



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*)

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



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 (GF)

Tortilla

Spanish omelette (V)(GF)(DF)

Tortilla con queso

Spanish omelette with Manchego cheese (V)(GF)

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 with Catalan style fresh tomato (DF)

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/amb anchova

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 custard topped with caramelised biscuit crumb

Tarta y Mousse

Chocolate cake with mini lemon mousse

Santiago y Crema

Almond cake with mini crema catalana (GF)

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 Cerdo

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

Chickpea and Wild Mushroom with 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 and Asparagus with Roasted Red Peppers (vegan)

Menu Seafood

Cod, Hake, Prawns and Squid and Green Peas

Chickpea and Wild Mushroom with Snap Peas (vegan)

Menu Complete

Cod, Hake, Prawns and Squid and Green Peas

Chicken and Chorizo with Butter Beans and Green Beans

Trio of Bean with Mushrooms, Courgettes and Snap Peas (vegan)

ADD CANAPES

ADD GREEN SALAD

ADD CIABATTA

Canapes and Paella
(includes palm leaf plates)

Selection of Canapes
(can be switched)

Melon y Jamon
Piel de sapo melon with Serrano ham

Gamba al Pimenton
King prawn with sweet paprika from La Vera

Queso de Cabra con Cebolla
Goat cheese and caramelised onion (V)

Salmon a la Francesa
Smoked salmon, spring onion, capers and crème fraiche cream cheese

Tapenade Verde
Green olives blended with pine nuts (vegan)

Paellas served streetfood style

Paella Popular
Chicken and Chorizo with Butter Beans and Green Beans

Paella Vegetariana
Trio of Beans with Mushrooms, Courgettes and Snap Peas (vegan)

Canapes, Paella and Salad
(includes palm leaf plates)

Selection of Canapes
(can be switched)

Jamon y tomate

Serrano ham with Catalan style fresh tomato

Tomate y Mozzarella

Cherry tomato and mozzarella with basil and balsamic (V)

Gamba al Pimenton

King prawn with sweet paprika from La Vera

Salmon a la Francesa

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

Tapenade Verde

Green olives blended with pine nuts, lemon (vegan)

Mains served streetfood style

Paella Gamba

Chicken, Chorizo and King Prawn with Butter Beans and Green Beans

Paella Garbanzos y Setas

Chickpea and Wild Mushroom with Snap Peas (vegan)

Ensalada

*Mixed Greens with Cherry Tomatoes, Courgette Spirals
and Roasted Red Peppers with a Home Made Balsamic Vinaigrette*

Canapes and Trio of Paellas
(includes palm leaf plates)

Selection of Canapes
(can be switched)

Melon y Jamon
Piel de sapo melon with Serrano ham

Gamba al Pimenton
King prawn with sweet paprika from La Vera

Tortilla con Manchego
Spanish omelette with Manchego cheese (V)

Chorizo Iberico
Paprika sausage from white pigs cured for 2-4months

Hummus Pimenton
Chickpea puree with sweet paprika (vegan)

Paellas served streetfood style with green salad and ciabatta

Paella Popular
Chicken and Chorizo with Butter Beans and Green Beans

Paella Marinera
Cod, Hake, King Prawns and Squid

Paella Vegetariana
Trio of Beans with Mushrooms, Courgettes and Snap Peas (vegan)