



**SOFRITO
PAELLA**
RUSTIC STREET FOOD

PAELLA EXPERIENCE

 LIVE ONSITE CHEFS & SETUP

 SERVED FRESH, HOT & ELEGANTLY STYLED

 PREMIUM INGREDIENTS

THE HEART OF EVERY SOFRITO CELEBRATION, COOKED LIVE AND SHARED WITH PASSION.

PAELLA MIXTA

CHORIZO, CHICKEN, PRAWNS & MUSSELS

A VIBRANT FUSION OF LAND AND SEA, WITH SMOKY CHORIZO AND TENDER CHICKEN BALANCED BY SWEET PRAWNS AND FRESH MUSSELS.

PAELLA DE MARISCOS

SEAFOOD PAELLA WITH WHITE FISH, CALAMARI, PRAWNS, CLAMS & MUSSELS

A COASTAL CLASSIC RICH WITH THE FLAVOURS OF THE MEDITERRANEAN — DELICATE FISH AND SHELLFISH SIMMERED IN A DELICIOUS SEAFOOD BROTH.

PAELLA DE POLLO Y MARISCOS

CHICKEN, CALAMARI, PRAWNS, CLAMS & MUSSELS

THE PERFECT MARRIAGE OF TENDER CHICKEN AND FRESH SEAFOOD, INFUSED WITH PAPRIKA AND SLOW-SIMMERED SOFRITO.

PAELLA DE CARNE

PORK BELLY, CHORIZO, CHICKEN & DRUMETTES

A HEARTY, RUSTIC FAVOURITE — SLOW-RENDERED PORK BELLY AND SMOKY CHORIZO WITH GOLDEN CHICKEN AND A HINT OF SPICE.

PAELLA DE TERNERA

SLOW-COOKED BEEF BRISKET WITH WILD MUSHROOMS, LIMA BEANS & ARTICHOKES

RICH, EARTHY AND INDULGENT — BALANCED BY WOODLAND MUSHROOMS, BEANS AND TENDER VEGETABLES.

PAELLA NEGRA (DE CALAMAR)

SQUID INK PAELLA WITH CALAMARI, PRAWNS & MUSSELS

A DRAMATIC DISH OF JET-BLACK RICE STEEPED IN SQUID INK, WITH A BRINY DEPTH AND SUBTLE SWEETNESS FROM THE SEA.

PAELLA VEGETARIANA

ROASTED SWEET POTATO, GRILLED ZUCCHINI, CARAMALISED FENNEL & ARTICHOKES

A VIBRANT VEGETARIAN PAELLA LAYERED WITH ROASTED VEGETABLES, CARAMALISED FENNEL AND SAFFRON RICE FOR PURE SPANISH SOUL.

ALL PAELLAS ARE SERVED WITH COMPLIMENTARY GREEN SALAD, CRUSTY BREAD, HOMEMADE CHILLI SAUCE & GREMOLATA.



**SOERITO
PAELLA**
RUSTIC STREET FOOD

TAPAS & PINCHOS

 CHOOSE ANY COMBINATION

 SERVED GRAZING-STYLE OR CANAPE-STYLE

 A CROWD-PLEASING FLAVOUR JOURNEY BEFORE THE MAIN EVENT

A VIBRANT ADDITION TO YOUR EVENT. IDEAL FOR GRAZING BEFORE THE PAELLA OR SERVED CANAPE-STYLE FOR WEDDINGS AND CELEBRATIONS. PICK ANY THREE.

TAPAS

PATATAS BRAVAS

CRISPY POTATOES WITH BRAVAS SAUCE

GOLDEN FRIED POTATOES TOSSED IN PAPRIKA AND SEA SALT. SERVED WITH A SMOKY PAPRIKA TOMATO AND GARLIC SAUCE

GAMBAS PIL PIL

GARLICKY PRAWNS IN OLIVE OIL WITH LEMON & PARSLEY

JUICY PRAWNS FLASH-FRIED WITH GARLIC AND CHILLI IN SIZZLING OLIVE OIL. FINISHED WITH FRESH LEMON AND PARSLEY.

CHORIZO A LA SIDRA

SEMI-CURADO CHORIZO GLAZED IN CIDER

SPICY SPANISH SAUSAGE CARAMELISED IN A SWEET APPLE CIDER REDUCTION FOR RICHNESS AND DEPTH.

SALMOREJO CORDOBES

CHILLED TOMATO, GARLIC & BREAD DIP WITH CRUSTY BREAD

A CREAMY, COLD TOMATO SOUP FROM CORDOBA. SERVED WITH OLIVE OIL AND BREAD FOR DIPPING.

PINCHOS (SMALL BITES)

ANCHOAS CON TOMATE Y PAN

CANTABRIAN ANCHOVIES WITH TOMATO & EXTRA VIRGIN OLIVE OIL ON RUSTIC BREAD

SALTY-SWEET ANCHOVIES LAYERED OVER TOMATO-RUBBED BREAD FOR A PERFECT BITE OF THE BASQUE COAST.

PAN CON TOMATE

TOASTED BREAD WITH TOMATO, GARLIC, JAMON SERRANO & MANCHEGO

A CATALAN STAPLE. BRIGHT TOMATO AND GARLIC BALANCED BY SAVOURY HAM AND AGED CHEESE

PINCHOS DE MORCILLA Y MANZANA

SPANISH BLACK PUDDING WITH CARAMELISED APPLE ON TOASTED BAGUETTE

THE RICHNESS OF MORCILLA MEETS THE SWEETNESS OF APPLE FOR A BOLD, HARMONIOUS MOUTHFUL.

QUESO DE CABRA Y CEBOLLA CARAMELIZADA

WITH CARAMELISED ONION ON CRISP TOAST

SMOOTH, TANGY CHEESE BALANCED BY SWEET ONION AND A HINT OF THYME — ELEGANT AND INDULGENT.



GRAZING TABLE

AUTHENTIC SPANISH DELI-GRADE PRODUCE

STYLED FOR VISUAL IMPACT + CROWD FLOW

WORKS AS ENTREE, FILLER OR FULL GRAZING CONCEPT

AN ABUNDANT SPANISH DELICATESSEN SPREAD, PERFECT FOR RELAXED MINGLING AND PRE-DINNER GATHERINGS.

CHEESES

FEATURING 12-MONTH MATURED MANCHEGO, CABRA AL PIMENTON AND LA CUEVA DE CAMPILLO — A TRIO OF DISTINCT REGIONAL FLAVOURS THAT SHOWCASE SPAIN'S ARTISANAL CHEESEMAKING HERITAGE.

CURED MEATS

A PREMIUM SELECTION OF JAMON SERRANO, HOT PAMPLONA AND ANIS GRANDE, SLICED FRESH FOR SERVICE.

ACCOMPANIMENTS

LARGE GORDAL GREEN OLIVES, GUINDILLA PEPPERS, A SELECTION OF ARTISAN BREADS AND CRACKERS, SEASONAL FRUITS AND NUTS.



**SOFRITO
PAELLA**
RÚSTIC STREET FOOD

DESSERT EXPERIENCE

● SERVED SHARED-PLATTER STYLE OR INDIVIDUALLY

🍷 CLASSIC, AUTHENTIC SPANISH SWEETS

🍷 THE PERFECT WARM, COMFORTING FINALE

A SWEET FINALE TO YOUR SPANISH FEAST, SERVED AS A SHARED DESSERT PLATTER.

PASTEL DE NATA CON FRUTAS SILVESTRES MACERADAS

PORTUGUESE CUSTARD TARTS WITH MACERATED WILD BERRIES FLAKY PASTRY FILLED WITH CREAMY EGG CUSTARD, PAIRED WITH BERRIES STEEPED IN CITRUS AND SPICE.



SANGRIA EXPERIENCE

 THREE SIGNATURE STYLES

 FRESH FRUIT, PREMIUM WINE + BALANCED SWEETNESS

 COMPLEMENTS TAPAS + PAELLA

A REFRESHING SPANISH CLASSIC, MIXED AND SERVED IN TRUE FIESTA STYLE.

SANGRIA TINTA

TRADITIONAL RED SANGRIA WITH CITRUS, APPLE & SEASONAL FRUIT FULL-BODIED AND SPICED, WITH NOTES OF ORANGE AND CINNAMON.

SANGRIA BLANCA

WHITE WINE SANGRIA WITH PEACH, LEMON & MINT LIGHT, AROMATIC AND BEAUTIFULLY BALANCED WITH CRISP STONE-FRUIT SWEETNESS.

SANGRIA ROSADA

ROSE SANGRIA WITH BERRIES & FRESH LIME BRIGHT, SUMMERY AND VIBRANT — THE PERFECT ACCOMPANIMENT TO LIVELY CELEBRATIONS.

