



TAPAS BANQUETS

Tasting Banquets

26.9 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)
Pollo al Moro – slow cooked chicken thigh in a rich preserved lemon,
coriander and Moroccan spiced broth
Patatas Bravas

Gourmet Banquets

36.9 per person

Habas picantes
Giant Gordal olives
Ibérico Bellota meat platter
Torta de Cañarejal cheese and breadsticks
Catalan tomato bread
Estofado traditional Catalan stew with slow roasted ox cheek
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
Ibérico Solomillo with celeriac puree
Gambas Pil Pil - sweet 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 and are charged per person.

One banquet is needed for each person dining and is split into multiple courses. Vegetarian alternatives are available in every banquet.

Please check individual dishes in the menu for allergen information