

*N a v i d a s*



**£40pp**

## *Sample Set Menu*

*~ Appetetiser ~*

*Tabla De Aperitivos*

**Mixed platters of artisan breads, cheese and speciality**

**Spanish cured meats**

*~ Tapas To Share ~*

*Patatas Bravas*

**Fried potatoes with Alioli and Brava sauce**

*Ensalada De Nueces, Queso De Cabra Y Manzana*

**Mixed salad of lettuce, toasted walnuts, goats cheese and organic apple with a light vinagarett dressing**

*Croquetas Del Dia*

**Croquettes of the day**

*Espárragos*

**grilled asparagus spears with crispy onions and balsamic reduction**

*Albondigas De La Abuela*

**Original Grandma's recipe beef and pork meatballs**

*Estofodo*

**A rich beef stew cooked with red wine, vegetable and potatos**

*Tortilla De Piquillos*

**Spanish egg and potato omelette with roasted red peppers**

*Berenjena Frita Con Miel*

**Light and crispy deep fried aubergine with a drizzle of runny honey**

*Gambas A La Plancha*

**King Pprawns cooked on the grill and seasoned with sea salt**

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## Desserts

### *Arroz Con Leche*

A rich traditional rice pudding spiked with cinamon and finished with fresh orange zest.

+£4pp

### *Tarta De Santiago*

Moist Spanish almond cake served with toasted almonds and salted caramel ice cream

+£4pp

## Drinks Packages

### *Bucket Of Beers*

10 bottles of San Miguel for £30

### *Unlimited Cava Package*

Enjoy unlimited cava for 90 minutes for £25pp

### *Wine £21*

Montefrio Tinto 2019 (Red)

Montefrio Blanco 2019 (White)

Montefrio Rosado 2019 (Rosé)

1ltr Sangría Tradicional £18

### *Offers*

With every booking for 10+ we will provide one bottle of Montefrio Tinto and one bottle of Montefrio Blanco per table

With Every Booking of 10+ the host will recieve a £25 food voucher for their next visit