

# Spanish Tapas Example Menu

*To include optional welcome drink of Freshly made Sangria or  
Minted Mojito or a glass of chilled Spanish Cava Gold.*

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A variety of locally sourced charcuterie meats  
with local & continental cheeses, dips, pickles,  
mixed olives, artisan breads, dipping oils & balsamic.

A mixed selection of traditional Spanish  
omelette tortilla bites with Alioli.

Sizzling king prawns with fresh garlic &  
fresh chilli, lemon & parsley garnish.

Traditional Padron Peppers.

Smoked Paprika Chicken wings with tomato salsa.

Warm Bruschetta with goats' cheese, vine  
tomatoes & garlic with a drizzle of balsamic.

Pork meatballs in a red wine & tomato sauce  
with fried peppers and onions

Ensaladilla Rusa-Spanish style potato salad.

Mussels in a white wine & creamy garlic sauce.

Pan fried beef steak with mushrooms & chorizo.

Papas arrugudas with traditional sauces.

Honey roasted aubergines, courgette,  
red & green peppers.

Mediterranean mixed salad