

Blend Café Bar Spanish Evening Menu
Saturday 13th January 2018 7.30pm for 8.00pm

Starters

Fabada Asturiana

Casseroled butter beans, chorizo, bacon and black pudding with white wine and herbs

Champinone Al Ajillo (v)

Button mushrooms cooked with garlic, lemon, parsley and cream served with herb flatbread

Mejillones a la Marinera

Mussels cooked in a spiced fish stock with garlic and cream served with crisp baked bread

Allbondigas

Meatballs with lamb, pork and herbs, cooked in a red wine sauce and served with rice

Mains Courses

Lubina con Espinacas y Salsa Verdi

Roasted seabass with spinach and pine nuts served with a green herb sauce

Pollo Ensartado con Verduras

Skewered chunks of chicken with vegetable, marinated in herbs, garlic and lemon juice served with rice

Presa Iberica Romesco

Slow cooked shoulder of pork in a red pepper and tomato sauce set on sweet potato mash

Pierna de Cordero Estofado en Vino Tino

Lamb shank braised in red wine and rosemary

All served with roasted vegetables and spiced baked potatoes

Desserts

Tarta Santiago

Almond and apricot tart served with crème fraiche

Crema Catalana de Framboesa

Caramel cream with raspberries

Tarta de Queso con Maracuyay y Mango

Passion fruit and mango cheesecake served with vanilla ice

£27.95

*A £10 deposit is required at time of booking, balance and menu choices to be confirmed by
Saturday 6th January 2018*