

Catering Prices for Private Parties and Corporate Events

'TRADITIONAL PAELLA FRESHLY COOKED ON SITE'

We offer our traditional Valencian paellas at your event; we cook them from fresh on site in front of your guests and serve it from the paella pan. We cook it in our own gas burner, we just need access to cold and hot water and hand-washing facilities.

Choose from Vegetable, Seafood (*Molluscs* and *Crustaceans*) or Chicken and Chorizo.

All our paellas are gluten, dairy and egg free.

Do you wish to give your guests a full Spanish culinary experience? We can also serve our Tapas dishes and Platters while the Paella is cooking, which takes approx. 1 hour.

Our Tapas and Platters

Spanish Charcuterie Platter: Manchego cheese (*Dairy*) with quince jelly, plus a selection of jamón and chorizo slices served with 'Picos' breadsticks (*Gluten*). *Our meat selection comes only from Black Hoof pigs or 'Pata Negra', which are renowned for having a richer and superior taste than White Hoof pigs.*

Selection of canapés and vol-au-vents (*Gluten*) ~ Soft cheese, white asparagus and smoked salmon ~ Brie, walnuts and grapes, ~ Piquillo pepper, gorgonzola and anchovy ~ Manchego, chorizo and olives, ~ Cherry tomatoes, fresh mozzarella and basil leaves skewers. (*Dairy, Fish, Nuts*)

Spanish omelette: Potatoes and onion omelette, chorizo can be added on request. (*Egg*) (GF)

Mixed leaves, black olives and baby tomatoes salad in an extra virgin olive oil and vinegar de Jerez dressing. (*SO2*) (GF)

Our Sandwiches

Chicken breast, lettuce, tomato, red mojo sauce *or/and* paprika [mayo](#) - Sliced chicken and tomato, shredded lettuce. Choose from red mojo sauce (medium hot) or sweet paprika mayo.

[Blue cheese](#), pear, [walnuts](#) and rocket -Tangy and creamy blue cheese meets its best match in the sweetness of pear, with crunchy walnuts and peppery rocket to finish.

Tuna, sun-dried tomatoes, lettuce, dill and paprika [mayo](#) – Smoky flavours combining the sweet sun-dried tomatoes and saltiness of tuna. Choose from hot or sweet paprika.

[Egg](#), lettuce, chives, fresh parsley, Dijon [mustard](#) mayo, black pepper – Egg sandwiches no longer have to be boring!

Our Vegan Options

Hummus, avocado, green leaves, tomatoes sandwich with our Allioli and [Mustard](#) vegan sauce.

Tofu, sweet paprika, green leaves, tomatoes with a beetroot and chickpea spread.

Mini-pizza bites (puff-pastry, tomato passata, vegan cheese, oregano, garlic and black pepper, chia seeds.

NOTES

Price on request, depending on number of people and food ordered. Mix and match (Combination of Paella and/or Tapas and/or Sandwiches) available, please call us to discuss your requirements and we will tailor the menu to meet your needs.

Let us know if you require a sweet menu as well. This is a separate menu and priced depending on selection made.

Minimum order: 15 people. We aim to provide a wonderful experience to our customers, please let us know if you wish to add your own personal touch to your order.

Please order in advance (at least 7 working days before the event). Payment: 25% deposit when booking, remaining balance on day of the event.

Cancellation policy: 10% fee for cancellations within 48 hours, full charge for cancellations within 24 hours of the event.

Please let us know of any allergies and dietary requirements. We will try and do our best to accommodate your request. Our dishes are prepared and cooked in premises handling nuts, dairy, eggs and seafood. We take every precaution to avoid cross-contamination, but we cannot guarantee that our dishes are completely allergen free. Allergens are shown in [blue](#). Complete list of allergens per dish can be provided on request.