

*A selection of dishes, served feast style, designed for groups booking in our private room*

## **TAPAS FEAST**

**£28 (per head)**

*Quicos & olives  
Artisan Bread, alioli & dips  
Charcuterie board  
Spanish cheeses & membrillo  
Empanadilla de casa  
Chicken wings  
Lamb chops & Mojo Verde  
Peperrada toastada  
Little gem, boquerone, alioli & Manchego  
House tortilla  
Seasonal croquetas*

*or/and*

### **PARA PICAR** *(nibbles)*

**Pintxos** (*Pata Negra's Spanish equivalent of canapes*) £2 per piece

- Jamón pate, green olives & paprika (bread based)
- Chorizo Morcón, Romesco & spring onions (bread or tortilla based)
- Morcilla Ibérica, red onion & Piquillo peppers (bread based)
  
- Sardines, Mojo Verde & fennel (bread based)
- Smoked salmon, caper berry (bread or tortilla based)
- Anchovy, guindilla, Gordal olive & Piquillo pepper (skewer)
  
- Cabrales blue cheese, Membrillo & walnut (bread based) (v)
- Manchego Sheep's cheese, red onion & caper (bread based) (v)
- Green olives & alioli (tortilla based) (v)
- Goat's cheese, black olive & 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, selection of cured sausages £12*

*Spanish cheese tasting platter £9*

*House tortilla £3.5*

### **Reception drinks:**

*Cava £6/glass*

*Sangria £5.5/glass*

*Rum/Gin punch £6/glass*