



Paella Fella Party & Events Menu 2020

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. Our stock is 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)

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!

Valenciana

Traditional Valencian paella. This is the **true original** paella – I know because I've made it 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

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...

Our Tapas

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 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.

**** NEW! ** Berejenas con Miel – Aubergine Crisps with Honey (v) (vg) (gf)**

Crispy wafers of Aubergine drizzled with Honey – delightfully light!

**** NEW! ** Chorizo Toffee apples**

Chunks of Chorizo with a sticky apple glaze – served on a stick

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 – Garlic Mayo (v)

~ Chunky Ham – Tarragon Mayo

**** NEW! ** Profiterol con Paté de Caballa**

Smoked mackerel pate profiteroles with a dill and radish garnish

Pinchos Kebabs

Delicious marinated mini-kebabs, choose from...

~ Chicken or Lamb in a Moorish Marinade (gf)

**** NEW! ** Alitas de Coliflor – Crispy Crunch Cauliflower Wings**

Cauliflower florets friend in a rich smokey coating of Paprika, Chili, Garlic with a splash of sherry vinegar

Tortilla Cubitos (gf)

Sweet Potato & Sunblushed tomatoes in bite size cubes of Spanish Omelette – each piece is two bites (v)

**** NEW! ** Pollo Palomitas – Smokey Crispy Popcorn Chicken with Garlic & Chili**

Crispy chicken pieces in a rich smokey dip of Paprika, Chili, Garlic with a splash of sherry vinegar

Iberian Nuggets with Lemon, Sriracha and Chive Mayo

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

**** NEW! ** Picatosta Cabra Queso**

Little toasted flatbreads topped with a Creamy Chilli Goats Cheese & Beetroot Whip with Crispy Onions Jewels and Chives (v)

Pea & Leek Cigars (v)

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

Lamb Cigars

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

Bastonetas

Lightly Fried Cod in spicy curried batter with our very own Valencianaise

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

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...

Table Tapas

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

**** NEW! ** Alitas de Coliflor – Crispy Crunch Cauliflower Wings (gf)**

Cauliflower florets fried in a rich smokey coating of Paprika, Chili, Garlic with a splash of sherry vinegar

Albondigas (gf)

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

**** NEW! ** Berejenas con Miel – Aubergine Crisps with Honey (v) (vg) (gf)**

Crispy wafers of Aubergine drizzled with Honey – delightfully light!

Champiñones Cremosos de Ajo (v) (gf)

Sautéed Mushrooms in a Creamy Garlic Sauce, topped with fresh flat leaf parsley

**** NEW! ** Pollo Boracho – Drunken Chicken (gf)**

Chicken thigh fillet cooked in beer with onion and secret herbs and spices – basically it's an alcoholic casserole delight!

Fresh Garden Green Salad (vg) (gf)

Ribbons of Courgette, Asparagus Spears, Edamame Beans in a coriander & lemon dressing

**** NEW! ** Pinchos Kebab Skewer Doubles (gf)**

Skewers of Pinchos marinated kebabs- doubly delicious with two pieces of meat each, choose from...

~ Chicken or Lamb in a Moorish Marinade (gf)

**** NEW! ** Fritura Verdura (v) (vg) (gf)**

Cheeky combination of crispy vegetables – onion, carrot, red and green pepper and courgette –fried in a seasoned (gluten free) flour – simple but delish!

Chorizo en Vino Tinto (gf)

Sautéed Chorizo & Onions slow cooked in Red Wine

Patatas Bravas (v) (gf)

Crunchy potato cubes – served with a classic spicy mayonnaise

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!

Our Dessert Menu

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

**** NEW! ** Deluxe Platinum Blondies**

It's a White Chocolate and Raspberry brownie – only it is sweet and zingy – and blond!

Lemon Possets with a Blueberry burst (gf)

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

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!

Drinks & Bar Service

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

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