

MADRID



TAP & GRILL



SPAIN



El Baile de Andalucía
ESPAÑA



IBIZA



TAP & DUSK SPANISH SOIRÉE

6PM - 9PM

TAPAS ON THE TABLE

CALAMARE FRITTES

Garlic aioli, chilli sauce, lemon

GAMABAS AL AGILLO

Sauteed chilli garlic shrimp

POLPO GALLEGA

Chilled octopus carpaccio served over potato with paprika oil, chilli, fennel

EMPANADA

Stuffed chicken in short crust pastry

POTATO BRAVAS

Crispy potato, bravas salsa

SALADS

Potato and Tuna Salad

Lentejas en ensalada
(Lentil salad)

Chicken and orange salad

Roasted pepper salad

Poached prawn with
cocktail sauce

Manchego cheese with
quince jelly

Gazpacho shooters

Marinated vegetable with
herbs and olive oil

OYSTER

Freshly shucked oysters,
mignonette pepper

SPANISH CHARCUTERIE

Spanish pork cold cut with condiments

GIANT PAELLA

Traditional seafood paella prepared live

SLOW COOKED LAMB

Spanish baked potato

LIVE STATION

Fresh mussels cooked in white wine sauce

BBQ GRILL

BBQ beef short ribs

Paprika rubbed Spanish whole chicken

Chimichurri marinated beef picanha

Rosemary garlic rubbed lamb rack

Lemon garlic king prawns

SIDES

Baked potato

Corn on the cob

Grilled vegetable with romesco sauce

Meatball in almonte sauce

Sauces: mint or BBQ

DESSERTS

CRISPY FRIED CHURROS

Cinnamon, sugar, Nutella
and chocolate sauce

Crème catalane

Tres leche cake

S'more brownies

Passion fruit white chocolate mousse cake

Triple chocolate mousse

Coffee eclairs

Assorted pastries

Fresh fruits