

## Sample Set Menu

A carefully curated menu designed exclusively to showcase the best Spanish and Canarian dishes we have to offer.

~ Appetisers ~

Aceituras

Marinated green pitted olives with mushrooms and peppers

Tabla Mixta

A selection of the finest Spanish cheese and Iberian meats

Cesta de Pan

Mixed bread basket served with a choice of: Spanish virgin olive oil or Alioli

~ Tapas To Share ~

Papas Arrugadas

Canarian 'wrinkled' potatoes with Mojo Rojo and Mojo Verde sauce

Pinientos Padrón

Traditional Spanish fried peppers served with red wine infused salt

Escalopines de Pollo

Crispy chicken mini fillets with soy-bbq sauce

Calamares

Fried fresh squid strips in batter with citric Alioli

Albóndigas De La Abuela

Original Grandma's recipe beef and pork meatballs

Chorizo Al Vino

Chorizo cooked in Rioja red wine

~ Paella ~

Mar y Montaña

Sea and land paella, with meat and shellfish

£49





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~ Tapas To Share ~

Ensalada Mixta

Mixed salad: lettuce, tomato, onions, cucumber and boiled egg with a virgin olive oil and balsamic vinegar dressing

Patatas Bravas

Fried potato cubes served with Alioli and Brava sauce

Pimientos Padrón

Traditional Spanish fried peppers served with red wine infused salt

Escalopines de Pollo

Crispy chicken mini fillets with soy-bbq sauce

Calamares

Fried fresh squid strips in batter with citric Alioli

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