

SET MENU A

For a minimum of 8 people ~ £27.50 per person

To start

A deli board with a selection of Serrano ham and Manchego cheese served with marinated olives and a bread basket with ali-oli (garlic dip)

To follow

Surtido de Tapas

A selection of the following Tapas dishes enough for all to share including:

Paella Mixta (gf)

Paella with chicken and seafood.

Estofado (gf)

Traditional Braised beef, vegetable and potato stew.

Coliflor al Horno (vg) (gf)

Oven Baked Cauliflower in southern Spanish spices, topped with a Quince syrup and roasted almonds.

Croquetas de Pollo

Homemade chicken croquettes.

Patatas Bravas (v) (vg) (gf)

Diced, fried potatoes topped with a chilli and tomato sauce.

Pescado Adobado Frito (gf)

Marinated and fried fillets of fish.

Pollo a la Riojana (gf)

Slow cooked chicken stew with chorizo, rioja wine, onion and garlic.

Dátiles con Bacon (gf)

Dates stuffed with almond, wrapped in bacon.

SET MENU B

For a minimum of 8 people ~ £30.95 per person

To start

A deli board with a selection of Serrano ham, Chorizo and Manchego cheese served with marinated olives and a bread basket with ali-oli (garlic dip)

To follow

Surtido de Tapas

A selection of the following Tapas dishes enough for all to share including:

Puntas de Solomillo a la Pimienta o Cabrales (gf)

Fillet steak strips cooked in either a Peppercorn sauce or blue cheese and mushroom sauce, served with potatoes

Gambas al Ajillo con Champiñones (gf)

Prawns and mushrooms sauteed with garlic and white wine.

Lágrimas de Pollo

Breaded marinated chicken goujons served with an ali-oli dip.

Albóndigas

Meat balls in a rich tomato sauce.

Tortilla Española (gf) (v)

Traditional potato and onion Spanish omelette.

Patatas Bravas (v) (vg) (gf)

Diced, fried potatoes topped with a chilli and tomato sauce.

Calamares Fritos (gf)

Fried squid served with an ali-oli dip.

Paella Mixta (gf)

Paella with chicken and seafood.