



Fiesta Menu

£21.95
Per Person

ON ARRIVAL

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

Glass of Vilarnau Cava (+£5.00 per person)

CHARCUTERIE

A selection of our delicious deli boards with homemade bread & dipping oil

PAELLAS

Choose from

CHICKEN & CHORIZO

(Celery)

MEDITERRANEAN VEGETABLES (VG)

(Celery, So2)

MIXED SEAFOOD

(Fish, Crustacean, Mollusc, Celery)

Upgrade to Luxury Paella (+£1.00 per person)

TAPAS

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

Choose one dish from each section to create your perfect sharing feast

TAPAS #1

CHOOSE FROM THE FOLLOWING

CALAMARES

Calamares rings deep fried in our own buttermilk batter & served with alioli

(Egg, Mustard, Celery, Milk, Gluten, So2, Mollusc)

PATATAS BRAVAS (VGO)

Triple cooked sagitta potatoes served with our classic spicy tomato sauce & alioli

(Celery, Egg, Mustard, So2)

GAMBAS

Tiger Prawns deep fried in lightly spiced tempura batter & served with alioli

(Egg, Mustard, Celery, Gluten, Crustacean, So2)

TAPAS #2

CHOOSE FROM THE FOLLOWING

ALBÓNDIGAS

Beef & pork meatballs in a smokey chorizo & tomato stew

(Gluten, Egg, So2, Celery, Mustard)

ZANAHORIA CON HUMMUS (VG)

Maple roast carrots with a lemon & garlic hummus

(Sesame)

QUESO FETA AL HORNO (V)

Baked chilli & honey feta served with a rocket & hazelnut salad

(Milk, Nuts)

TAPAS #3

CHOOSE FROM THE FOLLOWING

CHORIZO Y PATATAS

Caramelised chorizo & potato

(So2)

BROCHETA DE POLLO Y CHORIZO

Honey & chipotle glazed chicken & chorizo kebab served with pickled red onion, freekeh & a pomegranite molasses

(Milk, So2, Gluten)

JUDIAS VERDES (VG)

Green beans with sun-dried tomato & pinenuts

(So2, Nuts)

TAPAS #4

CHOOSE FROM THE FOLLOWING

CALAMARES

Calamares rings deep fried in our own buttermilk batter & served with alioli

(Egg, Mustard, Celery, Milk, Gluten, So2, Mollusc)

CHAMPIÑONES CON MANCHEGO (V)

Creamy baked mushrooms topped with a manchego crumb

(So2)

GAMBAS

Tiger Prawns deep fried in lightly spiced tempura batter & served with alioli

(Egg, Mustard, Celery, Gluten, Crustacean, So2)

TAPAS #5

CHOOSE FROM THE FOLLOWING

CROQUETAS DE JAMÓN Y QUESO

Jamón & cheese croquette with a chipotle ketchup

(Gluten, Milk, So2, Egg)

PATATAS BRAVAS (VGO)

Triple cooked sagitta potatoes served with our classic spicy tomato sauce & alioli

(Celery, Egg, Mustard, So2)

BUÑUELOS DE BERENJENAS (VG)

Aubergine Fritters with a chilli & garlic syrup

(Gluten, So2, Celery)

TAPAS #6

CHOOSE FROM THE FOLLOWING

CHICHARRÓN

Crispy beer-braised belly pork tossed in pimento & rock salt

(So2, Celery, Gluten, Fish)

QUESO DE CABRA (V)

Lightly battered goats cheese, drizzled with honey & served with braised fennel & beetroot crisps

(Milk, Egg)

ALBÓNDIGAS

Beef & pork meatballs in a smokey chorizo & tomato stew

(Gluten, Egg, So2, Celery, Mustard)

DESSERT

Mixed Dessert Board (+£3.00 per person)

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