

TAPAS NIGHT

12th & 13th March 2003

£22.50 including wine

SPANISH OLIVE, WOOD ROASTED ARTICHOKE,
SUN BLUSHED TOMATOES

PARXET CUVÉE 21. BRUT CAVA

CHEIVECHE OF SALMON & SCALLOPS, MARINATED FILLETS OF RED
MULLET IN CLOVES, CINNAMON & SHERRY, GRILLED SQUID WITH
GARLIC, PAPRIKA, PARSLEY & OLIVE OIL

MARQUES DE ALELLA CLASICO 2001

PATTA NEGRA (IBERIAN CURED HAM) WITH MELON, FIGS & PEARS,
CRUSTINIS WITH TOMATOES, BASIL & ONIONS

CON CLASS SAUVIGNON BLANC 2002

BONELESS QUAIL WITH CINNAMON AND MUSCAT GRAPES

POEMA GARNACHA, VINA VIEJAS

MERGUEZ SAUSAGES WITH BEANS

CASTELL DEL REMEI, GOTIM BRU 2001

RABBIT IN SHERRY & GARLIC

GUELBENU AZUL 2000

POTATOES WITH SPICY DRESSING

MUSHROOMS WITH HAM

A DELICATE VANILLA PANNA COTA WITH DARK CHOCOLATE
SHATTERING & A STRAWBERRY SALSA

PARXET CUVÉE DESSERT.NV

COFFEE & PETIT FOURS