



Sample Set Menu

~ Appetizer ~

Tabla De Aperitivos

Mixed platter of artisan breads, cheese and speciality Spanish cured meat with olives and tuna devilled eggs

~ Tapas To Share ~

Patatas Bravas

Fried potatoes with Alioli and Brava sauce

Coliflor Frita

Spiced and lightly battered cauliflower, deep fried until crispy

Espárragos

Grilled asparagus spears with crispy onions and balsamic reduction

Croquetas Del Dia

Croquettes of the day

Cordero Asado

Slow Roasted lamb fillet with pan jus

Verduras Al Horno

Roasted winter vegetables with fresh thyme

Filete De Salmón

Roasted salmon fillet in a lemon-butter sauce with spinach

Setas Rellenas

Stuffed mushrooms with vegetables and goats cheese

Paella De Bogavante

A traditional style spanish paella with fresh lobster meat and whole lobster tails

N a v i d a d



£55pp

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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