

# PAELLA FELLA PARTY & EVENTS MENU 2018

We use only authentic ingredients from Spain wherever possible. All the recipes are our own and all our food is created and prepared from scratch by us for you, with only a few exceptions (e.g. mini bread toasts). Everything we create can be made gluten free, as standard, if you like.

Food choices in our menu are marked where applicable as (v) for Vegetarian, (vg) for Vegan and (gf) for Gluten Free. Please let us know if you have any special dietary requirements or allergies - we shall be pleased to accommodate you.

## OUR PAELLAS

All our paellas are generously laden with only the best quality meats, seafoods and vegetables, sourced as locally as possible - as they should be! All are made with fresh red pepper, green beans, authentic paella rice and garnished with lemon, unless otherwise stated. Gluten free options are available.

### Pollo & Chorizo

Rich, smoky and delicious - made with Chicken Thigh fillet, Smoky Chorizo Sausage and Rosemary. May be made with chicken on the bone and Spicy Chorizo, if you wish

### Marisco

Classic Seafood paella made with King or Tiger Prawn, Squid Rings, Cod Fillet & Mussels

### Verdura (vg)

Our delicious vegetable paella made with Asparagus, Chestnut Mushrooms, Red Peppers, Chickpeas and Green Beans with a stock seasoned with Rosemary as standard.

Why not create your very own combination using seasonal vegetables such as courgette, aubergine, squash, artichoke - you tell us...

### Paella de Bacalao y Coliflor (Cod & Cauliflower Paella) NEW!

This seasons "en vogue" Paella - the combination of chunky Cod fillet and heads of Cauliflower make for a fabulously different texture in this a simple and tasty paella. Rarely tasted outside of Spain...

### Mixte Paella

Fabulous mix of Chicken Thigh Fillet, King or Tiger Prawn, Squid Rings, Cod Fillet & Mussels - a sumptuous feast for any party!

### Valencian -The True Original Paella!

I've made this at the International Paella Competition in Valencia in Spain and believe me, they are very particular!

Made with chicken, rabbit, three types of bean - flat green (ferradura) beans, butter (lima/garrofon) beans and white kidney (tavella) beans - and snails (optional), seasoned with a sprig of rosemary.

It is best cooked in the traditional way on an open wood fire that gives it a rich smoky texture and taste. Of course, we can cook it on gas for you!

### Arroz Negra (Black Rice)

Deliciously rich seafood paella made with tiger or king prawns, calamari, red pepper, onions and squid ink to give the rice a characteristic black colour and a superb flavour

### Marisco Deluxe

Sumptuous Seafood paella made to your choice of:- Monk fish, Lobster, Crevettes, Scallops, Crab claw, Clams, Tiger or King Prawns, Squid & Mussels, Cod or Haddock fillet - or anything special you may have in mind - depending on your budget and seasonal availability

### Pollo & Gamba

Our twist on the Mixte made only with Chicken Thigh Fillet, Smoky Chorizo, King or Tiger Prawn

### Lamb or Pork

Paella made with filleted leg of lamb or pork belly or rib and a selection of chunky vegetables - Red Pepper, Courgette, Chickpeas and Green Beans

### Fideua - Great for kids!

A twist on original paella - it is paella made with special fideua macaroni pasta instead of rice. A great choice for kids - we make it simply with chorizo sausage or seafood, tomatoes and peppers.

Think of it like a pizza but made with pasta and you can have a whole host of toppings, meatballs, ham, mushrooms...

## LOS CANAPÉ TAPAS/STARTERS

Our Tapas may be served - as Canapé Tapas - typically served walking waited or, as Table Tapas - served on the table on platters or with traditional tapas bowls or both!

Some can just be eaten with your fingers whereas some may require a plate & cutlery - whichever way suits the taste, style and mood of your event.

### Spanish Marinated Olives & Bread

A choice of bread and our own Marinated Green & Black Olives

## CANAPÉ TAPAS MENU

Perfect finger food - served walking waited individually or on mixed platters. Typically, each piece is two bites and we will help you on getting the balance right in terms of choice, quantity and taste.

### Croquetas

Crunchy on the outside, light and fluffy on the inside - a roux based, bread crumbed dream!

Served with their own mayonnaise to compliment (or plain garlic mayo if you choose)

~ Mushroom - Blue Cheese Mayo (v)

~ Chunky Ham - Tarragon Mayo

### Pinchos Kebabs (gf)

Delicious marinated mini-kebabs, choose from...

~ Chicken or Lamb in a Moorish Marinade (gf)

### **Tortilla Cubitos (gf)**

Bite size cubes of Spanish Omelette - each piece is two bites!

~ Chorizo Vela & Red Pepper

~ Sweet Potato & Sunblushed tomatoes (v)

### **Iberian Nuggets with Lemon, Sriracha and Chive Mayo NEW!**

Slow roasted pork shoulder nuggets with a tangy, spicy, garlic and chive dip!

## **SLIP SLIDING AWAY – SLIDERS... NEW!**

### **Iberian Sliders**

Tender succulent and tasty mini pork and beef burgers made Iberian in a mini home made bap with Mustard, Cornichon and Onion Mayo - each one a little Wow!

### **Bastoneta Cod Sliders**

Our Crispy Cod Bastonetes served in a mini home- made bun with a curry mayonnaise - can be served topless

### **Lamb Cigars**

Succulent minced lamb in honey, mustard & rosemary marinade in a mini filo cigar - Delish!

### **Pea & Leek Cigars (v) NEW!**

A Crispy, savoury pastry parcels with a garden fresh pea & leek filling

### **Bastonetas**

Lightly Fried Cod in spicy curried batter with our very own Valencianaise (lime mayo)

### **Calamari Curls**

Calamari Curls served with our Valencianaise (lime mayo)

### **Bolitas de Arroz (gf) (vg)**

Mini rice balls of Sweet Roasted Butternut Squash & Sage served with a creamy smoked tomato dip

### **Gambas Pil Pil Kebabs (gf)**

King prawns in a garlic & chilli marinade

### **Picatostes - little toasted breads topped with**

~ Creamy Chilli Goats Cheese Whip with crispy onions (v)

### **Patatas Bravas in Cups (v) (gf)**

Crispy crunchy potato cubes - served with a classic spicy mayonnaise

### **Asparagus Wrapped in Serrano Ham (gf)**

Freshly cooked on site - simple, tasty & delicious...

### **Salmorejo - (gf) (vg) NEW!**

Shots of refreshing smooth and creamy Chilled Tomato Soup with a hint of heat - Zingy! Served with a skewered olive

## TABLE TAPAS

Our Table Tapas are served on the table as centre platters or with traditional tapas bowls.

### Albondigas

Spanish Meatballs made with beef and pork served in a Rich Tomato Sauce (gf)

### Champiñones Cremosos de Ajo

Sautéed Mushrooms in a Creamy Garlic Sauce, topped with fresh flat leaf parsley (v) (gf)

### Patatas Bravas (v) (gf)

Crunchy potato cubes - served with a classic spicy mayonnaise

### Pollo Con Ajo Alitas - Smokey Crispy Chicken Wings with Garlic

Twice cooked chicken wings made with a smoked salt & spicy dressing with a splash of sherry vinegar (gf)

### Fresh Garden Green Salad

Ribbons of Courgette, Asparagus Spears, Edamame Beans in a coriander & lemon dressing (vg) (gf)

### Chorizo en Vino Tinto

Sautéed Chorizo & Onions slow cooked in Red Wine (gf)

### Calamari Curls

Calamari Curls served with our very own Valencianaise

### Lomo de Cerdo - BBQ Pork Loin (gf)

Strips of tender pork loin with sautéed onions in a rich BBQ tomato sauce

### King Prawn Esgarret (gf)

King Prawns cooked in our pil pil marinate complimented with chargrilled peppers & spring onion

### Plato de Carne (gf)

Selection of cured Spanish meats to include Serrano and Iberico Hams, Lomo & Chorizo Slices  
Other meats available on request.

### Plato de Queso (v)

Manchego Cheese platter with Quince Jelly  
Other Cheeses such as Cabrales, Canarejel, Tetilla and Garrotxa for example - available on request

### Pimenton del Padron (gf) (v)

Padron Peppers - small green peppers, flash fried in olive oil sprinkled with rock salt, bitter sweet in flavour, and 1 in 10 is spicy hot!

## DESSERTS

Like our Tapas, our Desserts may also be served in a variety of ways - at the table on platters or buffet style as a Trio of Canapé desserts.

All the recipes are our own and also, like the tapas each item is two to three mouthfuls. Again, we are happy to help you get the mix right for your event.

### Deluxe Chocolate Brownies

Plain, Sour Cherry or Pecan - nearly everyone loves a brownie

### Lemon Possets with a Blueberry burst (gf)

Served with a shortbread coin - smooth, creamy and tangy all in one

### Rocky Fella NEW!

Deluxe Dark & Milk Chocolate Cubes filled with a mixture of homemade delights

### Seville Jaffa Pots

A luxurious chocolate mousse with a Seville orange jelly and a light Jaffa cake layer

### Salted Caramel Cheesecake

With a buttery Ginger Nut base topped with crunchy caramel drops

### Eton Mess (gf)

Whipped sweet cream with a strawberry coulis topped with crushed meringues

### Mini Cinna-Bun Pot

Sticky Caramel apple with a vanilla cream and a glazed mini cinnamon bun

### Fresh Lime Mojito Jelly (gf)

With fresh mint - refreshing!

### Berry Jellies (gf)

With real peach cubes and some added sparkle.

## DRINKS

A full drinks menu is coming soon, but for now we offer:

### Alcoholic Sangrias

Traditional Red Sangria made with red wine, fruit juice and fresh oranges, pears & apples

White Cava Sangria - deliciously light and refreshing, made with oranges & lemons

### Non-Alcoholic Sangria

A delicious mix of fresh fruit juices and freshly cut fruit, the perfect guilt-free drink to accompany your paella and tapas menu

## FULL BAR SERVICE

Our Bar Service is simple - you provide the drink and we will provide the staff to serve it, whether it is a bar or waited service you want. Your selection of chilled beverages with waiting service and top ups for the duration of your event

The menu is by no means an exhaustive list, just an idea of what we can do to whet your appetite. If you have a favourite dish please let us know.

END

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