



MENU SUGGESTIONS

To Begin...Canapes

(2 of each per person)(vegan options available upon request)

Pincho de Melon con Jamon (GF)(DF)

Piel de sapo melon with Serrano ham from Juviles

Montadito de Queso de Cabra con Cebolla (V)

Goat cheese with caramelised onion

Pincho de Gamba Pimenton (GF)(DF)

King prawn with sweet paprika

Montadito de Salmon a la Francesa

*Smoked salmon with crème fraiche,
capers and spring onion*

Then choose from...

Tapas

Aceitunas Marinadas (vegan)(GF)

Manzanilla olives marinated in citrus and herbs

Chorizo y Setas al Vino Tinto (GF)(DF)

Sweet chorizo with mushrooms cooked in red wine

Patatas Bravas (vegan)(GF)

Crispy Potatoes with creamy, spicy tomato sauce

Pan con Aceite (vegan)

Ciabatta with extra virgin olive oil

OR

Spanish Charcuterie

Aceitunas Marinadas (vegan)(GF)

Manzanilla olives marinated in citrus and herbs

Tabla de Embutidos (GF)

Selection of Spanish cured meats

Tabla de Quesos (GF)

Selection of Spanish Cheeses

Pa amb Tomaquet (vegan)

Catalan tomato bread

For the main event choose from...

Paella Popular (GF)(DF)

Chicken, Chorizo and King Prawns
with green beans, butter beans and peppers

OR

Paella Marinera (GF)(DF)

Cod, Hake, King Prawns, Squid
with green peas, peppers and Lemon

OR

Paella Mixta (GF)(DF)

Chicken thigh, Pork chop, Squid and King Prawns
with mangetout and peppers

AND

Paella Vegetariana (vegan)(GF)

Trio of beans, mushrooms, courgettes and snap peas

OR

Paella Garbanzos y Setas (vegan)(GF)

Chickpeas and wild mushrooms with mangetout

OR

Paella de la Huerta (vegan)(GF)

Cauliflower, asparagus and roasted red peppers

Finish with a trio of mini desserts ...

Tarta de Santiago (GF)(DF)

Traditional Spanish Almond Cake

Mousse de Limon (GF)

Spanish lemon mousse

Tarta de Chocolate (vegan)

Spanish style chocolate cake