



SHARING PLATTERS-SLIDES-SALADS

OUR SHARING PLATTERS TYPICALLY REQUIRE A PREPARATION TIME OF APPROXIMATELY 25 TO 30 MINUTES, ESPECIALLY DURING BUSY SERVICE PERIODS. THESE PLATTERS ARE SERVED ALL AT ONCE, ACCOMPANIED BY SIDES SUCH AS PATATAS BRAVAS AND SALAD, WHICH CAN BE ENJOYED AS STARTERS WHILE YOU WAIT FOR THE PLATTER TO ARRIVE.

VN: VEGAN GF: GLUTEN FREE V: VEGETARIAN P:PORK

SHARING PLATTERS

PLATO DE MARISCOS

SEAFOOD PLATTER WITH SEAFOOD TAPAS:

GARLIC PRAWNS, COD CROQUETTES, CALAMARI, BLACK MUSSELS, OCTOPUS, SEAFOOD STEW & W/ SIDE PATATAS BRAVAS, SALAD, RICE & BREAD

PRICE FOR 2 PEOPLE 94
ADDITIONAL PERSON 47PP

PLATO DE CARNE

MEAT PLATTER W/ VARITEY OF MEAT TAPAS:

FABADA, BEEF MEATBALLS, CHICKEN SKEWERS, LAMB SKEWERS, CHORIZO, PORK BELLY & W/ SIDE OF PATATAS BRAVAS, SALAD, RICE, BREAD

PRICE FOR 2 PEOPLE 92
ADDITIONAL PERSON 46PP

PLATO MIXTO

CHOICE OF 3 SEAFOOD TAPAS & 3 MEAT TAPAS FROM THE TAPAS MENU W/ SIDE OF PATATAS BRAVAS, SALAD, RICE & BREAD

PRICE FOR 2 PEOPLE 98
ADDITIONAL PERSON 49PP

SALADS

SPANISH MIXTA SALAD [GF/V] 14

(GARDEN SALAD: MIXED LEAVES/LETTUCE, TOMATOES, ONION, CUCUMBER,CARROT,OLIVES & VINAIGRETTE DRESSING)

ENSALADILLA RUSA [GF] 16

(TUNA, POTATO, CARROT, PEAS, APPLE, ONION, LIME JUICE, AIOLI ON LETTUCE)

SIDES

STEAMED VEGGIES [GF/V/VN] 13

PAPRIKA SALTED CHIPS[V/VN/GF] 10

PLAIN BREAD W/ OLIVE OIL[V/VN] 8

SIDE SAFFRON RICE[V/VN/GF] 10

GF BREAD W/ OLIVE OIL[V/VN/GF] 10

SWEET POTATO CHIPS & AIOLI[V/VN/GF] 12





PAELLA - MAINS - DESSERTS

OUR PAELLAS ARE A TRADITIONAL SPANISH RICE DISH ORIGINATING FROM VALENCIA, SPAIN, DATING BACK TO THE MID-19TH CENTURY. THEY FEATURE A VARIETY OF PROTEINS AND SAFFRON FOR A FLAVORFUL EXPERIENCE. PLEASE NOTE THAT OUR PAELLAS ARE PREPARED TO ORDER, SO WE KINDLY ASK FOR YOUR PATIENCE AS IT MAY TAKE UP TO 25-30 MINUTES, IN ADDITION TO THE WAIT TIME FOR YOUR PAELLA TO BE SERVED. DURING THIS TIME, YOU CAN ENJOY YOUR TAPAS. THE MINIMUM ORDER IS FOR 2 GUESTS, AND YOU HAVE THE OPTION TO ADD ADDITIONAL SERVINGS AS DESIRED.

OUR PAELLAS ARE CRAFTED TO SUIT GENERAL TASTE PREFERENCES. WE KINDLY REQUEST THAT YOU INFORM US IF YOU HAVE A SPECIFIC PREFERENCE FOR SPICINESS, THE LEVEL OF DONENESS FOR THE RICE, OR IF YOU WOULD LIKE EXTRA SOCARRAT (THE DELICIOUS CRISPY BOTTOM LAYER THAT IS CONSIDERED THE HIGHLIGHT OF AUTHENTIC SPANISH PAELLA). WE WANT TO ENSURE THAT YOUR PAELLA IS TAILORED TO YOUR PARTICULAR TASTE AND SATISFACTION.

PAELLA

PAELLA DE LA HUERTA [GF/VN/V]

ZUCCHINI, CAULIFLOWER, BEANS, BROCCOLI, MUSHROOMS, CARROT, GREEN PEAS & PAELLA SAUCE

PRICE FOR 2 PEOPLE 40
ADDITIONAL PERSON 20PP

PAELLA SERRANA [GF/P]

CHICKEN THIGH, CHICKEN CHORIZO & PORK CHORIZO, GREEN PEAS, CHICKEN STOCK & PAELLA SAUCE

PRICE FOR 2 PEOPLE 48
ADDITIONAL PERSON 24PP

PAELLA DE MARISCO [GF]

FRESH SEAFOOD PAELLA W/ MUSSELS, TIGER/KING PRAWNS, CALAMARI, OCTOPUS, FISH, SEAFOOD STOCK, GREEN PEAS & PAELLA SAUCE

PRICE FOR 2 PEOPLE 52
ADDITIONAL PERSON 26PP

PAELLA MIXTA [GF/P]

COMBINATION OF FRESH SEAFOOD, CHICKEN THIGH PORK CHORIZO, SEAFOOD STOCK, PEAS & PAELLA SAUCE

PRICE FOR 2 PEOPLE 58
ADDITIONAL PERSON 29PP

PAELLA ARROZ NEGRA [GF/P]

BLACK SQUID INK PAELLA W/ SQUID, PORK /CHICKEN CHORIZO, KING PRAWNS, MUSHROOMS, FRESH SEAFOOD, GREEN PEAS & SEAFOOD STOCK

PRICE FOR 2 PEOPLE 60
ADDITIONAL PERSON 30PP

NOTE: PAELLA & PASTA DISHES CAN BE SUBSTITUTED FOR CHICKEN OR VEGETERIAN PASTA CAN BE MADE UPON REQUEST

MAINS

BRAISED BEEF [GF]

34

SPANISH STYLE SLOW COOKED BEEF BRAISED W/ RED WINE, PORTABELLO MUSHROOMS, PIQUILLO PEPPERS, CARROTS, SMOKED PAPRIKA & BEEF STOCK SERVED W/ MASH POTATO.

SPANISH STYLE LAMB SHANKS [GF]

35

SLOW COOKED LAMB SHANKS W/ DRY SHERRY, TOMATO, OLIVES, CHICKEN STOCK, SMOKED PAPRIKA & SERVED W/ MASH POTATO

GRILLED BARRAMUNDI [GF]

34

W/ ROASTED SEASONAL VEGETABLES & SALSA ESPECIAL (200G)

CREAMY PRAWN & MUSHROOM LINGUINE

32

W/ OLIVES, SPINACH, MANCHEGO CHEESE & TRUFFLE INFUSED OLIVE OIL

LINGUINE SEVILLIANA

33

RED BRAVAS SAUCE PASTA W/ PRAWNS, MUSSELS, CALAMARI, SPINACH & MANCHEGO CHEESE

DESSERTS

CHURROS CON CHOCOLATE [V]

16

SPANISH CRISPY DOUGHNUTS TOSSED IN CINNAMON SUGAR AND SERVED WITH WARM DIPPING CHOCOLATE SAUCE & VANILLA ICE CREAM (4)

CREMA CATALANA [GF/V]

17

CLASSIC SPANISH DESSERT INFUSED WITH A HINT OF CITRUS & CINNAMON

FRIXUELOS DE ASTURIAS [V]

18

NORTHERN SPANISH STYLE HOME MADE CREPES W/ VANILLA CUSTARD & CHOICE OF SAUCE (CHOCOLATE OR BUTTERSCOTCH SAUCE) W/ FRUITS & ICE CREAM

TARTE DE QUESO [V]

20

TRADITIONAL BASQUE CHEESECAKE SERVED WITH A RED BERRY COMPOTE & VANILLA ICE CREAM