



Paellas made with traditional Spanish Rice, Saffron and Granny's original Sofrito (sauce) recipe Minimum 6 Persons. Prices Quoted are for the 40cm Pan (6 Persons). We can cater for up to 150 Guests. Prices for larger Paellas can be found on our website or on request. The larger the Paella Pan, the less the cost per person.

(Some of our Stock may have traces of Gluten - Please let us know if you require Gluten-free). All of our Paellas have Peas please let us know if you wish us to hold the Peas.

Gallega - Seafood - Calamari, Prawns, Mussels, Mussel Meat, Garnished with Large Tiger Prawns £90

Allergens: Fish, Crustaceans, Celery, Molluscs

Madriena - Premium Seafood - Madriena - Calamari, Shelled Mussels, Mussel Meat, Prawns, Swordfish, Scallops & Garnished with King Prawns £130

Allergens: Fish, Crustaceans, Celery, Molluscs

Asturiana - Seafood & Chicken - Chicken Breast, Calamari, Prawns, Mussels, Mussel Meat, Garnished with Large Tiger Prawns £80

Allergens: Fish, Crustaceans, Celery, Molluscs

£85

Leonesa - Chicken & Chorizo – Chicken and Chorizo, Garnished with Chicken Wings £75

Allergens: Celery

Cantabria – Chicken, Chorizo & Prawns – Chicken, Chorizo and Peeled Prawns, Garnished with Chicken Wings £85 or Garnished with Tiger Prawns £95

Allergens: Celery, Crustaceans

Valenciana – Chicken, Pork & Seafood - Calamari, Prawns, Mussels, and Mussel Meat, Chicken Breast & Pork £82 or Garnished with Tiger Prawns £92

Allergens: Celery, Fish, Crustaceans

Verde - Vegetable/Vegan – Aubergines, Courgettes, Peppers, Mushrooms, Green Beans & Chickpeas £65

Allergens: Celery

Want to create your own Paella? Choose from the following ingredients

Tiger Prawns

Scallops

New Zealand Mussels

Swordfish

Chorizo

Chicken Wings

Lamb

Artichoke Hearts

Butter Beans

Can't see what you are looking for? Just ask and we will do our best to accommodate

Postres – Desserts

Tarta de Santiago - an ancient tart recipe made for the Pilgrims finishing “El Camino” across Northern Spain

£4 per person (Minimum 4)

Allergens: Almonds, Eggs

Flan de Queso – A smooth style of Cheesecake flavoured with Vanilla

£4 per Person (Minimum 4)

Allergens: Eggs, Milk

Churros Con Chocolate (With a thick Chocolate Sauce Dip)

The original Churros accompanied by the typical thick Chocolate Sauce

£5 per person (Minimum 4)

Allergens: Gluten, Milk in the Chocolate

Crema Catalana made with Oranges & Cointreau

£4 per person (minimum 2)

Allergens: Eggs, may contain traces of Gluten, Milk, Soy and Nuts

Pastillas de Nata – Mini Custard Tarts

£3.50 per Person

Allergens: Gluten, Eggs, Milk

Arroz Con Leche - Rice Pudding sprinkled with Canela (Cinnamon)

£4 per Person (Minimum 4)

Allergens: Milk

Baked Burnt Basque Cheesecake – A very creamy deep pan Cheesecake

£35 for a 10 inch Cake – Serves 9/10 Slices

Allergens: Milk, Eggs, Gluten

Traces of Allergens

All dishes are made/prepared in our kitchens where we use nuts, egg, soya, fish, crustaceans, molluscs, celery and mustard.