

Tapas Banquet



Corazón del Río
wine-tapas-cocktails

For parties of 8 or more, £30 per person

ACEITUNAS (g,d,ve)

Gordal & Manzanilla olives

TABLA DE QUESO (g,n)

Aselection of the finest Spanish cheeses

JAMÓN IBÉRICO

Jamon 100% Ibérico DOP, Bodajaz

PIMIENTOS DE PADRON (g,ve)

Fried peppers from Galicia, sometimes mild, sometimes hot

GAMBAS AL AJILLO (g,d)

Sizzling prawns with chilli & garlic

PATATAS BRAVAS (g,d,v,ve*)

Fried potatoes with spicy 'brava' sauce & ali oli

CROQUETAS DE JAMÓN

Iberico ham croquettes

BROCOLI CON ROMESCO (ve,n,g)

*Tenderstem broccoli with romesco sauce
(Roasted tomatoes, garlic, dry pepper, marcona almonds)*

QUESO DE CABRA CON MIEL (g)

Baked goats cheese, honey & thyme

TXISTORRA (g,d)

A type of chorizo from the Basque region, fresh rather than cured making it more tender & subtle in flavour

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