Paella & Cold Tapas

Download Menu

PAELLA AND COLD TAPAS MENU

£42 per person, service staff & transport charges apply

Minimum numbers 12, for less please contact us directly

A beautiful selection of cold tapas including continental cured meats and cheeses, two salads, breads, oils and dips, as well as a delicious selection of bruschette.

Ensalada Verde Mixta

selection of two Mediterranean salads:

Tabbouleh Salad

A super-fragrant mint, parsley, red onions, peppers, tomatoes & diced cucumber salad, dressed with lemon & lime zest, freshly-squeezed lemon juice and olive oil.

Spicy & Peppery mix Salad

A spicy and peppery mix of crispy rocket, earthy-sweet beetroot and Welsh goat's cheese, dressed with a homemade spicy vinaigrette.

Choose Paella From:

Mixed Paella

Chicken, Chorizo & Shellfish Paella

Valenciana Chicken & Chorizo

Vegan/Vegetarian Paella

All paella is gluten free, for any other allergy requirements please inform us and we'll do our best to accommodate them.

Additional Tapas

£6 per person each/ 3 for £15

Chorizo Al Vino Tinto – great quality chorizo, cubed, lightly fried & coated in delicious red wine. Perfect as a hot tapas or starter.

Setas Ajo – flavoursome chestnut mushrooms heated in a pan, dressed with butter, garlic, parsley & lemon juice.

Albondigas – traditional Galician pork meatballs cooked in a rich smoky tomato sauce. Perfect as a hot tapas.

Tortilla – traditional Spanish omelette, cooked with potatoes, onions, peas and fresh asparagus. Great as a vegetarian option or cold starter.

Homemade Jamon Serrano croquetas

Homemade mushroom and piquillo peppers croquetas

Patatas Bravas – small chunks of roasted potato, covered in a delicious homemade spicy tomato and saffron sauce, topped with a creamy aioli sauce. Great as a hot tapas or starter.

Breads, Dips & Olives – a beautiful selection of artisan breads, homemade dips, oils and great quality olives.

Sweet Treats

Selection Luca's Events homemade sweet treats £6.50 per person for two tasting desserts or £5 per person for one full size dessert:

A homemade gooey chocolate brownie with fresh berries

A creamy white chocolate panna cotta

Eton mess – crunchy meringue, whipped cream, fresh berries, strawberry sauce and vibrant mint, a celebration of summer.

Moscow mule cheesecake – a lime, ginger and vanilla vodka cheesecake, Oreo crumble