
Set Menu A

FOR A MINIMUM OF 8 PEOPLE - £25.50 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.

Coliflor al Horno (gf) (vg)

Oven baked cauliflower in southern Spanish spices, topped with a Quince syrup and toasted almonds.

Patatas Bravas (vg)

Diced, fried potatoes in a chilli and tomato sauce.

Pollo a la Riojana (gf)

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

Estofado (gf)

Braised beef, vegetable and potato stew in tomato and wine.

Croquetas de Pollo

Homemade chicken croquettes

Pescado Adobado Frito (gf)

Marinated and fried fillets of fish.

Dátiles con Bacon (gf)

Dates stuffed with almonds, wrapped in bacon.

Set Menu B

FOR A MINIMUM OF 8 PEOPLE - £28.95 PER PERSON

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

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

Lágrimas de Pollo

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

Tortilla Española (gf) (v)

Traditional potato and onion Spanish omelette.

Calamares Fritos (gf)

Fried squid served with an ali-oli dip.

Gambas al Ajillo con champiñones (gf)

Prawns and mushrooms sauteed with garlic and white wine.

Albóndigas

Meat balls in a rich tomato sauce.

Patatas Bravas (vg)

Diced, fried potatoes in a chilli and tomato sauce.

Paella Mixta (gf)

Paella with chicken and seafood.