

tapas

Traditional Spanish Tapas

Enjoy before your Paella. Most are served sizzling straight from our giant pan

Served Cold

Bread - Sliced french style bread

Aceitunas - Traditional Spanish Manzanilla olives

Pan de Tomate - Slices of french bread spread with a delicious tomato sofrito finished with olive oil and garlic

Patatas Arrugadas con Salsa Rojo Mojo

Traditional Canarian potato dish literally 'wrinkled potatoes' with a garlic and paprika salsa dip

Champinones al Ajillo - Mushrooms cooked in olive oil, white wine, garlic, chilli and cream

Tortilla - Small bite sized wedges of this classic potato and onion omelette



please call us for a quotation on tapas for your event

Anchoa en Escabeche - White anchovies (not the salty type!) dressed with olive oil garlic and sherry vinegar

Verduras a la Parilla - Char-grilled Mediterranean vegetables marinated in olive oil and herbs served with balsamic dressing

Almendras de Fuego - Chilli roasted almonds

Calamares al La Plancha - Squid cooked with fresh garlic, chilli, parsley and a hint of paprika

Chorizo Frito Al Vino - Pan fried spicy Spanish sausage cooked in red wine

Albondigas - Pork and beef meatballs with garlic, nutmeg and parsley cooked in a rich tomato sofrito

Gambas al Pil Pil - King prawns (shell off) pan fried in olive oil with garlic chilli and fresh parsley

paella

Traditional Spanish Paella

Cooked in front of you and your guests....

We use over 10 different local suppliers to create our paella - we source the best from the best! Our ingredients include authentic Spanish paella rice and spices - prices start from just £6.95 per person!!

Paella De el Dia - Onions, tomato, rice, chicken and spicy Spanish chorizo. Garnished with roasted red peppers, parsley and lemon from £6.95.

Valencia - Onions, tomato, rice, chicken, spicy chorizo, shrimps, succulent peeled king prawns, mussels and whole tiger prawns. Garnished with roasted red peppers, parsley and lemon from £8.95



Paella de Marinara Simply seafood - Onions, tomato, rice, firm white fish, shrimps, peeled king prawns, mussels, whole tiger prawns and squid from £8.95

Vegetarian - Roasted Mediterranean vegetables, chick peas and green beans finished with a generous drizzle of olive oil and garnished with roasted red and yellow peppers, Manzanilla olives, parsley and lemon from £6.95

What Makes our Paella so Good?

Calasparra Rice - Cultivated in Calasparra (Spain) where the City is crossed by four rivers, including the Segura making it perfect for the cultivation of this authentic paella rice

Chicken Stock - Carefully selected Spanish stock which gives us a perfect background flavour to complement the other ingredients.

Paella Spices - Traditionally saffron and Pimienton Dulce (Sweet Paprika) we use our own mix giving a superior flavour

Chorizo - Semi cured Chorizo from Spain is a perfect

addition to both chicken and seafood paella

Fresh Ingredients - Fish is sourced from Johnsons of Portsmouth a supplier of fresh fish delivering to many top local restaurants. Generally speaking we use diced chicken thigh for a superior flavour and the most suitable for the relatively long cooking process.

Traditional Methods - Our Giant pans come from Valencia the home of paella and we use the traditional cooking methods passed down over centuries

The Sofrito - This rich tomato and onion base is our



starting point giving extra flavour and colour

Trained Expert Chefs - We train our chefs in all aspects of paella making an apprenticeship of a year would be normal and we would expect our chefs to have assisted in a minimum of 10 events before being considered fully trained

Attention to Detail - Fully uniformed staff, our own purpose built cooking stand, 'paella paella' take away containers so your guests can enjoy the leftovers.

Paella Paella

wholesome, healthy and tasty