

Gourmet Tapas Banquet



Corazón del Río
wine-tapas-cocktails

For parties of 8 or more, £35 per person

ACEITUNAS (g,d,ve)

Gordal & Manzanilla olives

PAN DE CRISTAL (d)

Cristal bread from Catalunya, ripe tomato, EVOO

JAMÓN IBÉRICO

Jamon 100% Ibérico DOP, Bodajaz

TATAKI DE ATUN (d,s)

Seared tuna, wasabi & soy

GAMBAS AL AJILLO (g,d)

Sizzling prawns with chilli & garlic

TORTILLA ESPAÑOLA (g,d,v)

Potato & onion omelette

CROQUETAS DE JAMÓN

Iberico ham croquettes

ENSALADA DE BURATTA (g,v)

Fresh creamy mozzarella, black olives & heritage tomatoes

TXULETA DE VACA RUBIA GALLEGA (g)

Dry aged Galician beef ribeye

BROCOLI CON ROMESCO (ve,n,g)

Tenderstem broccoli with romesco sauce

All served with Jungs bread & Arbequina EVOO

Terms & Conditions:

A deposit of £10 per head is required at time of booking - Our set menus are tailored to meet the size and requirements of your party - As Tapas is a sharing experience, everybody must eat from the same menu - We will make appropriate substitutions for any dietary requirements advised at the time of booking - Early bookings have an assumed duration of 2 hours to accommodate other diners booked at adjacent times A discretionary service charge of 12.5% will be added to your bill.

Please inform a member of staff of any allergies or dietary requirements.

v = Vegetarian | ve = Vegan | ve* = Can be made Vegan | g = Gluten Free | d = Dairy Free | n = Contains nuts