

Party menu

2 course £22 3 course £28
(For tables of 8 and more)

Starters

V Halloumi

Deep fried halloumi cheese coated in paprika served with sun dried tomato chutney

Lamb kofta

Minced lamb rolled in fresh herbs and mint cooked on our char grill, served with fresh tzatziki and rocket

Adobo bianco

White fish marinated in white wine vinegar, fennel seeds and oregano, lightly dusted and fried until golden, served with aioli and lemon

GF Sweet potato tortilla

V Our variation on the classic spanish omelette with sauteed sweet potato onion, provolone cheese and spinach bound together with eggs

GF Paella pequena

D A mini paella with chicken, chorizo, red peppers, green peas and saffron infused rice

GF Gambas fritters

Spanish prawn fritters made with prawns, onions, garlic, paprika and parsley bound together with gram flour deep fried, served with aioli and lemon

Side orders (Not included in set menu price)

Marinated olives **GF V D** 3.95
Marinated olives & Feta **GF V** 3.95
Roasted mediterranean veg **GF V D** 3.95
Saffron infused rice **GF D** 3.95
Skin on chips **GF V D** 2.95
Sweet potato fries **V D** 3.95
Garlic bread **V** 3.95
Garlic bread with mozzarella **V** 4.45

Garlic & paprika potatoes **GF V D** 3.95
Warm rustic bread **V D** 1.95
Bread, olive oil & aged balsamic **V D** 3.95
Side salad **GF V D** 3.95
Leaf salad **GF V D** 2.95
Greek flat bread **V D** 1.95
Peas & smoked pancetta **GF D** 3.95

All of our dishes are made to order using local supplied and fair trade products where possible
We do not list all of our ingredients in our dishes, please discuss any dietary requirements with a member of staff
fish may contain bones **D** denote dairy free **V** denotes vegetarian **GF** denotes gluten free

Main Course

Linguine alla pesto

Linguine pasta with fresh basil pesto, chicken, sun dried tomatoes, finished with parmesan shavings and pine nuts

GF (Gluten free penne pasta available)

V (Vegetarian option with mushrooms)

Gnocchi con bleu

Mini italian potato dumplings with pancetta, sauteed mushrooms and baby spinach in a creamy gorgonzola sauce

V (Vegetarian option without pancetta)

Agnolotti arragosta

Fresh handmade pasta shells filled with lobster in a cream and white wine sauce, finished with tiger prawns and a touch of lemon

Pollo valenciana

Chicken breast, red peppers and chorizo sausage slow roasted in a cream and smokey paprika sauce, served with saffron infused rice

Moroccan chicken kebabs **GF**

Char grilled chicken skewers marinated in morrocan spices with red peppers and courgette, tzatziki, mixed salad and moroccan rice

Paella (for 2 people) **GF D**

A spanish family classic, king prawns, chorizo chicken thigh, tiger prawns squid, mussels, saffron infused rice, roast peppers and peas

V (Vegetarian option available for 1 person)

Fideua

A paella using saffron infused pasta noodles instead of rice, with tiger prawns, squid, mussels, roast peppers and green peas finished with aioli

V (Vegetarian option with roast vegetables)

Paella carne **GF D**

Paella made with chicken thigh, pancetta, chorizo saffron infused rice, roast peppers and peas

Seabass **GF D**

Pan fried seabass fillet on a bed of saffron rice, mushrooms, baby spinach, smoked pancetta and roasted red peppers

(Pescatarian option available without pancetta) **P**

8oz Beef Fillet (£10 surcharge)

28 day air dried beef, cooked to your liking, with garlic and paprika potatoes and mixed salad

Steak sauces 3.95

Chimichurri **GF D**

Creamy gorgonzola

Peppercorn and brandy

Garlic and herb butter **GF**

Desserts

Panna cotta **GF**

A creamy lemon infused panna cotta, dried raspberries and lemon curd

Tarta de santiago **V GF**

A galician style almond cake, served with toasted almonds, honey and vanilla gelato

Tiramisu **V**

Layers of coffee soaked savoiardi biscuits, vanilla mascarpone, amaretto infused cream, finished with a dusting of coco powder

Chocolate and hazelnut tart **V**

A pastry case filled with dark chocolate and hazelnut ganache, served with hazelnut brittle and hazelnut gelato

Dulce de leche cheesecake

A biscuit base with vanilla infused whipped mascarpone, dulce de leche sauce, caramel shard and chocolate shavings

Trio of cheese

Manchego, provolone and goats cheese, served with sun dried tomato and roast pepper chutney, quince jelly and rustic crackers