

The Spanish Table
£66 2027 | £69 2028

THE SPANISH TABLE

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All dietaries catered | Veggie/Vegan
menu served to veggie/vegan
guests | Cooked on our bespoke
BBQ Grill, outside the venue |
Served to the middle of each table
on boards, bowls & platters |

STARTER SHARING BOARDS - CHOOSE ONE

Seafood Platter Marinated Anchovies, Aioli, Smoked Mackerel, Barra de Pan

Charcuterie & Cheese Board Jamón Ibérico, Salami, Chorizo, Lomo, Manchego, Barra de Pan

(v) Vegetable Fritter Platter Courgette Fritters, Romesco Sauce, Aubergine Bites, Honey. Barra de Pan

Tortilla Board Spanish Potato Tortilla, Salami, Chorizo, Serrano Ham, Olives, Barra de Pan

CHOOSE THREE MAINS

Grilled Lamb Chops, Garlic, Rosemary, Olive oil, Lemon Wedges

Chicken and Chorizo Paella, Chicken, Spicy Chorizo, Saffron-Infused Rice, Vegetables

(ve) Vegetable Paella, Seasonal Vegetables, Rice, Saffron

Beef Albondigas, Meatballs, Tomatoes & Red Wine Sauce

Grilled Pork Skewers Paprika, Cumin, Garlic, Smokey Sauce

Cochinillo Asado, Slow-roasted Pork, Crackling

(v) Tortilla Española, Potato Tortilla, Onions, Egg

Pechuga de Pollo, Chicken, Lemon, Garlic, Light Batter |

(v) Stuffed Piquillo Peppers, Rice, Spinach, Manchego Cheese

(ve) Grilled Asparagus, Smoky, Nutty Romesco Sauce

Pollo al Ajillo, Chicken, Garlic, White Wine Sauce

(ve) Garbanzos con Espinacas Chickpeas, Garlic, Smoked Paprika, Cumin, Fresh Spinach

(£1pp suppl) Bistec a la Plancha, Marinated Skirt Steak, Chimichurri

(v) Pisto Manchego, Spanish Ratatouille, Courgette, Aubergine, Bell Peppers, Onions, Fried Egg

Served with Garlic Aioli, Ensalada Mixta,
Pan with Olive Oil & Sea Salt, Patatas Bravas, Olives

