

Buffet menu Minimum 15ppl £17.95 p/p

Andalucia

Meat

Flamenquines (Df) Rolled and breaded chicken with Spanish ham and red pepper Croquetas de pollo Chicken croquettes made with a mix of chicken and bechamel. Chorizo a la sidra (Df) Small chorizo sausages cooked in cider with picos Pincho moruno (Gf, Df) Marinated and grilled pork skewer

Fish

Pescadito frito (Df) Deep fried whitebait with tartar sauce dipping Calamares a la andaluza Fried squid with alioli

Vegetarian & Vegan

Patatas bravas (Gf, Df, V, Vea) Triple cooked chips with our brava sauce
Tortilla de patatas (Gf, Df, V) Traditional Spanish omelette
Pisto con pan (Df, Ve) Mix of veg cooked in a rich tomato sauce over a slice of flatbread.

Sides

Garlic flat bread Salad Skinny chips

Dessert Add desserts for £2.50 per person.

Bites of our signature desserts

Chocolate brownie
Biscoff cheesecake
Churros con chocolate

FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff about the ingredients in your meal when making your order. Thank you.



Buffet menu Minimum 15ppl £21.95 p/p

Barcelona

Meat

Croquetas de pollo Chicken croquettes made with a mix of chicken and bechamel.

Albondigas con tomate (Df) Spanish style meatballs cooked in a rich tomato sauce.

Chorizo a la sidra (Df) Small chorizo sausages cooked in cider with picos

Pa amb tomaquet I pernil (Df) Toasted crystal bread with tomato and Spanish Iberico ham.

Pincho moruno (Gf, Df) Marinated and grilled pork skewer

<u>Fish</u>

Pescadito frito (Df) Deep fried whitebait with tartar sauce dipping
Calamares a la andaluza Fried squid with alioli
Chipirones a la plancha (Gf, Df) Small squid pan-fried with Spanish green sauce, lemon and alioli

Vegetarian & Vegan

Coca amb samfaina (V) Mix of roasted veg and cooked in tomato sauce over a thin slice of crystal bread.

Patatas bravas (Gf, Df, V, Vea) Triple cooked chips with our brava sauce

Tortilla de patatas (Gf, Df, V) Traditional Spanish omelette

Crispy Halloumi fries (Gf, V) Crispy and slightly salty shallow-fried halloumi fries with chilli tomato relish

Sides

Garlic flat <mark>bread</mark> Salad Skinny chips

Dessert Add desserts for £2.50 per person.

Bites of our signature desserts

Chocolate brownie
Biscoff cheesecake
Churros con chocolate

FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff about the ingredients in your meal when making your order. Thank you.



Buffet menu Minimum 15ppl £26.95 p/p

Valencia

Meat

Croquetas de pollo Chicken croquettes made with a mix of chicken and bechamel.

Albondigas con tomate (Df) Spanish style meatballs cooked in a rich tomato sauce.

Chorizo a la sidra (Df) Small chorizo sausages cooked in cider with picos

Pa amb tomaquet I pernil (Df) Toasted crystal bread with tomato and Spanish Iberico ham.

Pincho moruno (Gf, Df) Marinated and grilled pork skewer

Paella de carne (Gf, Df) Chicken and pork paella with bomba rice cooked in a traditional Spanish sofrito.

Fish

Fideua (Df) Small pasta noodles cooked with spanish sofrito, paprika, squid, clams and prawns.

Pescadito frito (Df) Deep fried whitebait with tartar sauce dipping

Calamares a la andaluza Fried squid with alioli

Chipirones a la plancha (Gf, Df) Small squid pan-fried with Spanish green sauce, lemon and alioli

Vegetarian & Vegan

Coca amb samfaina (V) Mix of roasted veg and cooked in tomato sauce over a thin slice of crystal bread.

Patatas bravas (Gf, Df, V, Vea) Triple cooked chips with our brava sauce

Tortilla de patatas (Gf, Df, V) Traditional Spanish omelette

Crispy Halloumi fries (Gf, V) Crispy and slightly salty shallow-fried halloumi fries with chilli tomato relish

Pimientos del padron (Gf, Ve) Traditional deep slightly fried Galician peppers "unos pican otros no"

Sides

Garlic flat bread Salad Skinny chips

Dessert Add desserts for £2.50 per person.

Bites of our signature desserts

Chocolate brownie San Sebastian cheesecake Churros con chocolate

FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff about the ingredients in your meal when making your order. Thank you.