



Our Paella Suggestions (GF)(DF)

with Spanish rice and saffron, authentic seasoning, tomato, onion and peppers

Popular

Chicken and chorizo with butter beans and green beans (*Add prawns*)

Carnivore

Pork chop, chicken thigh, chorizo and beef sausage with green peas

Cuatro cerditos

Pork belly, pork chop, chorizo and sausage with green beans

Vegetariana

Trio of beans with mushrooms, courgettes and snap peas (vegan)

Garbanzos y Setas

Chickpeas and wild mushrooms with mangetout and mushroom broth (vegan)

Coliflor y Esparragos

Cauliflower and asparagus with roasted red peppers (vegan)

Mixta

Chicken, pork, prawns and squid with mangetout

Marinera

Cod, hake, king prawns and squid with green peas



Canapes

Pinchos (bite sized skewers)

Melon con jamon

Piel de sapo melon with Serrano ham from Juviles (GF)(DF)

Manchego y membrillo

Award winning Manchego cheese with quince paste (V)(GF)

Tortilla con salmon

Spanish omelette (V)(GF)(DF)

Tortilla con salmon

Spanish omelette with smoked salmon (GF)(DF)

Gamba al pimenton

King prawn with sweet paprika from La Vera (GF)(DF)

Tomate y mozzarella

Cherry tomato and mozzarella with basil and balsamic (V)(GF)

Chupito de gazpacho

Tomato and cucumber soup, served cold (vegan)(GF)



Montaditos (served on bread)

Jamon y Tomate

Serrano ham from Juviles, cured for 16 months with Catalan style fresh tomato

Salchichon

Spanish salami with garlic, peppercorns and nutmeg

Chorizo Iberico

Paprika sausage from white pigs cured for 2-4 months

Salmon a la Francesa

Smoked salmon, spring onion, capers and crème fraiche cream cheese

Valdeon y Miel

Blue cheese from Asturias drizzled with honey (V)

Queso de cabra con cebolla

Goat cheese and caramelised onion (V)

Escalivada

Roasted red pepper and aubergine (vegan) (GF available)

Tapenade verde

Green olives blended with pine nuts (vegan) (GF available)

Garbanzos y Pimenton

Chickpea hummus with sweet paprika (vegan) (GF available)



Desserts

Tarta de Santiago

Flourless almond cake (GF)(DF)

Tarta de chocolate

Chocolate cake (vegan)

Mousse de limon

Lemon mousse (contains raw egg white) (GF)

Crema Catalana

Cinnamon and lemon set custard topped with biscuit crumb

Tarta con Mini Mousse

Chocolate cake with mini lemon mousse

Paella Menus

Served streetfood style with compostable plates

****Add palm leaf plates****

****Add crockery and cutlery****

Menu Popular

Chicken and Chorizo with Butter Beans and Green Beans
Trio of Bean with Mushrooms, Courgettes and Snap Peas (Vegan)

Menu Gamba

Chicken, Chorizo and Prawn with Butter Beans and Green Beans
Trio of Bean with Mushrooms, Courgettes and Snap Peas (Vegan)

Menu Mixta

Pork Chop, Chicken, Squid and Prawns with Mangetout
Cauliflower, Asparagus and Roasted Red Pepper (Vegan)

Menu Seafood

Cod, Hake, Prawns and Squid with Green Peas
Chickpea and Wild Mushroom with Mangetout (Vegan)

Menu Complete

Cod, Hake, Prawns and Squid with Green Peas
Chicken and Chorizo with Butter Beans and Green Beans
Trio of Bean with Mushrooms, Courgettes and Snap Peas (Vegan)

ADD 5 CANAPES

ADD OLIVES

ADD SERRANO AND MANCHEGO

ADD GREEN SALAD

ADD CIABATTA