## Valentine's Day Menu

## 5 Course Meal + dessert \& DRinks 445.95 per person

Steps:
1: A welcome glass of cava
2: Selection of Spanish cured meats, hummus \& olives.
3: Choose any three tapas ( per person)
4: Choose any dessert
5: Enjoy a complimentary house shot/digestive drink

## Vegetable Tapas

Patatas Bravas /Alioli<br>Cubes of fried potatoes with bravas sauce/alioli<br>Baked Camembert<br>Baked and served with a bread selection and caramelised onion chutney<br>Nachos (For 2)<br>Tortilla chips with melted cheese, salsa, jalapenos, sour cream \& guacamole<br>\section*{Pimientos del Padron}<br>Spanish green peppers fried in olive oil \& sprinkled with sea salt<br>Berenjenas Fritas con Miel<br>Deep fried aubergines topped with honey<br>\section*{Espinacas Salteadas}<br>Sautéed spinach with white wine and garlic

## Fish Tapas

## Gambas al Pil Pil

Peeled prawns cooked with garlic, chilli \& olive oil
Mixed Fish platter (For 2)
Deep fried selected fish: breaded whitebait, tempura prawns and floured calamari with our trio of dips: sweet chilli, alioli and bravas

## Lubina a la Sarten

Pan fried sea bass fillet served over lemon butter sauteed spinash

Bacalao con Tomate
Grilled cod fillets in a our pil pil sauce Vieiras
Pan fried scallops served with butter sauce

Paella
Classic Spanish recipe with chicken and chorizo

## Costillas de Cerdo

Pork ribs covered in BBQ sauce

## Ternera al Jerez

Chargirlled tender Sirloin steak with onions and peppers served with Rioja wine sauce and fried potatoes

## Croquetas

Ham \& cheese croquettes
Pollo al Ajillo
Classic Spanish garlic chicken
served with fried potatoes

## Chorizo Frito al Vino

Spanish chorizo cooked in a red wine sauce

## Albondigas

Beef meatballs in a rich tomato sauce

Chocolate churros
Valentines Special Strawberry Cheesecake Sticky Toffee Pudding with Vanilla Ice Cream Ice Creams \& Sorbets (3 scoops)
Vanilla, pistachio, strawberry, chocolate ice creams or lemon \& mango sorbets

