

PATA NEGRA



*** A COLOURFUL CHRISTMAS ***

Want to escape the traditional turkey this Christmas?
There's only one place to host your party then - Pata Negra!

A bustling tapas bar situated in the heart of Bristol's Old City, Pata Negra is the ultimate venue for anyone looking for something unique and exciting this festive season. Spread across three floors, including a secret cocktail bar and private events space, the venue boasts some of the best tapas in the city. It's the perfect option for larger parties looking for exclusive hire, alternative team lunches and dinners or cocktail, sherry and wine tastings.

We'll be steering clear of the usual Christmas fare this year, instead offering you a feast of tasty Spanish tapas, perfect for sharing. For larger groups we can treat you to our tapas buffet, or if you're after something more informal how about platters of Pintxos, classic Spanish style canapes, perfect for enjoying alongside a glass of Sherry or Cava!

Our team are on hand to help you create a party perfectly suited to you and your team, so drop them a message at 0117 927 6762 or email at info@patanegrabristol.com.

NOCHE NEGRA

Pata Negra's 'secret' cocktail and music bar is renowned for its Latin-inspired cocktails, party atmosphere and great music, making it the perfect destination for an alternative Christmas experience.

With the space boasting funky vintage furnishings, it's ideal for drinks parties and all night dancing.



- Maximum capacity: 120 guests
- Suitable for: Buffets, canapes or drinks receptions
- Hire fee: Minimum spend to be discussed on enquiry

NOCHE PRIVADA

Tucked away on the top floor of Pata Negra, Noche Privada is licensed until late, for those who want to dance the night away. With its unique decor and impressive bar, Noche Privada is ideal for bigger parties - we can even help you source entertainment, performers and musicians! We can offer delicious catering to match your event and our bar team will be on hand to mix up an exciting range of cocktails of your choice.



- Maximum capacity: 120 guests
- Suitable for: Buffets, canapes or drinks receptions
- Hire fee: Minimum spend to be discussed on enquiry

THE RESTAURANT

Pata Negra's bustling restaurant is perfect for enjoying our delicious festive tapas feast, and can comfortably accommodate groups of all sizes up to 70 people for seated dining events.



- Maximum capacity: 70 for exclusive hire
- Suitable for: Lunch, dinner or drinks
- Hire fee: Minimum spend for exclusive hire, no hire fee for non-exclusive bookings

FULL VENUE HIRE

For larger parties wanting to really pull out all the stops, we can offer exclusive hire of Pata Negra, which can accommodate up to 300 across all three floors. Exclusive hire is again based on a minimum spend basis and can be discussed by contacting our team at 0117 927 6762 or email at info@patanegrabristol.com.



PATA NEGRA

CHRISTMAS PARTY MENU 2019

£28 PER PERSON



MARINATED OLIVES

GORDAL, MANZANILLA & KALAMATA OLIVES (VE)

QUICOS

ROASTED GIANT CORN KERNELS (VE)

PAN CON CALABAZA (V)

GRILLED SOURDOUGH, ROASTED PUMPKIN, PICOS BLUE, QUINCE, CANDIED WALNUTS (V / N)

CHARCUTERIA IBÉRICA

CHORIZO MORCÓN, SALCHICHÓN & LOMO

BOQUERONES DE LA CASA

HOUSE MARINATED ANCHOVY FILLETS

BUNUELOS DE BACALAO

SALT COD CROQUETTE

PATATAS BRAVAS

TRIPLE COOKED POTATOES, ALIOLI PICANTE (V)

ALITAS DE POLLO

CHICKEN WINGS, HONEY & LEMON DRESSING

CERDO AL HORNO

CRISP PORK BELLY, ARROCINA BEANS, ROSEMARY ROASTING JUICES

ENSALADA DE INVIERNO

WINTER LEAVES, ROASTED CHESTNUTS, OREGANO VINAIGRETTE (V /N)

PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUIREMENTS OR ALLERGIES ONE WEEK BEFORE YOUR PARTY



PATA NEGRA

A SELECTION OF DISHES, SERVED FEAST STYLE, DESIGNED FOR GROUPS BOOKING
IN OUR PRIVATE ROOMS NOCHE NEGRA & NOCHE PRIVADA



TAPAS FEAST BUFFETS

£28 (PER HEAD, MINIMUM ORDER 25)

- QUICOS & OLIVES (VE)
- ARTISAN BREAD, ALIOLI & DIPS (V)
- CHARCUTERIE BOARD
- SPANISH CHEESES & MEMBRILLO (V)
- PIQUILLOS RELLENOS (V)
- FRIED CHICKEN WINGS, LEMON AND HONEY DRESSING
- LAMB CHOPS & MOJO VERDE
- SPROUTS A LA SIDRA (VE)
- CHICORY, ORANGE, WALNUT DRESSING (VE N)
- HOUSE TORTILLA (V)
- JAMON OR FIELD MUSHROOM CROQUETTES

£17 (PER HEAD, MINIMUM ORDER 25)

- QUICOS & OLIVES (VE)
- ARTISAN BREAD, ALIOLI & DIPS (V)
- CHARCUTERIE BOARD
- SPANISH CHEESES & MEMBRILLO (V)
- HOUSE TORTILLA (V)
- JAMON OR WILD MUSHROOM CROQUETTES
- CHICORY, ORANGE & WALNUT DRESSING (VE N)
- JAMON OR FIELD MUSHROOM CROQUETTES



PARA PICAR

PINTXOS (PATA NEGRA'S SPANISH EQUIVALENT OF CANAPES, 6 DIFFERENT TYPES MAX)
£2 PER PINTXO

- JAMÓN PATE, GREEN OLIVES & PAPRIKA (BREAD BASED)
- CHORIZO MORCÓN, ROMESCO & SPRING ONIONS (BREAD OR TORTILLA BASED) (N)
- WHITE ANCHOVY, MOJO VERDE & FENNEL (BREAD BASED)
- SMOKED SALMON, CAPER BERRY (BREAD OR TORTILLA BASED)
- PUMPKIN, MEMBRILLO & ALMONDS (BREAD BASED) (VE N)
- GUINDILLA, GORDAL OLIVE & PICKLED ONION (SKEWER) (VE)
- GREEN OLIVES & ALIOLI (TORTILLA BASED) (V)
- GOAT'S CHEESE, RED ONION & PIQUILLO (BREAD BASED) (V)

MARINATED OLIVES £3 | SALTED ALMONDS £2.5 | QUICOS (TOASTED GIANT CORN) £2
 BREAD & OIL £2.5 | IBÉRICO CURED SAUSAGE TASTING PLATE £12
 SPANISH CHEESE TASTING PLATTER £9 | HOUSE TORTILLA £3.5 | PATATAS BRAVAS £4.5



RECEPTION DRINKS

CAVA £6/GLASS
 SANGRIA £8/GLASS
 RUM/GIN PUNCH £7.5/GLASS

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