

duende

CATERING MENU

APERITIVOS

Prices for:
10 pax | 15 pax | 20 pax)

- **Sobrasada y Queso:** Chorizo & cream cheese spread, grilled bread, honey (NF) **\$80|\$120|\$150**
 - gluten free option **add \$10**

TAPAS

- **Croquetas de Jamón:** Jamón & bechamel croquettes, aioli (NF) **\$85|\$125|\$165**
- **Croquetas de Maíz:** Corn & bechamel croquettes, paprika aioli (V,NF) **\$85|\$125|\$165**
- **Albondigas:** Pork & beef meatballs, Manchego, salsa de tomate (NF) **\$100|\$150|\$190**
- **Chorizo:** Grilled Spanish chorizo, red wine jus (GF,DF,NF) **\$75|\$110|\$145**
- **Patatas Bravas:** Barcelona style, aioli, salsa bravas (V,DF,NF,VGO) **\$50|\$70|\$90**
- **Halloumi:** Grilled halloumi, Spanish onion relish, membrillo (V,GF,NF) **\$100|\$150|\$190**
- **Calamares:** Fried calamari, lemon aioli (DF,NF) [I] **\$100|\$150|\$190**

MAINS

- **Chicken & Chorizo Paella:** Albufera rice, chicken, chorizo, (GF,DF,NF) **\$175|\$260|\$340**
- **Seafood Paella:** Albufera rice, local tiger prawns, squid (GF,DF,NF) [M] **\$220|\$325|\$420**

SIDES

- **Broccolini Asado:** Grilled broccolini, romesco, crispy garlic (V,GF,VG,DF) **\$70|\$100|\$130**

DESSERTS

- **Burnt Cheesecake:** Basque style, berry compote (V,GF,NF) **\$70 (whole cake)**
- **Churros:** Spanish donut, chocolate sauce, cinnamon sugar (V,NF) **\$75|\$110|\$145**

GF = gluten free, V = vegetarian, NF = nut free, VG = vegan, DF = dairy free, O = option
Seafood origin: A = Australian, I = Imported, M = Mixed origin

Terms and conditions:

- 50% payment required at time of placing order, balance payable 48 hours prior to collection of order.
- Orders for collection only. Delivery not available