

Entremese Selection (V)

Olives, Bread, Olive Oil & Balsamic

Habas Fritas

Spanish Seasoned & fried broad beans.

Kikones

Spanish style seasoned corn nuts.

Party Menu Section

Served with the following two dishes

Patatas Bravas (V)

Roasted new potatoes with a spicy garlic & tomato and garlic mayonnaise topping.

Ensalada Mixta (V)

Mixed lettuce, peppers, onions, cucumber, radish, tomatoes & carrots.

Now please choose any eight of the following dishes for everyone in your party to enjoy.

Cerdo En Salsa De Madarina

Marinated stuffed pork fillet roulade cooked and served in a sweet mandarin and southern comfort sauce.

Champiñones Al Ajillo (V)

Pan fried garlic mushrooms.

Paella Mixta

With mussels, prawns, crab cuttlefish squid & chicken, cooked and served in a skillet.

Cordero Con Pimentos

A lamb, red pimento, onion & mushroom casserole.

Gambas Al Pil Pil

Shelled prawns cooked in a chilli & tomato sauce, served on a bed of onions & peppers.

Gabanzos Con Chorizo

Chorizo & chickpeas cooked with onions & red peppers.

Macarrones Con Trufa (V)

Five cheese & truffle fusilli pasta dish. (Parmesan, Taleggio, Emmental, Fontina and Gorgonzola)

Pollo En Chillindron

Cut breast of barn chicken and bacon in tomato, chilli & garlic.

Chanquetes

Deep fried and breaded white bait.

Berenjenas Fritas (V)

Sliced aubergine deep fried in a mixed herb batter.

Chorizo Frito Al Vino

Chorizo and pimento in red wine, cooked in a skillet.

Habas El Estilo Ronda

Broad beans sautéed with onions, bacon paprika and garlic .

Tortilla de chorizo Y Cebolla

Spanish style omelette with chorizo, potato & onion.

Albondigas De Atun

Fresh tuna fishballs with pinenuts, cinnamon & fresh herbs, served in a skillet, with fresh tomato & black olive sauce.

Pan De Ajo (V)

Hot garlic bread.

Calamares Fritos

deep fried fresh squid.

Paella De Verduras (V)

Made with onions, pepper, mushrooms, courgette, aubergine and tomato, cooked and served in a skillet.

Pollo Al Ajillo

Strips of chicken breast, chargrilled, with roasted garlic & olive oil.

Champinoñes Rellenos Con Espinacas Y Queso Azul (V)

Mushrooms stuffed with spinach, topped with Spanish blue cheese and gratinéed.



To confirm your table, a non-refundable deposit of £5 per head is required at least 5 days in advance. Please let us have your menu choices at least 24 HOURS in advance of your booked date.