



## 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

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