

BAYSIDE SPANISH BUFFET

SOUP OF THE DAY

Tomato Gazpachio
Caldor Gallego (Galician broth)
Freshly baked crusty bread rolls and olive loaf

TRADITIONAL DIPS AND SAUCES

Eggplant spread
Garlic aioli
Romesco sauce
Salsa tumaca

BUILD YOUR SUMMER SALAD

Romaine lettuce
Lolo Rosa
Plum tomatoes
Cebolleta
Tuna
Avocado
Pimento stuffed olives
Sardines in olive oil
Roasted peppers
Sliced red onion
Roasted garlic cloves

DRESSINGS

olive oil
Balsamic vinegar
Red wine vinegar
Lemon dressing

SALADS

Berenjena con vinagreta (grilled eggplant in tomato vinaigrette)
Ensalada de mejilones escabechados co guindillas(marinated mussels with peppers and vegetables)
Spanish rice salad with garbanzo
Empeltre and orange salad
Ensaladilla rusa (Spanish potato salad)
Ensalada agridulce de jamon iberico (sweet and sour ham salad)

COLD FISH

Esgarraet (grilled peppers, roll mops, garlic, olive oil, grilled tomato and onion)
Ceviche with black pepper, lime and chilli
Fish escabeche with boiled eggs,olives and vinegar

COLD TAPAS

Patatas tres salsas
Setas (mushrooms)
San Jacob

ADALUCIA FRIED FOOD

Tortilla de camarones(fried shrimp fritters)
Puntillitas (fried small squid)
Croquetas (potato croquettes with mushroom and spinach)

COCA (pizza)

Caramelised onions, peppers and butternut

NORTHERN SPANISH SEAFOOD

Pescado en salsa de manzana (fish in apple raisin sauce)
Sardinas a la santanderines (fried sardines tossed in tomato sauce)
Spanish baked fish in lemon wine sauce

CARVERY

Pollo con manzanas estilo menorquin (menorcan roast chicken with apples)
Castilla León roast pork leg
Sangrias roast chicken thighs

Smoked paprika roast potatoes
Traditional Spanish tomato gravy
Savoury gravy

FROM THE POTS

Pollo a la catalane (chicken Catalan style)
Caldereta de cordero (Spanish lamb casserole)
Pork chorizo an white bean stew
Caldereta (fish stew)
Carne de vaca (beef tomato stew)

Coliflor rebozada (fried cauliflower)
Patatas pimento con ajillo(paprika potatoes with garlic)
Broccoli with onions and olives
Zanahorias alinadas(marinated carrots)
Espinacos con carbazos (chickpeas and spinach)

VALENCIANA PAELLA STATION

White rice
Chicken stock infused with saffron
Artichoke hearts
Assorted sliced peppers
Sliced white onion
Chopped tomato
Butter beans
Fresh garden peas

Marinated chicken strips
Mussel in shell
Calamari fingers
Mini Hake fillets
Marinara seafood mix
Fresh rosemary salt
Paprika
Olive oil
Crushed garlic
Peri peri sauce
Fish sauce
Chilli sauce
Chilli oil
Ginger oil

DESSERT STATION

Ice cream station

Almond vanilla
Chocolate cinnamon
Strawberry cream swirl

Ice cream toppings

Earl grey caramel sauce
Hot fudge sauce
Pecan nuts
Salted nuts
Berry compote

Mantecados (Crumble cake)
Flan de café (coffee flan)
Leche frita(fried milk)
Torta de crème y almendras(custard and almond tart)
Natillas de avellanas (custard)
Orange flavoured cream
Tarte de Santiago (st james cake)
Bizcochos barrachos (drunken sponge cake)
Brazo de gitano (cake roll covered in chocolate)
Huesos de santo (saints bones)
Tocinillo de cielo(heavens little pigs)
Seasonal fruit platter
Zurracapote (spiced fruit in wine)