



## Spanish Menu – 2017

### Tapas Items

\$2.50 each

- Barbecued duck breast, Asian salad with paw paw and a sesame dressing
- Tortilla Espanola
- Crispy Calamres
- Gambas al Ajilo
- Croquettes (Mushroom, Pea & Zucchini, Jamon)
- Pinchos (Pork, Chicken and Steak Skewers)
- Spicy Albondigas (meatballs), cooked in sofrito (Spanish tomato sauce)\_\_\_
- Miniature spicy chorizo with almonds and lime aioli
- Arancini with shaved parmesan and red pepper pesto
- Baked goats cheese tartlets with roasted pepper strips
- Tomato & pesto cocktail quiches

\$3.00 each

- Atlantic salmon pieces on bruschetta with lemon hollandaise
- Grilled lamb fillet, sliced with hommus on a Turkish bread square

### **Paella - Cooked live on a stand in front of guests (Minimum 50 guests)**

A traditional rice and meat/seafood dish cooked in a large pan over a flame - designed to share.

**Our Special** \$18.00 per head + GST Spicy Prawn, Mussels, Chicken, Chorizo, Chilli, Sofrito & Safron

**Marisco** (Seafood) \$18.00 per head + GST Prawn, King Fish, Calamari, Mussels, Chilli, Sofrito & Safron

**Manchega** (Meat) \$20.00 per head +GST Braised beef, Pork, Lamb, Chicken, Chilli, Sofrito & Safron

Each of our Paellas is garnished with shaved fennel and lemon. It is made in a large pan and served on disposable bamboo plates with wooden forks.