



## 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

Cinco Jotas (5J) cured Presa Ibérica de Bellota

Olive oil and herb marinated goat's cheese

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

Slow cooked, shredded lamb with middle eastern spices, flatbread & yoghurt

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*