

# PARTY MENU

£35 per person

## Pan Con Tomate V G

Toasted E5 Multiseed Sourdough w/ grated tomato, parsley, onion

## Alcachofa V D

Sauteed baby artichoke hearts w/ wild mushrooms, truffle foam and egg yolk

## Croquetas de Espinacas y Queso V G D

Spinach and goat's cheese croquettes w/ tomato compote

## Gambas al Ajillo

Pan-cooked king prawns in extra virgin olive oil, red chillies and garlic

## Arroz Negro D

Squid ink Paella w/ chopped squid, crispy baby squid and alioli

## Pork Belly D

Oven cooked pork belly w/orange segments, red chillies apple puree and chipotle sauce

V; vegetarian, D; dairy, G; gluten

\* Please inform your server if you have any dietary requirements replacements can be made with other menu items where possible

A discretionary service charge of 12.5% will be added to your bill.

# VEGETARIAN PARTY MENU

£35 per person

## Pan Con Tomate G (vegan)

Toasted E5 Multiseed Sourdough w/ grated tomato, parsley, onion

## Tortilla de Patata G D

Spanish, potato&onion omelette w/ salsa brava and alioli

## Croquetas de Espinacas y Queso G D

Spinach and goat's cheese croquettes with tomato compote

## Arroz de Verduras

Vegetable paella with ali-oli, saffron

## Berenjena (vegan) G

Roasted aubergine with hummus, pomagranate kernels, teriyaki sauce

## Alcachofa Confitada D

Pan cooked artichoke hearts w/ wild mushrooms, egg yolk and truffle foam

## Padron Peppers

Deep fried little Galician peppers w/ Maldon salt

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