

# GROUP MENU

**£45 PER HEAD**

**(applicable for parties of 7 or more)**



Padrón peppers with Halen Môn sea salt (vg)

...

Catalan bread with olive oil, garlic and fresh tomato (vg)

...

Selection of Spanish cured meats  
(Lomo, Chorizo, Salchichon)

...

Salt cod croquetas, piquillo pepper purée and aioli

...

Tiger prawns with chilli, garlic, lemon butter

...

Meatballs in tomato fritarda sauce

...

Harissa-spiced chicken with mojo picon sauce

...

Chargrilled lamb skewers with butter bean hummus and harissa yoghurt

...

Sweet potato with mango yoghurt

...

Roasted cauliflower with manchego sauce

...

Patatas bravas with spiced tomato fritarda sauce and aioli (v)

## DESSERTS

Crème Catalan (v)

Almond tart with salted caramel Chantilly cream (v)

...

Selection of ice creams (v/vg)

All dishes are subject to availability and we reserve the right to replace unavailable dishes with a similar item. Due to processes within our kitchen environment, all dishes may contain traces of nuts and/or gluten. Please inform your server if you have any food allergy, intolerance or sensitivity so they can provide further information on ingredients and preparation procedures. Please note, we use the same fryers to cook multiple dishes, please ask if you have any questions about cross-contamination.



## **VEGETARIAN/VEGAN GROUP MENU**

**£35 PER HEAD**  
**(applicable for parties of 7 or more)**

Padron Peppers with Halen Mon sea salt

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Catalan Bread with olive oil, garlic & fresh tomato

...

Chargrilled sweet potato with mango & chilli yogurt

...

Roasted cauliflower with mojo rojo

...

Wild mushrooms on sourdough

...

Asparagus with romesco sauce and chimichurri

...

Patatas Bravas with spiced tomato fritarda sauce & aioli

...

Vegetable Paella Arancini with vegan aioli & smoked aubergine puree

...

Heritage tomato salad with capers & red onion

### **DESSERTS**

Selection of Ice Cream

...

Vegan Chocolate Brownie with vegan butterscotch sauce

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