



SPRING 2025

Spanish Tapas

Each course is served family style in a series of small plates in the spirit of traditional sharing.

Menu One: Barcelona Nights

Course One – Cold Tapas to Begin

Jamón Ibérico & Manchego Skewers

Aged jamón Ibérico layered with manchego cheese and quince paste.

Pan con Tomate

Rustic grilled bread rubbed with ripe tomato, garlic, and olive oil.

White Anchovy & Olive Gildas

Skewers of boquerones, guindilla pepper, and green olives.

Course Two – Warm Tapas & Small Plates

Patatas Bravas with Smoked Paprika Aioli

Crispy potatoes tossed in spicy tomato sauce and drizzled with garlic aioli.

Chorizo al Vino Tinto

Spicy Spanish chorizo braised in red wine and herbs.

Gambas al Ajillo

Sizzling prawns sautéed with garlic, olive oil, and chili.

Course Three – Hearty Tapas & Mains

Braised Beef Cheek with Rioja Reduction

Tender beef slow-cooked in Spanish red wine with saffron mash.

Grilled Octopus with Romesco Sauce

Charred Mediterranean octopus served with smoky romesco and lemon.

Catalan Chickpea & Spinach Stew (Vegan Option)

Warm, spiced, and rich with sofrito and cumin.

Course Four – Sweet Tapas

Crema Catalana

Spain's answer to crème brûlée, with orange zest and cinnamon.

Churros with Spiced Chocolate Dipping Sauce

Crisp churros rolled in sugar and served with rich, spiced ganache.



SPRING 2025

Menu Two: Andalucía Soul

Course One – Pintxos & Bites

Grilled Padrón Peppers with Sea Salt

Blistered and charred, served with coarse Maldon salt.

Tortilla Española Bites

Traditional Spanish omelette with potato and onion, served warm or cold.

Marinated Boquerones with Lemon & Herbs

Delicate white anchovies in olive oil, parsley, and lemon.

Course Two – Tapas for Sharing

Moorish Chicken Pinchos

Skewers of spice-marinated chicken thighs, grilled and topped with lemon.

Croquetas de Jamón

Crispy béchamel croquettes filled with cured ham and cheese.

Albondigas in Saffron Tomato Sauce

Spiced meatballs simmered in a rich tomato-saffron sofrito.

Course Three – Signature Plates

Seafood Paella Tasting

A mini portion of saffron rice with shrimp, calamari, and mussels.

Pork Belly with Sherry Glaze

Crispy pork belly, finished with a Pedro Ximénez glaze and pickled onion.

Grilled Eggplant with Honey & Rosemary

Charred eggplant rounds drizzled with Spanish honey and herbs.

Course Four – Dulces

Tarta de Santiago

Almond cake dusted with powdered sugar and served with citrus crema.

Mini Flan de Naranja

Silky orange caramel flan with candied peel.