

## *Paella and Tapas Menu*

Simply choose your Paella and Tapas from the menus below and we'll take care of the catering for you. All Paellas and Tapas are made with only the freshest and finest produce.

### *Paellas*

#### **-Paella Valencia**

Fresh local mussels, prawns, squid and white fish are cooked together with traditional Spanish chorizo, seasonal vegetables and our signature home-made stock

#### **-Paella Mixta / Mixed Paella**

Locally-sourced tender chicken thighs, traditional Spanish chorizo, fresh mussels and prawns from local seas, combined with seasonal vegetables and our signature home-made stock

#### **-Paella de Carne / Meat Paella**

Locally-sourced tender pork loins complement juicy chicken thighs, traditional Spanish chorizo, seasonal vegetables and our signature home-made stock

#### **-Paella Pacifico / Seafood Paella**

A succulent medley of peeled prawns, mussels, scallops, squid and clams, with fresh seasonal vegetables and our signature home-made stock.

#### **-Paella Vegetariana / Vegetarian Paella**

A fusion of farm-fresh capsicums, beans, red onions, leeks, tomatoes, fresh seasonal vegetables and our signature home-made stock

\*All our paellas are Gluten / Dairy / Nuts Free.



## Tapas

### **-Spanish omelette**

With potato, onion, leek and dressed with home-made lime aioli (Veg)

### **-Jamon & Rock melon**

Traditional Spanish Serrano ham and rockmelon drizzled with basil oil

### **-Chorizo**

Spanish chorizo cooked in sherry wine and topped with caramelised onion

### **-Piquillo Peppers**

Fresh piquillo peppers stuffed with chicken, mushrooms, zucchini and onion

### **-Artisan Cantabrian anchovies (V)**

Artisan Spanish anchovies served with cherry tomatoes

### **-Gazpacho with Watermelon**

A cool and refreshing tomato-based soup from south Spain with a twist. (V)

### **-Cheese plater**

A selection of fine cheeses including Manchego, Mahon (from Menorca) and blue cheese served with baked crackers and fresh fruit (V)

## Salads

### **-Catalan salad**

Fresh tomato, piquillo peppers, potatoes, carrots and beans, topped with sliced hard-boiled egg and drizzled with a mayo sauce. (V)

### **-Garden salad**

Fresh tomatoes, cucumber, Spanish onion and lettuce, finished with a honey & sherry dressing. (V)

### **-Mediterranean salad**

Chickpeas, olives, tomato and mixed lettuce, splashed with a lemon & vanilla dressing. (V)



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