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Deluxe TAPAS SET MENU

START WITH SOMETHING SPECIAL...

ANTIPASTO ESPAÑOL

An antipasto style selection of Spanish cured meats, cheeses and olives

Serrano ham, Catalanian cured sausage (Fuet), Iberian salchichon - Manchego and Tetilla cheese, Andalucian green and black olives, served with rustic artisan ciabatta bread, grated fresh tomato dip and extra virgin olive oil

ALBÓNDIGAS* 🌶️ GF

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

GAMBAS PIL PIL 🌶️ GF

Pan fried tiger prawns, deveined and cooked in garlic & olive oil, with sliced roasted peppers, a touch of chilli

RES Y FRIJOLES NEGROS* 🌶️ GF

Slow cooked tender beef and black beans made with cumin, onions and garlic and a touch of coriander

CHORIZO* 🌶️ GF

Flavoursome pan fried Spanish sausage made in La Rioja

CHAMPIÑONES CON QUESO DE CABRA

🌶️ [v] GF

Mixed mushrooms and fresh spinach leaves topped with creamy goats chees

ASADO DE VERDURAS 🌶️ [v] GF

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

ARROZ CON VERDURAS 🌶️ [v] GF

Long grain rice cooked with mixed vegetables

PATATAS A LO POBRE

🌶️ [v] GF

Sautéed potatoes lightly spiced and cooked with onions, red peppers and garlic

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

SELECCIÓN DE QUESOS

🌟 [v]

A selection of Spanish cheeses - Mahon, Tetilla and Manchego served with picos breadsticks

RISOTTO CON SETAS

🌶️ [v] GF

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

BERENJENAS AL HORNO

🌶️ [v] GF

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

PIMIENTOS RELLENO

🌶️ [v] GF

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

🌶️ = HOT TAPAS

🌟 = COLD TAPAS

[v] = VEGETARIAN

GF = GLUTEN FREE