

PARTY MENUS FOR GROUPS TO SHARE Kick off with a glass of El Celleret brut nature cava 4.75 gls / 28 btl

£22 per head

Bellita pickles and breads
Jamon croqueta
Panisse with anchovy, thyme and moscatel vinegar dressing

Punterelle
Fried potatoes with aioli and paprika
Polpette with soft polenta
Mozzarella, cima de rapa and grilled squash

Mussels, fragola and fennel
Clementine and thyme-cured salmon

£27 per head

Bellita pickles and breads
Jamon croqueta
Panisse with anchovy, thyme and moscatel vinegar dressing
Punterelle

Polpette and soft polenta
Mozzarella, cima de rapa and grilled squash
Fried potatoes with aioli and paprika

Mussels, fregola and fennel
Pigeon agnolotti with chestnuts

Scallops, lentils, sage and capers
Clementine and thyme-cured salmon

Vegetarian menu £22 per head

Bellita pickles and breads
Piquillo and goats cheese croqueta
Panisse with anchovy, thyme and moscatel vinegar dressing

Grilled polenta with braised radicchio tardivo
Punterelle
Mozzarella, cima de rapa and grilled squash
Fried potatoes with aioli and paprika

Grilled calcots with romesco sauce
Squash ravioli with chestnuts

£32 per head

Jamon croqueta
Panisse with anchovy, thyme and moscatel vinegar dressing
Punterelle
Polpette, polenta and grilled squash
Bagna cauda

Mozzarella, cima de rapa and grilled squash
Fried potatoes with aioli and paprika
Mussels, fregola and fennel
Pigeon agnolotti with chestnuts

Scallops, lentils, sage and capers
Beef with braised chard and trompettes de la morte
Clementine and thyme-cured salmon

Panforte and candied almonds

Bellita

Puddings will be available for guests to order on the day

This is a sample menus that may change according to what ingredients are at their finest on the day
A discretionary service charge of 10% is added to groups of six or more
Please inform us when booking if you have any allergies or other dietary requirements

