

SET MENU CLASICO

\$85

APERITIVOS

Marinated Olives

Paripé Ibérico Platter: Selection of Spanish Cured Meats, Cheeses & Piparras

Basket of Bread with EVOO & Pedro Ximenez Balsamic Vinegar 12 yr (Unlimited)

Croquetas Selection (Jamón serrano, Chorizo and Cheese & Raisins)

TAPAS

Garlic Prawns

Patatas Bravas With Ali Oli & Spicy Paripé Brava Sauce

Choricitos Cooked In Apple Cider

Green Asparagus With Pedro Ximenez Reduction,  
Shaved Manchego Cheese & Sesame Seed

- All served with sourdough bread (Unlimited) -

DESSERT

All Of The Below:

Crema Catalana

Churros with cinnamon sugar and chocolate

SET MENU PREMIUM

\$120

APERITIVOS

Gildas (1 per guest)

Jamon Ibérico & Manchego Cheese 6 Months Platter

Basket Of Bread With Ajo Negro Ali Olil & Fresh Tomato (Unlimited)

Croquetas Selection (Jamón serrano, Chorizo, Bacalao and Cheese & Raisins)

TAPAS

Grilled Octopus Leg With "La Lidia" Smoked Paprika, Creamy Mash Potato & Mojo Verde

Spanish Tortilla (Potato, Spanish Onion & Egg) With Ali Oli Sauce

Sarten De Champiñones With Foie, Egg Yolk & Chives

Meatballs Slow Cooked In Our Paripe Sauce

- All served with sourdough bread (Unlimited) -

DESSERT

All Of The Below:

Churros

Crema Catalana

Burnt Basque Cheesecake