

THE BOOT FACTORY

SPANISH NIGHT menu

To start

Marinated olives and smoked almonds

Tapas

Gilda - Skewered green olive, anchovy, guindilla pepper

Roast scallop, chorizo and salsa verde, crisp potato

Mushroom and goat's cheese croquette, truffled aioli (VEG)

Albondigas - Tomato braised lamb and paprika meatballs, grated Manchego

Escalivada - Fire roasted vegetables, basil, tomato and sherry vinegar,
on grilled flatbread (V)

Paella (Served Two)

Seafood paella

Bomba rice cooked with sofrito and saffron broth, finished with clams, prawns,
mussels and squid OR

Meat paella

Bomba rice cooked with sofrito and saffron broth, finished with chicken pieces,
chorizo, roast garlic and green peas OR

Vegetable

Bomba rice cooked with sofrito and saffron broth, finished with artichokes, grilled
peppers, baby zucchini and slow cooked green beans

Sides - To Share

Pipirrana

Chopped tomato, onion and cucumber salad, olives, capers

Patatas bravas

Crisp kipflers with Salsa Roja, aioli

Dessert - To Share

Churros

Spanish donuts, cinnamon sugar, berries and citrus, three dipping sauces