

TAPAS

£20 per guest

A selection of five tapas dishes with enough of each dish to be shared amongst the whole party

Bunuclos de Bacalad (Salt Cod Fritters)

Carpaccio de atum (Tuna carpaccio with olive, mango and caper dressing)

Berberechos al fino (Cockles in dry sherry sauce)

Esplarragos con jamon (Green asparagus with Serrano ham)

Habas con Chorizo (Broad bean with Chorizo)

Croquetas de jamon Serrano (Traditional Spanish Ham croquettes)

Pimientos de Padron (Blistered Padron peppers)

Spanish Cheese Board (Ramesco sauce, Grapes, Dates, Cured chorizo, serrano ham, Goats cheese, Manchego, blue cheese, olives, pickled peppers. Sweet smoked paprika, quince, whole almonds and baguette)

Arancini with courgettes and lemon mayonnaise (Rice balls coated in breadcrumbs)

Chorizo a la Sidra (Spanish chorizo sausage in cider)

Spanish style Patatas bravas (Small cube potatoes with a brava sauce and aioli)

Albondigas (Spanish meatballs with smokey tomato sauce)

Gambas Al Ajillo (Tiger Prawns with garlic)

Judias verdes (Green beans with ham & manchego ratatouille)

Pa amb Tomaquet (Tomato Bread)

Green olive and pomegranate salad

Bread sticks with figs & jamon Iberico

Ensalada Verde (Spanish green salad)

Chistorra & Piquilli peppers on toast

Bacalao brandade on toast with guindilla

Orange stuffed olives