

# classic function menu 19.90 per person

## picoteo | starters

### tabla de entremeses:

a perfect selection of serrano ham, manchego cheese, chorizo iberico, salchichon iberico, served with rustic bread, tomato & extra virgin olive oil

## tapas | entrees

### patatas bravas:

everyone's favourite crispy potatoes, served with aioli & bravas sauce

### calamares a la andaluza:

quick fried calamari drizzled with andalucía spices, served with lemon aioli

### mejillones en purgatorio:

fresh mussels steamed in a spicy tomato salsa

### cazuela de queso de cabra:

oven roasted goat's cheese with a thyme infused fresh tomato sauce

## raciones | mains

### ensalada verde:

mixed leaf salad with caramelized walnuts, semi dried tomatoes, sweet wine infused raisins & manchego cheese

### pinchos de pollo:

grilled marinated chicken skewers w grilled vegetables, hummus & pita

## postre | dessert

### belgian chocolate fondue:

fresh strawberries, banana & kiwifruit w wafer bites, marshmallows & wafers

*function package available for a minimum of 8 guests, final bill will be calculated on number of confirmed guests, number of guests to be confirmed 72 hours prior to function*

# premium function menu 24.90 per person

## picoteo | starters

### tabla de entremeses:

a perfect selection of serrano ham, manchego cheese, chorizo iberico, salchichon iberico, served with rustic bread, tomato & extra virgin olive oil

## tapas | entrees

### patatas bravas:

movida denia's crispy potatoes, served with aioli & bravas sauce

### calamares a la andaluza:

quick fried calamari drizzled with andalucía spices, served with lemon aioli

### cazuela de queso de cabra:

oven roasted goat's cheese with a thyme infused fresh tomato sauce

### gambon al ajillo:

king prawns sautéed in a garlic and chilli infused oil

## raciones | mains

### ensalada verde:

mixed leaf salad with caramelized walnuts, semi dried tomatoes, sweet wine infused raisins & manchego cheese

### pinchos de pollo:

grilled marinated chicken skewers w grilled vegetables, hummus & pita

### tajin de romescada de marisco:

king prawns, calamari, mussels, clams & merluza fillets in romesco sauce

## postre | dessert

### belgian chocolate fondue:

fresh strawberries, banana & kiwifruit w wafer bites, marshmallows & wafers

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# deluxe function menu 29.90 per person

## picoteo | starters

### tabla de entremeses:

a perfect selection of serrano ham, manchego cheese, chorizo iberico, salchichon iberico, served with rustic bread, tomato & extra virgin olive oil

## tapas | entrees

### patatas bravas:

movida denia's crispy potatoes, served with aioli & bravas sauce

### calamares a la andaluza:

quick fried calamari drizzled with andalucía spices, served with lemon aioli

### mejiliones en purgatorio:

fresh mussels steamed in a spicy tomato salsa

### cazuela de queso de cabra:

oven roasted goat's cheese with a thyme infused fresh tomato sauce

### gambon al ajillo:

king prawns sautéed in a garlic and chilli infused oil

## raciones | mains

### ensalada cesar con pollo:

romano lettuce, grilled chicken, crispy bacon, croutons, poached egg and parmesan

### carillada a ra rioja:

slow braised tender beef cheeks in a rioja wine, w tequila carrot puree

### tajin de romescada de marisco:

king prawns, calamari, mussels, clams & merluza fillets in romesco sauce

## postre | dessert

### belgian chocolate fondue:

fresh strawberries, banana & kiwifruit w wafer bites, marshmallows & wafers

*function package available for a minimum of 8 guests, final bill will be calculated on number of confirmed guests, number of guests to be confirmed 72 hours prior to function*