



THE KITCHEN GARDEN

Cookery School & Private Dining

Tapas

Salt Cod Croquettes aioli, Gambas con chorizo, pimientos de padron
Jamon serrano, melon. Sobrasada and pan amb oli, tortilla espanola, gazpacho

Or

Starter

Salt cod croquetas (croquetas de Bacalao)
Gazpacho, pico de gallo

Main Course

Roasted monk fish, stuffed with wood fired red peppers and anchovies, steeped in saffron, lemon and caper butter

Or

Spanish Chicken, roasted with harissa and lemon, Romesco sauce,

Patatas Bravas,
Romescu with chilli and garlic,
Broadbean, beetroot, pea,
Roasted lemon thyme carrots

Or

Salads

Shaved fennel, orange, celery salad
Charred Aubergine, courgettes, herb dressing
Heritage tomato salad, shallot, capers

Or

Paella traditional with Chicken and chorizo

Or

Mariscos (Seafood)
Served with Green salad and garlic dressing

Pudding

Dark Chocolate tart with raspberry sorbet
Or
Crème brulee or Flan

Or

Meringue, whipped mascarpone,
honey and thyme roasted peaches, raspberry sorbet and sabayon