

WE PROVIDED THE FOLLOWING MENU FOR A 30 GUEST SPANISH 40TH
BIRTHDAY PARTY

PRICE £23.50 PER HEAD

MENU

PULPO A FEIRA

A typical dish from Galicia made with sliced octopus, potato and onion sprinkled with paprika

TOMBET CON ESCALIVADA

Typical Valencian lamb dish with melt in the mouth chunks of lambs breast slow cooked in olive oil and a touch of garlic

Served with a roast pepper, onion, and aubergine dip

GAZPACHO

Light refreshing Spanish cold soup with tomato, green pepper, cucumber, bread, garlic, olive oil, salt, vinegar

BANDEJA DE QUESOS MANCHEGO

Platter of mixed milk Manchego cheeses
(tierno, semi curado, curado)

PAN CON TOMATE

Handmade bread with the typical Spanish tomato dip made with fresh tomato, olive oil, salt and garlic

LEVANTE SALAD

Tomatoes, spring onion, Manchego curado cheese, black and green pitted olives, fresh oregano

GREEN SALAD

Walnuts, croutons, sweetcorn, scallions, avocado and fresh assorted salad leaves

EMPANADA DE TOMATE CON ATUN

Typical Valencian savoury cake with handmade Spanish pastry filled with tuna, tomato, pine nuts and egg

**PAELLA MIXTA CON CIGALA FRESCA
(MIXED PAELLA WITH FRESH LANGOUSTINE)**

With fresh caught langoustine, large whole crevettes, Atlantic prawn, squid, mussel meat, cockle meat, fresh mussels, fresh clams

**PAELLA DE CARNE
(MEAT PAELLA)**

With chicken thigh, pork ribs and rabbit

FAMILY RECIPE SANGRIA

A very special sangria perfected by cousin Rafa back home in Castellón

ESCUDELLATS

Valencian cookie made with almond flour, walnuts and raisins

PASTISSETS

A very traditional Valencian sweet pastry made with aguardiente (ouzo) and filled with caramel sweet potato

COCADAS

Baked balls of sweetened dessicated coconut