

Paellas menu

Authentic saffron Paellas Valencia style,
made with home-made stocks, Sofrito & bomba rice
Minimum 2 people takes around 30-35 min, busy times can take longer

Vegetable **Vegan** **GF** **£13.50** *Per person*

Cauliflower, broccoli, courgette

Recommended wine: Lopez de Haro red or white "Rioja"

Recommended vegan wine: Las dos CC's red "Utiel Requena"

Chicken **GF** **£14.50** *Per person*

Chicken, courgette, mange tout

Recommended wine: Cerro Añon or Prado del Rey red wine

Seafood **GF** **£15.50** *Per person*

Langoustines, tiger prawns, prawns, mussels, cuttlefish

Recommended white wine: Gran Fabian Albarino or Inurreta Orchidea

Mixed **GF** **£16.50** *Per person*

Courgette, mange tout, chicken, langoustines, prawns, mussels & cuttlefish

Recommended rose wine: Rose Lopez de Haro

Recommended red wine: Red Inurreta Norte

Black **GF** **£17.50** *Per person*

Squid ink Paella with langoustines, tiger prawns, prawns, mussels, cuttlefish

Recommended white wine: Gran Fabian Albarino or Inurreta Orchidea

Rice Dishes for one

Vegetable **Vegan** **GF** **£9.95**

Saffron rice with Sofrito, cauliflower, broccoli, courgette & rosemary

Chicken & chorizo **GF** **£10.95**

Saffron rice with Sofrito, chicken, chorizo, garden peas and piquillo peppers

Black **GF** **£11.95**

Squid inked rice with Sofrito, cuttlefish and prawns



Sangria

Have your favourite Paella with a glass or a jug of freshly made Sangria

Take away Available...

Give us a call 01908 314309

