

# BAR PACKAGES

2 PORTIONS OF EACH FOR 125

*Light bites recommended for approx.  
6 people per package*

# CAMINO

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¡VAMOS DE TAPAS!

## **MANZANILLA OLIVES** (vg)

House marinated in cold pressed extra virgin olive oil, thyme, fresh lemon zest and sherry vinegar.

## **PATATAS BRAVAS** (v)

Homemade twice cooked potatoes with spicy tomato sauce and alioli. Vegan with no alioli.

## **PADRÓN PEPPERS** (vg)

Bite-sized green peppers, some hot, some not, with Mallorcan 'Flor de Sal' sea salt flakes.

## **JAMÓN IBÉRICO 'Green Label'**

Free-range ibérico ham from the ancient oak pastures of Guijuelo, air cured for 32 months at over 1000 metres.

## **CALAMARES**

Crispy squid with alioli and fresh lemon.

## **CROQUETAS** (x6)

Creamy croquetas made with Ibérico ham with salmorejo sauce.

## **VEGETARIAN ALTERNATIVES AVAILABLE - 100**

## **TOMATO ROSA** (vg)

Large meaty tomatoes from Barbastro, Aragon, served with shallots, smoked Piparra pepper and smoked basil dressing.

## **TORTILLA DE PATATAS** (v)

Made with golden free-range eggs, onion confit and potatoes with a soft and slightly runny centre.

## **PAN CON TOMATE** (vg)

Freshly grated tomatoes with Montes de Toledo D.O.P. extra virgin olive oil, garlic and smoked Pimentón de la Vera, toasted artisan coca flat bread from Cataluña.