

# GROUP MENU

For parties of 8 and over

£16.95 per person

Create your own personalised party menu,  
choose five dishes from the list below.

Enjoy the sharing.

Your tapas selection comes with complimentary  
artisan bread with olive oil and PX balsamic.

Roast medallions of morcilla black  
pudding, sweet onion ragu [gf]

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Flame grilled, cider and balsamic  
glazed Iberian chorizo picante [gf]

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Roasted wild boar meatballs  
in classic thyme scented sofrito sauce

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Thin sliced Serrano ham reserva  
pickled guindilla peppers

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Salt and pepper deep fried calamari  
dusted with sumac berry powder

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Simply grilled sardine fillets, extra virgin  
olive oil, splash of lemon and sea salt [gf]

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Mushroom croquettes with a red pepper  
confit and mayonnaise dipping sauce [v]

Triple cooked chunky potatoes  
smokey bravas sauce, TTK alioli [v, gf]

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Chickpea and spinach estofado with  
a sprinkle of toasted almonds [v, gf]

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Andalusian style chicken, honey, raisins  
chicken stock, cinnamon and almonds [gf]

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Woodland mushrooms, garlic, butter  
chilli, olive oil and wilted greens [v, gf]

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Tortilla @The Kitchen, free range eggs  
creamy potatoes and melted manchego [v, gf]

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A plate of manchego reserva with  
dulce de membrillo [v, gf]

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King prawns in new season olive oil  
crushed garlic, chillies and lemon [gf]

extra 2.50

Please notify us at least 24hrs prior to  
your booking with your choices.

SPANISH INSPIRED CUISINE



For allergens and vegan dishes please ask your server.