

## TAPAS

### Meat

- Croquetas de jamon de Serrano (Serrano ham croquettes) with alioli
- Croquetas de pollo (chicken croquettes) with alioli
- Chickpea and chorizo salad (GF)
- Albondigas (meatballs in tomato sauce) (GF)
- Pinchos Morunos (spicy pork skewers) (GF)
- Pinchos de pollo (chicken skewers with garlic, lemon and paprika) (GF)
- Crispy garlic chicken
- Fennel and rosemary roasted pork belly (GF)
- Chorizo al vino tinto (chorizo in red wine) (GF)

### Fish

- Gambas al pil pil (garlic chilli prawns) (GF)
- Croquetas de bacalao (salt cod croquettes) with alioli
- Blackened salmon with orange yoghurt dip (GF)
- Calamares (deep fried crispy squid)
- Prawn fritters

### Veggie

- Tortilla (Spanish omelette) (GF)
- Patatas Bravas (fried potatoes with spicy tomato sauce) with alioli (GF)
- Champinones al ajillo (garlic mushrooms) (GF)
- Deep fried goats cheese with honey
- Gazpacho
- Escalivada (Catalan roasted vegetables) (GF)
- Orange and fennel salad (GF)
- Pan con tomate (crusty bread rubbed with tomato and olive oil)

# SPANISH AL FRESCO PARTY

Please choose 4 tapas, 1 paella and 1 pudding

## Tapas

- Tortilla Espanola (Spanish omelette)
- Pinchos de pollo (chicken skewers marinated in sweet smoked paprika and lemon)
- Gambas pil pil (garlic and chilli prawns)
- Pan con tomate y jamon (Catalan tomato bread with Serrano ham)
- Champinones al ajillo (mushrooms cooked in white wine, garlic and parsley)
- Chorizo al fino (chorizo cooked in fino sherry)

## Paella

- Saffron paella with monkfish and prawns
- Paella with pork, chorizo and spinach
- Paella with chicken and artichokes

## POSTRE (pudding)

- Chocolate and apricot tart
- Strawberry tart
- Profiteroles