

F I E S T A MENÚ

Build your own sharing banquet... It is tapas after all and made to be shared together!

We'll require the party organiser to choose one dish from each section for the whole table to enjoy. Start by choosing your sharing paellas, then choose one tapas from each section to create your perfect sharing feast.

TO START ~ A selection of Spanish nibbles to share

PAELLAS
choose from

PAELLA IBÉRICA

A Pata Negra Pig special featuring prized cuts; Secreto Ibérico & Ibérico pigs cheek with piquillo pepper paella
(So2, Celery, Soy, Mustard)

PAELLA DE POLLO

A classic free range chicken paella made with rich confit onions
(So2, Celery, Soy, Mustard)

PAELLA DE VERDURAS (VG)

A hearty vegetable paella made with artichokes & wild mushrooms
(So2, Celery, Soy)

PAELLA DE PESCADO

Seafood paella with fillets of hake, mussels & samphire
(So2, Celery, Soy, Fish, Crustacean, Mollusc)

PAELLA NEGRA

Our take on a Valencian special; red prawns & cuttlefish black rice paella
(So2, Celery, Soy, Mustard, Fish, Crustacean, Mollusc)

TAPAS

choose one from

Cordero con Arroz

Moroccan spiced lamb patties served on a orange & apricot pilaf
(So2, Celery, Nut)

Gambas a la Plancha

Whole prawns in salt & garlic cooked on the plancha
(Crustacean)

Hummus Cargado (v)

Griddled Halloumi with a cucumber & tomato salad served on a bed of hummus and dressed with dill & Aleppo pepper
(Milk, Sesame)

Patatas Bravas (vgo)

Triple cooked sagitta potatoes with our classic spicy tomato sauce & aioli
(Celery, Egg, Mustard, So2)

choose one from

Queso Feta al Horno (v)

Baked chilli & honey feta served with a rocket & hazelnut salad
(Milk, Nut)

Pastel de Alcachofas (vg)

Artichoke puff pastry tart with balsamic glaze.
(Gluten, So2)

Bistec con Pimentón

Flat iron steak served with corn puree, Ambiente BBQ sauce & jalapeño pesto
(So2, Mustard, Gluten)

Chorizo y Patatas

Caramelised chorizo & potato
(So2)

choose one from

Brocheta de Pollo y Chorizo

Honey & chipotle glazed chicken & chorizo kebab served with pickled red onion, freekeh & a pomegranite molasses
(So2, Milk, Gluten)

Champiñones con Manchego (v)

Creamy baked mushrooms topped with a manchego crumb
(So2, Milk, Gluten)

Dorada y Garbanzos

Sea Bream served on Moroccan spiced chickpeas with a dill & parsley herb sauce
(Fish, So2, Celery, Soy, Milk)

Chicharrón

Crispy beer-braised belly pork tossed in pimento & rock salt
(So2, Celery, Gluten, Fish)

choose one from

Judías Verdes (vg)

Pan-fried green beans served with sun-dried tomato & pine nuts
(So2, Nuts)

Patatas Bravas (vgo)

Triple cooked sagitta potatoes with our classic spicy tomato sauce & aioli
(Celery, Egg, Mustard, So2)

Ensalada Freekeh (vg)

A warm salad of cumin roast artichokes with roast corn, freekeh and fresh herbs
(Gluten)

Pulpo de Gallega

Slices of octopus with confit potatoes, drizzled with olive oil & sprinkled with pimenton
(Mollusc)

choose one from

Chorizo y Patatas

Caramelised chorizo & potato
(So2)

Tortilla (v)

An individual Spanish omelette served with aioli
(Egg, Mustard, So2)

Coca Catalana (v)

Freshly-baked, homemade Spanish Coca bread topped with caramelised onions & peppers and dressed with alioli & spicy tomato SAUCE
(Gluten, Milk, Egg, So2, Celery)

Gambas a la Plancha

Whole prawns in salt & garlic cooked on the plancha
(Crustacean)

EXTRAS

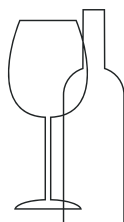
Make your party extra special with one of our optional extras!

Mixed dessert board (+£3.00 per person)

Cava on arrival (+£5.00 per person)

Digestifs (+£3.90 per person)

Introduction to Sherry wine flight (+£7.20 per person)



v suitable for vegetarians
vg suitable for vegans
vgo can be adapted for vegans

£24.95
per person