

TAPAS FEAST MENUS FOR GROUPS OF 8 OR MORE

Choose one menu for your group. Let us know any dietary requirements. All menus must be confirmed a week in advance. Pre order your arrival drinks.

Glass Wine/Cava/Beer £6

Jugs Sangria £22

TAPAS SET MENU 1

Gordal Olives, Thyme, Orange

Pan, Aioli

Hand Carved Serrano Jamon

Aged Manchego & Membrillo

Padron Peppers, Sea Salt, Lime, Paprika Aioli

Truffle Mushroom Croquettes, Black Aioli

Gambas Pilpil, Prawns, Garlic, Chilli

Smoked Paprika Garlic Chicken, Romesco

Roasted Red Peppers, Anchovies, Sherry

Patatas Bravas, Salsa Brava Aioli

Flamed Chorizo, Honey, Chilli

Crispy Squid, Lemon, Aioli

Raspberry Chocolate Bites

£29pp

TAPAS SET MENU 2

Pan, Aioli

Hand Carved Acorn Fed Iberico Jamon

Aged Manchego, Membrillo Anchovies & Boquerones

Padron Peppers, Sea Salt, Lime, Paprika Aioli

Truffle Mushroom Croquettes, Black Aioli

Shell Baked Scallops, Sobrassada Butter

Pork Belly, Chicharrones, Paprika Aioli

Patatas Bravas, Salsa Brava, Aioli

Octopus á Feira, Potatoes, Mojo Rojo

Smoked Paprika Garlic Chicken, Romesco

Manchego Cauliflower, Truffle, Migas, Jamon

Raspberry Chocolate Bites

£36pp

PAELLA SET MENU

Served to your table in Paella Pans for you & your guests to serve & enjoy!

Gordal Olives, Thyme, Orange

Pan, Aioli

Aged Manchego, Membrillo

Truffle Mushroom Croquettes, Black Aioli

Paella Mixta

Chicken, King Prawns, Chorizo, Peppers,
Spinach

Paella Vege

Artichoke, Red Peppers, Spinach, Green Beans

Served with Green Leaf Salad, Sherry Vinaigrette

Raspberry Chocolate Bites

£35.00

WHOLE SUCKLING PIG SET MENU

Straight from Spain served whole to your table for your guests to carve and enjoy!

Gordal Olives, Thyme, Orange

Pan, Aioli

Aged Manchego, Membrillo

Truffle Mushroom Croquettes, Black Aioli

Cecina De Leon, Smoked Cured Beef, Cornichon

Whole Roasted Suckling Pig

Baked Apples, Crispy Sage Leaves

Garlic Rosemary Crispy Potatoes
Garlic Green Beans

Whole Basque Cheesecake, Pedro
Ximinex

£46pp