

## LARGE GROUP MENU (15 PEOPLE +)

Groups of 15 or more people must choose from our Tapas Banquet menu or our Paella or Suckling Pig Menus. This way, you can be sure of your entire group being served together, a uniform price per person, and in our experience an all round easier time when it comes to pay the bill! Please note a discretionary 10% service charge is applied to groups of 10 or more people. All prices are per person. Banquets are for a minimum of 2 people. One banquet is needed for each person dining (all people in the group should have the same banquet) and they are split into multiple courses. Vegetarian and Vegan alternatives are available in every banquet. We can also cater for special diets. Other substitute dishes will carry supplements. If you want extra dishes on top of the banquet, please order these from your server.

### **Tasting Banquet £25.45 per person**

Mixed olives

Kikones

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Ibérico meat platter

Spanish cheese platter

Catalan tomato bread

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Tortilla Española

Padrón peppers

Calamari in beer batter

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Albóndigas (home-made meatballs)

Chorizo in white wine & fennel seed

Patatas bravas with spicy tomato sauce and allioli

### **Gourmet Banquet £36.95 per person**

Habas picantes (fried crispy spicy baby broad beans)

Giant Gordal olives

Borettane balsamic onions

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Ibérico Bellota meat platter

Torta de Cañarejal cheese and breadsticks

Catalan tomato bread

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Cauliflower frituras

Mini chicken burgers

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Ras al Hanout encrusted Lamb fillet

Pluma Ibérica with Piquillo peppers

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Gambas pil pil – king prawns in chilli and garlic and vanilla

Patatas bravas with spicy tomato sauce and allioli

*We can also create bespoke banquets for any size group, just give us a call with what you'd like, how many people, and a budget and we'll put our thinking caps on and get back to you.*

## Paella

Large groups may also order Paella, priced per person. We make all of our Paella fresh to order with the very best Bomba rice from Sueca, seasoned with beautiful Pimentón de la Vera, Spanish saffron and the best fresh ingredients, these are as authentic as you get!

Our range of Paellas can take approx 40 minutes to cook (more at busier times); if you have had Paella quicker than this in the past, it has been microwaved or part cooked! They come served to your table in giant pans. It is worth the wait! Why not have some tapas and drinks for starters?

### **Seafood Paella**

Made with market fresh seasonal fish and shell-fish.

**£15.95 per person**

### **Mixed Paella**

Made with market fresh fish, meat and vegetables.

**£15.95 per person**

### **Vegetarian Paella**

Made with market fresh vegetables.

**£14.95 per person**

### **Arroz Negro**

A Catalan favourite of paella rice, cooked in a spicy broth with squid ink, calamari and cuttle fish. Traditionally served with our home-made allioli.

**£15.95 per person**

### **Fideuá**

A Catalan noodle and seafood based 'Paella'

**£15.95 per person**

**Recommended wines:** Fuentesecca Macabeo Sauvignon Blanc, D.O.

Utiel-Requena; Muga Blanco, D.O.C. Rioja

## **Sangria**

Why not have some Sangria? We make the most fabulous Sangria, using our beautiful Tempranillo, Brandy, Triple Sec and fresh orange.

**1L Jug £14.95**

Or how about our gorgeously refreshing Cava Sangria, with Gran Gesta Cava, fresh cranberry juice and orange juice?

**1L Jug £15.50**

***Check out our wine and drinks menu for our huge range of wines, beers, cocktails and soft drinks.***