



Group Menu Option 2 @ \$79pp

Selection of Tapas to Share

Olivas Marinadas V
A Selection of Traditional Marinated Olives.

Pan Con Tomate y Aioli.V
Char-grilled Bread Topped with Roma Tomatoes, Aioli and Spain's finest olive oil.

Gambas a la Ajilo
Black Tiger Prawns Cooked in Organic Garlic, Chilli and Olive Oil.

Chorizo a la Asturiana.
Traditional Spanish Pimenton Sausage Marinated in Apple Cider.

Patatas Bravas V
Crispy Potatoes Sprinkled with Pimenton Served with Aioli and Brava Sauce.

Albondigas en Salsa.
Hand Made Meatballs with Organic Rosemary in Spanish Style Sauce.
Pinchos Morunos GF
Mediterranean Marinated Pork Skewers

Champiñones al ajillo con vinagre de jerez GF
Garlic Mushrooms with Sherry Vinegar

Main Dishes

Paella Mixta
Chicken Paella , Clams, Mussels, Calamari, Prawns, Capsicum Saffron Rice.

Or

Arroz Meloso de Setas
Spanish Rice Casserole of Quail and Wild Mushrooms.

Or

Romescada de Mariscos – In a clay pot
Seafood Casserole of Prawns, Clams, Mussels and Fish in a Romesco

Or

Pollo a la Catalana. – In a clay pot Baked Chicken with Root Vegetables, Rosemary, Thyme and Cinnamon Sticks.

***Choice of 1 Main Dish for the Party

***Choice of 2 Main Dishes for a Minimum of 18 people

****Special Dietary requirements can be accommodated if advised 4 days prior*



Postre Dessert

Churros con Chocolate
Spanish Doughnuts with Warm Chocolate Sauce

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