CHEF'S SELECTION VEGETARIAN SET MENUS

Shared Menu 8/5/26

(minimum 2 guests)

4 Course - $75pp *(+$45 with Spanish wine pairing)*

Course 1

Charcuterie Plato: - queso selection, olives, guindillas & bread (GFO,NF)
Wine Pairing - Vina Eguia Brut Cava NV- Rioja

Course 2

Halloumi: Spanish onion relish, paprika oil (GF,NF,V)

Champiñones al Ajillo: Pan-roasted mixed mushrooms, garlic, parsley (GF,VG,NF)
Wine Pairing - Luis Canas 2022 Viura - Rioja

Course 3

Patatas bravas: Barcelona style, aioli, salsa bravas (V,DF,NF,VGO)

Broccolini Asado: Grilled broccolini, romesco, crispy garlic (GF,VG,DF)
Wine Pairing - Muga 2023 Rosé - Rioja

Dessert

Churros: Spanish donut, chocolate sauce, cinnamon sugar (V,NF,VGO)
Wine Pairing - Conde de la Cortina PX Sherry - Montilla Moles

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5 Course - $95pp *(+$55 with Spanish wine pairing)*

Course 1

Charcuterie Plato: - queso selection, olives, guindillas & bread (GFO,NF)
Wine Pairing - Vina Eguia Brut Cava NV- Rioja

Course 2

Halloumi: Bpanish onion relish, paprika oil (GF,NF,V)

Champiñones al Ajillo: Pan-roasted mixed mushrooms, garlic, parsley (GF,VG,NF)

Wine Pairing - Luis Canas 2022 Viura - Rioja

Course 3

Patatas bravas: Barcelona style, aioli, salsa bravas (V,DF,NF,VGO)

Broccolini Asado: Grilled broccolini, romesco, crispy garlic (GF,VG,DF)
Wine Pairing - Muga 2023 Rosé

Course 4

Zanahorias con Queso de Cabra: Charred carrots, Ajoblanco, goat cheese (GF,V,VGO)
Wine Pairing - Larchargo 2018 Reserva Tempranillo - Rioja

Dessert

Churros: Spanish donut, chocolate sauce, cinnamon sugar (V,NF,VGO)
Wine Pairing - Conde de la Cortina PX Sherry - Montilla Moles

GF = gluten free, V = vegetarian, NF = nut free, VG = vegan, DF = dairy free, O = option