

MARISCADA – SEAFOOD PLATTER

The fruits of the sea, a spectacular sharing feast menu

CAVA Y OSTRAS

A glass of Cava served with Oysters in three ways;
lemon, Bloody Maria & Cava Caviar

MIXED TAPAS CANAPE STYLE

Tortillita De Chorizo – Freshly made flat bread with minced chorizo & spices

Croquetas De Jamon – Creamy croquetas filled with serrano ham

Tostado con queso – Sourdough toast with Malaga Goats Cheese, Broad Beans & Mint

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The **spectacular** seafood platter served warm including lobster, dressed crab, oysters, king prawns, langoustines, clams, mussels and brown shrimp.

Served with aioli, homemade bread, shallot vinegar & Green Leaf Salad

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TARTE DE LIMON

A great pallet cleanse, oozing with luscious lemon curd.

OR

A MIXED PLATTER OF THE FOLLOWING DESERTS;

CHURROS CON CHOCOLAT

Followed by the famous and delicious Churros Con Chocolate; Spanish style doughnut strips dusted with Cinnamon Sugar, cooked to order served with a thick hot chocolate for dunking your churros.

VALENCIAN ORANGE CHOCOLATE BROWNIE

Valencian Orange, salted Almond Chocolate Brownie

£40.00pp