



Valentine's Day Menu



5 COURSE MEAL + DESSERT & DRINKS £47.95 PER PERSON

Steps:

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

Vegetable Tapas

Patatas Bravas /Alioli

Cubes of fried potatoes with bravas sauce/alioli

Baked Camembert

Baked and served with a bread selection and caramelised onion chutney

Nachos (For 2)

Tortilla chips with melted cheese, salsa, jalapenos, sour cream & guacamole

Pimientos del Padron

Spanish green peppers fried in olive oil & sprinkled with sea salt

Berenjenas Fritas con Miel

Deep fried aubergines topped with honey

Espinacas Salteadas

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 spinach

Bacalao Pil Pil

Grilled cod fillets in 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

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

Meat Tapas

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

Desserts


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



Please advise us for any allergies & intolerances.

