# 1: Plassic Japas set menu

#### EACH PERSON WILL RECEIVE A SHARE OF ALL THE FOLLOWING FRESH TAPAS DISHES:

# PAN Y PURÉ DE ACEITUNAS



Black olive and mixed herb tapenade served with rustic artisan ciabatta bread

# BURRATA Y TOMATE 🗘 🔯 GF

Burrata, soft creamy cheese made from Buffalo milk, mozzarella and cream finished with cherry tomatoes and a basil emulsion

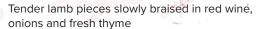
#### **GAMBAS TIGRES O**

Breaded tiger prawns served with a tangy garlic mayonnaise

# ALBÓNDIGAS\* 🗘 🔐

Cubana's famous meatballs made with fresh minced beef and coriander served in a tomato sauce

## CORDERO EN VINO TINTO



## POLLO Y CHORIZO 🗘 🖫

Chicken breast pieces, Spanish chorizo sausage, sliced red peppers cooked in a creamy tomato and paprika sauce

# ASADO DE VERDURAS 😂 🔯 🖫

A selection of fresh roasted mediterranean vegetables tossed in olive oil & balsamic vinegar

# ARROZ CON VERDURAS 🗘 🔯 🖼

Long grain rice cooked with mixed vegetables

# PATATAS BRAVAS 🗘 [v] GF

The Spanish old favourite - fried potatoes topped with a spicy tomato sauce

\*VEGETARIAN MEALS INCLUDE THE FOLLOWING 3 DISHES IN PLACE OF THE 3 DENOTED MEAT DISHES...

## **RISOTTO CON SETAS**



Wild mushroom risotto made with Arborio rice, white onion, olive oil and parsley topped with shavings of rennet free Parmesan cheese

## BERENJENAS AL HORNO



Oven-baked aubergine layers cooked with a fresh tomato and rennet free parmesan cheese sauce

#### **PIMIENTOS RELLENO**



Roasted red pepper stuffed with wild mushroom and spinach and topped with melted Tetilla cheese