MUSCAT DE FRONTIGNAN BLANC	<i>Lychee, Passionfruit, Orange</i>		45
<b>Gramona 'Font Jui'</b> Cataluña XARELLO	<i>Butter, Salty, Fresh acids</i>		52
<b>Oliver Moragues 'S'era'</b> Mallorca PRENSAL, VIOGNIER	<i>Jasmine, Coconut, Toast</i>		55
<b>Valdeorras 'Louro do Bolo'</b> Galicia GODELLO	<i>Citrus, Yellow fruit, Wood</i>		60
<b>Bodegas Granbazán 'Limousin'</b> Rías Baixas ALBARIÑO	<i>Granny Smith, Anise, Creamy</i>		63
<b>Mas Doix 'Murmuri'</b> Priorat GARNACHA BLANCA	<i>Vanilla, Fennel, Apple</i>		70
<b>Fazenda Agricola Prádio 'Pacio'</b> Ribeira Sacra DONA BLANCA, GODELLO, LOUREIRA	<i>Minerals, Elegant, Aromatic</i>		98



## TINTO

		<i>Coppa</i>	<i>Botella</i>
<b>Mustiguillo ‘La Traca’</b> Valencia BOBAL	Blackberry, Cherry, Chocolate	5	25
<b>Bodegas Monfil ‘Garnacha’</b> Cariñena SYRAH, GARNACHA	Raspberry, Strawberry, Herbs	6	30
<b>Arzuaga Navarro ‘La Planta’</b> Ribera del Duero TEMPRANILLO	Red fruit, Cinnamon, Soft finish	7	35
<b>Jorn Nou ‘Petit Tinto’</b> Terra Alta GARNACHA, SYRAH, CARIGNAN	Cherry, Blueberry, Bay leaf		33
<b>Finca Bacara ‘Crazy Grapes’</b> Jumilla MONASTRELL	Vanilla, Balsamic, Chocolate		33
<b>Castro Ventosa ‘El Castro de Valtuille Joven’</b> Bierzo MENCÍA	Earthy, Mineral, Dark fruit		35
<b>Finca Bacara ‘Time waits for no one’</b> Jumilla MONASTRELL	Ripe dark fruit, Toast, Juicy		38
<b>Bodega Elías Mora ‘Elías Mora’</b> Toro TEMPRANILLO	Black fruits, Licorice, Vanilla		38
<b>Capçanes ‘Costers del Gravet’</b> Catalunya CABERNET SAUVIGNON, GARNACHA, CARIÑENA	Cedarwood, Bell pepper, Cinnamon		43
<b>Bruno Murciano ‘Cambio de Tercio’</b> Valencia BOBAL	Fresh, Red fruit, Complex		45
<b>Oliver Moragues ‘La Faula’</b> Mallorca GORGOLLASSA, CALLET, CARBERNET SAUVIGNON	Strawberries, Plum, Fresh		51
<b>Altanza ‘Crianza’</b> Rioja GRACIANO, MAZUELO, TEMPRANILLO	Vanilla, Candied fruit, Soft tannins		55
<b>Bodegas Muga ‘Reserva’</b> Rioja TEMPRANILLO, GARNACHA	Elegant, Cherries, Soft tannins		60
<b>Altanza ‘Reserva’</b> Rioja TEMPRANILLO	Fleshy, Raspberry, Licorice		70
<b>Dominio del Águila ‘Picaro’</b> Ribera del Duero BLEND	Black young fruit, Berry acids		70
<b>Altanza ‘Gran Reserva’</b> Rioja TEMPRANILLO	Aromatic, Candied fruit, Balanced		80
<b>Pepe Mendoza ‘Giró de Abargues’</b> Valencia GIRÓ	Toast, Balsamic, Candied licorice		90
<b>Capçanes ‘Cabrída’</b> Catalunya GARNACHA	Spicy, Juicy, Firm red fruit		90
<b>Bruno Murciano ‘El Sueño’</b> Valencia BOBAL	Thyme, Rosemary, Cherries		90
<b>Dominio del Águila ‘Reserva’</b> Ribera del Duero BLEND	Cherry, Blackberry, Coconut		120
<b>Bodegas Muga ‘Prado Enea Gran Reserva’</b> Rioja TEMPRANILLO, MAZUELO, GRACIANO, GARNACHA	Tobacco, Chocolate, Candied fruit		140





## COFFEE & MORE

### CAFÉ

Americano/Lungo	3
Café Solo	2,5
Café Doble	4
Cortado	3
Cappuccino	3,5
Flat White	4
Latte Macchiato	3,5
Café con Leche	3,5
Café con Hielo	3,5
<small>ICECOFFEE</small>	

### TÉ

Té	3
<small>TEABOX</small>	
Té de Menta	3,5
<small>MINTTEA</small>	
Té de Gengibre	3,5
<small>GINGERTEA</small>	

### LICOR

Licor de café de Galicia	All 4,5
Licor de hierbas orujo	
Licor de hierbas orujo blanco	
Hierbas de las Dunas	
Licor 43	
Tia Maria	
Cointreau	
Kahlúa	
Frangelico	
Baileys	
Disaronno	
Sambuca Molinari	
Arancello	
Limoncello	

### CAFÉ ESPECIALES

<b>Spanish Coffee</b> , Licor 43, Café, Cream	7,5
<b>Irish Coffee</b> , Jameson, Café, Cream	7,5
<b>French Coffee</b> , Cointreau, Café, Cream	7,5
<b>Kiss of Fire</b> , Cointreau, Tia Maria, Café, Cream	7,5
<b>Shaken Carajillo</b> , Licor 43, Kahlúa, Café Cinnamon syrup	8,5



# DIGESTIVES

## WHISKEY

Jameson	4
Lapriogh	8,5
Glenmorangie	7,5
Balvenie	8,5
Oban	8,5

## RUM

Gosling	4
Omerta	5,5
Ron Abuelo	6
Zacappa	7,5
Plantation Pineapple	6
Bacardi Blanco	5

## TEQUILA

Don Julio Blanco	7
Don Julio Reposado	8
Don Julio Añejo	9

## COGNAC

Hennessy VS	5,5
Hennessy VSOP	11

## VODKA

Ketel One	5
Grey Goose	6,5

## JENEVER

Ketel 1 Jonge	3
Ketel 1 Oude	3



# DRINKS

## CERVEZAS

	<i>Barril</i>	<i>Botella</i>
Cruzcampo	2,5 / 3,5	
Heineken	2,8 / 3	
Texels Skuumkoppe	5	
Oedipus Mannenliefde	5	
Lagunitas IPA	5	
Wisseltap	5	
San Miguel		4
Sol		5
Heineken 0.0		3
Paulaner Weissbier 0.0		4

## REFRESCOS

<b>Sodas</b> COCA COLA, COCA COLA ZERO, FANTA, SPRITE, CASSIS, GINGERALE, TONIC, ICE TEA SPARKLING, ICE TEA GREEN	2,75
Gingerbeer	3
Orangejuice	3 / 4
Olmhorst Applejuice	3
Big Tom	3
Chocolate milk	3
San Pellegrino small	2,75
San Pellegrino large	5,5
Aqua Panna small	2,75
Aqua Panna large	5,5