

la Cosita



Tapas & Bar

PARTY MENU- for parties of 8 and over £25.00 per person

INCLUDES JUGS OF SANGRIA

STARTERS

Pan Con Tomate (VV)

Grilled bread with olive oil, garlic and fresh tomato

Dátiles Garbardina (GF)

Honey glazed dates stuffed with goats cheese and wrapped in jamon serrano

Calamares Fritos (GF)

Squid rings floured to order, deep fried and served with alioli

Croquetas de Pollo

Homemade chicken croquettes with piquillo pepper puree and alioli

Pastelitos de Salmon Caseras

Home made salmon fish cakes, fried and served with a tomato, pimenton and red onion salsa

Ensalada Rusa

Diced carrot, potato and peas with flakes of tuna and boiled egg all wrapped in mayonnaise

MAIN COURSE

Chorizo Con Vino (GF)

Chorizo cooked with onions, pimenton and red wine, finished with honey

Albondigas (GF)

Home made traditional beef and pork meatballs with tomato sauce, carrots and peas

Bunuelos de Bacalao Caseras

Homemade cod fritters, served with a pea puree, sliced potatoes and alioli

Pollo al Pobre (GF)

Poached boneless chicken leg, stuffed with pork mince and pistachios wrapped in jamon serrano served with braised leek, pepper puree and apricot marmalade

Coliflor Asado (VV) (GF)

Roasted cauliflower with cumin and pimenton served with chickpea hummus and a walnut salsa

Papas Bravas (VV) (GF)

Deep fried potatoes drenched in a spicy tomato brava sauce

Vegetarian option:

STARTERS

Pan Con Tomate (VV)

Grilled bread with olive oil, garlic and fresh tomato

Aceitunas Marinadas (VV) (GF)

Mixed olives marinated in olive oil, chilli, garlic, pimenton and fresh herbs

Ensalada Mixtra (VV) (GF)

Baby gem mixed leaves with roasted beetroot, onion and peppers; helped along by cucumber and tomato in an olive oil dressing

Bolas de Berenjena (VV) (GF)

Roasted aubergine blended with chickpeas, cumin, coriander and pimenton, rolled in polenta and oven roasted served with homemade tomato chutney

Tortilla (GF)

Traditional potato and onion omelette, cooked to order and served with alioli

Hummus (VV)

Homemade chickpea hummus served with fresh bread

MAIN COURSE

Espinacas con Garbanzon (VV) (GF)

A traditional Andalusian stew of spinach, chickpeas, tomato and pimento

Papas Bravas (VV) (GF)

Deep fried potatoes drenched in a spicy tomato brava sauce

Queso de Cabra

Bread crumbed goats cheese bon bons, served with roasted fresh beetroot and apple puree

Pimientos de Padron (VV) (GF)

Roasted peppers from Galicia, sometimes sweet, sometimes hot!

Brocoli con Almendras (VV) (GF)

Steamed tenderstem broccoli, finished with toasted almonds and truffle oil

Coliflor Asado (VV) (GF)

Roasted cauliflower with cumin and pimenton served with chickpea hummus and a walnut salsa