



## **SPANISH TAPAS**

Gazpacho “Andaluz”.

Spanish Iberian Ham.

Handmade Anis Bread, Marinated Olives.

Squids Andalusian Style.

“Ajillo” Garlic Prawns.

“Patatas bravas” (spicy Potatoes).

“Pulpo a la Gallega” marinated octopus.

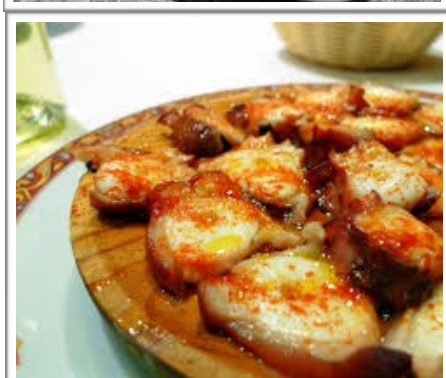
“Chorizo” Spanish Sausage in white wine sauce.

Spanish Croquettes.

“Padron” fried spicy Peppers.

“Queso Manchego”.

“Boquerones en vinagre” marinated Anchovies.



## **DESSERTS**

Candy Buffet: Mini brownie with ice cream, Banoffee pie in reconstruction, Pasion Fruit sorbet.

60€ per Guest (VAT 21% not Included)

Included: catering Service, chef, transport, set up and cleaning



