

Tapas & Paella



TAPAS

Aceitunas

Herb crumbed, veal stuffed green olives

Garbanzos

Slow cooked chick peas, lentils, red onion, saffron

Jamones

Spanish cured ham with grissini

Pulpo

Local octopus baked in tomato and olive oil

Gambas

Garlic prawns

Croquetas

Ham, chicken, potato croquettes

Tartar

Beef or tuna tartare

Anchoa

Fried local sardine fillets with romesco salsa

Empandana

Pastry filled with capsicum and pork ragu

Bravas

Fried potatoes with tomato salsa

Chorizo

Fried chorizo sausage with scallops

Bacalao

Salt cod fritter

Calamares

Fried local squid with lemon garlic aoli

Tortilla

Spanish vegetarian omelette

Gazpacho

Classic chilled soup

Alcachofa

Herb crusted artichoke hearts

Mejillones

Mussels steamed with white wine, chili, spec

Godorniz

Grilled quails with quince sauce

Merguez

Lamb sausage cooked with eggplant, potato, peppers

Escabech

Citrus cured garfish salad

Albondigas

Turkey, pork meatballs with tomato salsa

Atun

Yellow fin tuna

Sepia

Cuttlefish balls with lemon salsa

D'anec

Confit duck shanks with cumquat, fennel

Cordero

Spiced lamb braised in yoghurt with mint sauce

Ostra

Local oysters with chardonnay shallot vinegar

Fois

Rustic chicken liver pate with Catalan breads

Salmorejos

Fried eggplant stuffed with manchego, herbs

Catalan Flatbread

Pricing (Includes GST) based on minimum 50 people

\$6.00 per serve, per head.

- Tapas can be served either stand up or sit down function.
- Served in traditional earthenware dishes.
- Tapas or Paella can be combined with any of our other menu's through consultation.
- These prices include all food, chef's on site, earthenware dishes, napkins and travel within 20km of CBD.
- All hire requirements and service staff are a separate cost.
- Pricing based on 50 people.

Tapas & Paella



PAELLA

Option 1:

Semi-cured Chorizo, Greenslade Free Range Chicken, Prawns, Black Mussels, Squid, Peas

Option 2:

Semi-cured Chorizo, Berkshire Pork Belly, Greenslade Free Range Chicken, Peas

*Vegetarian options along with specialised paella's available on request.

For large scale events over 130, a revised quote will be provided.

With our large pans, we are able to cater for up to 800 people at one time.

Pricing Includes GST. Minimum Spend \$750

Paella Option 1: \$18.00 per head

Paella Option 2: \$15.00 per head

Spanish Spread: \$11.00 per head

- Cooked live in front of your guests on our customised mobile paella station.
- All of our Paellas are gluten free
- These prices include all food, chef's on site, compostable enviro bamboo bowls and cutlery and travel within 20km of CBD.
- All hire requirements and service staff are a separate cost.
- Tapas or Paella can be combined with any of our other menu's through consultation.

SPANISH SPREAD

Spanish Cured Meats

Manchego Cheese

Marinated Olives

Quince Paste

Ciabatta bread

PAELLA PAN HIRE & CIY

- We have extensive paella set ups available to hire which can cater from 20 people up to 800 people. Please contact us for pricing and further information.
- CIY kits include hire of equipment, all ingredients pre portioned along with cooking instructions. CIY pricing is available on request. *minimum spend of \$500 including delivery and pick up within 20km of CBD