

TAPAS FEAST MENUS

Gather – Share - Celebrate

For Groups of 8 or More



Whether you're celebrating a birthday, anniversary, family occasion, corporate event or simply bringing people together, our Spanish Feast Menus are designed to create a memorable shared dining experience. Inspired by the vibrant food culture of Spain, each menu has been carefully crafted by our chefs using authentic ingredients and traditional recipes. From hand-carved Ibérico ham and fresh seafood to generous paellas and whole roasted suckling pig, every feast is designed to be enjoyed together around the table.

Choose one menu for your group and allow our chefs to prepare a Spanish feast that encourages sharing, conversation and celebration.

Dietary Requirements: Please let us know of any dietary requirements when booking.

Booking Information: To ensure the freshest ingredients and a seamless experience, all menu selections must be confirmed at least **one week prior** to your reservation, especially the suckling pig menu as we have to pre order from our supplier in Spain.

Pre-Order Arrival Drinks

Drinks

Glass Cava/White/Red/Rose/Sangria £7

Bottle Spanish Lager £5

TAPAS SET MENU 1

£30pp

To Start

- Gordal Olives with Thyme & Orange
- Pan & Aioli

Tapas Selection

- Hand-Carved Serrano Jamón
- Aged Manchego with Membrillo
- Padrón Peppers, Sea Salt, Lime & Paprika Aioli
- Truffle Mushroom Croquettes Aioli
- Gambas Pil Pil
- Paprika Garlic Chicken Romesco
- Roasted Red Peppers, Anchovies & Sherry
- Patatas Bravas with Salsa Brava Aioli
- Flamed Chorizo with Honey & Chilli
- Crispy Squid with Lemon & Aioli

Dessert

- Raspberry Chocolate Bites

TAPAS SET MENU 2

£38pp

To Start

- Gordal Olives with Thyme & Orange
- Pan & Aioli

Tapas Selection

- Hand-Carved Serrano Jamón
- Aged Manchego with Membrillo
- Anchovies & Boquerones
- Padrón Peppers, Sea Salt & Paprika
- Truffle Mushroom Croquettes Aioli
- Shell-Baked Scallops Tximichurri
- Pork Belly Chicharrones Paprika
- Patatas Bravas Salsa Brava & Aioli
- Octopus à Feira Potatoes Mojo Rojo
- Smoked Paprika Garlic Chicken with Romesco
- Beetroot, Figs, Cabrales Blue Cheese, Honey & Almonds

Dessert

- Churros Con Chocolate

PAELLA FEAST MENU

£40pp

A traditional Spanish feast centred around our authentic paella, prepared with the finest ingredients and served in classic paella pans for sharing at the table.

To Start

- Gordal Olives with Thyme & Orange

- Pan & Aioli
- Aged Manchego with Membrillo
- Truffle Mushroom Croquettes, Aioli
- Padrón Peppers, Sea Salt & Paprika

Paella Mixta

A traditional-style paella combining land and sea, rich in colour and flavour

- Paprika Chicken
- King Prawns
- Chorizo
- Red Peppers

- Spinach
- Spanish Tomatoes

or

Vegetarian Paella

A vibrant Mediterranean-inspired paella, full of fresh seasonal flavours

- Goats Cheese
- Artichokes
- Red Peppers
- Spinach
- Green Beans

Accompaniment

- Green Leaf Salad with Sherry Vinaigrette

WHOLE SUCKLING PIG FEAST

£55pp

A Traditional Spanish Feast

Prepared in the traditional Castilian style and roasted until meltingly tender with crisp golden skin. Presented whole and carved for guests to enjoy together.

Dessert

- Churros Con Chocolate

Served whole to your table for guests to carve and enjoy together.

To Start

- Gordal Olives with Thyme & Orange
- Pan & Aioli
- Aged Manchego with Membrillo
- Truffle Mushroom Croquettes Aioli
- Cecina de León (Smoked Cured Beef) with Cornichons
- Padrón Peppers, Sea Salt & Paprika

Main Feast

Whole Roasted Suckling Pig

Served with:

- Garlic & Rosemary Patatas Asadas
- Garlic Green Beans
- Roasted Apples
- Crispy Sage

Dessert

- Whole Basque Cheesecake with Pedro Ximénez

Booking Information

Minimum Group Size: 8 Guests

Menu Confirmation: Required at least one week before your reservation

Dietary Requirements: Please advise at the time of booking

Arrival Drinks: Available to pre-order

Bringing people together through authentic Spanish food and a fun memorable shared dining experience

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