

Our 'Deluxe' menu has a wider selection and includes some of our most premium tapas dishes, a real party treat indeed!

2: *Deluxe* TAPAS SET MENU

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

START WITH SOMETHING SPECIAL...

ANTIPASTO ESPAÑOL

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

Serrano ham, Iberian chorizo and salchichon, smoked Tetilla, goat Garrotxa and Manchego cheese, Andalusian green olives, served with homemade rustic bread and grated tomato dip with extra virgin olive oil

VEGETARIAN ANTIPASTO OPTION - ANTIPASTO VEGETARIANO [v]

A selection of Spanish cheeses - smoked Tetilla, goat Garrotxa and Manchego, Andalusian green and black olives, served with homemade rustic 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

CORDERO EN VINO TINTO* GF

Tender lamb pieces slowly braised in red wine, onions and fresh thyme

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 cheese

ASADO DE VERDURAS [v] GF

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

ARROZ [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...**

RISOTTO CON SETAS

 [v] GF

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

BERENJENAS AL HORNO

 [v] GF

Oven baked aubergine cooked with a fresh tomato sauce, topped with Parmesan cheese

PIMIENTO RELLENO

 [v] GF

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

£38.50 PER PERSON

(minimum order starts from 2 people – price per person)

Any vegan guests will be able to order on the evening from our special vegan individual tapas menu

 = HOT TAPAS

 = COLD TAPAS

[v] = VEGETARIAN

GF = GLUTEN FREE