



PROPOSED MENU - \$37/GUEST

TO START WITH - GOOD FOR SHARING

Aceite oliva 100% Arbequina con pan artesano - 100% Arbequina olive oil and artisan bread

Garbanzos fritos asturianos con chorizo español - Fried Asturian chickpeas with Spanish sausage

Croquetas de cochinillo - Suckling pig croquettes (2u/ person)

MAIN ENTRÉE OPTIONS - PICK ONE OF YOUR CHOICE

Lamb Chops - Chuletitas de cordero lechal

Australian lamb chops (4 units) accompanied with panadera potatoes & caramelized onions

OR

Merluza fresca del Norte - Fresh Cantabric Hake, Northern Spain

Baked in the oven, sautéed spinach and glazed carrots

OR

Nuestra Paella de Mariscos - Our Seafood Paella

Calasparras Spanish rice, mussels, calamari, shrimp, clams, langoustine, Spanish saffron

DULCE DULCE...

Banda de Manzana con helado - Homemade apple tart & ice cream

OR

Crema Catalana - Creme Brûlée

PRE-FIX MENU FOR A MINIMUM OF 35 GUESTS - \$37 FOUR COURSE PRE-FIX MENU PER PERSON - SEE CONTRACT TERMS

AWARD WINNING RESTAURANT DINING ROOM "2016 CITY BEAUTIFUL AWARDS"