



# The Pear

At Parley



## SPANISH EVENING MENU

TUESDAY 18TH OCTOBER

### STARTERS

Mixed Tapas selection for the table:

**Albondigas**

*Spanish meatballs in tomato sauce*

**Patatas bravas**

*Paprika potatoes*

**Chorizo croquettes**

*garlic aioli*

**Gambas Candente**

*Sizzling garlic prawns*

**Tortilla**

*Egg, onion, potato omelette*

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### MAINS

**Paella**

*Squid, mussels, chicken, chorizo, peppers and peas*

**Bacalao al horno**

*Cod, Sauteed potatoes, green beans, boiled egg and garlic salsa*

**Jamon solomio de cerdo**

*Pork loin, pancetta, chorizo, tomato and white bean cassoulet*

**Palletilla de cordero**

*Shoulder of lamb cooked in red wine, garlic and herbs*

**Paella de verduras**

*Peppers, courgettes, peas, tomato, tempura vegetables*

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### DESSERTS

**Churros para la mesa**

*Cinnamon dust, chocolate sauce*

**Crèma catalana**

*baked custard with a caramelised top*

**A selection of Spanish wines & Liquor coffees available**

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**£36 per person**

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*Please note that we do not serve fast food, we serve good food as fast as we can. All meals are cooked to order, please be patient during busy periods. It is possible that all our dishes may contain allergenic ingredients. Please ask a member of staff for further details. Fish may contain bones.*