

# Tapas Banquets



## **Tasting Banquet 26.95 per person**

Mixed Olives

Kikones

Mixed Iberico Meat & Cheese Platter

Catalan tomato bread

Tortilla (Spanish potato omelette)

Padrón peppers

Calamari in beer batter

Albondigas (homemade meatballs)

Grilled chicken thigh in Romesco sauce

Patatas Bravas

## **Gourmet Banquet 36.95 per person**

Habas picantes

Giant Gordal olives

Ibérico Bellota meat platter

Mini-marinated goat's cheese and breadsticks

Catalan tomato bread

Pincho Moruno - skewers of fillet steak, chicken and vegetables

Deep fried Monte Enebro (goats cheese)

Seabass sliders - deep fried in our beer batter, on mini broche buns with home-made tartare sauce and rocket

Estofado - traditional Catalan slow-cooked dish with ox cheeks and a rich gravy with carrot and rosemary puree

Gambas Pil Pil - sweet king prawns cooked in a cazuela of bubbling olive oil, guindilla chilli & garlic

Patatas Bravas

**Please note:** All people on a table must have a banquet.

All prices are per person. **Banquets are for a minimum of 2 people.**

One banquet is needed for each person dining and is split into multiple courses.

Vegetarian alternatives are available in every banquet.