

Tapas is perfect for sharing with friends and family.

For parties of seven+ we offer these selected tapas menus to share between the table. It gives you the chance to taste lots of different dishes and enjoy the sociable style that eating tapas is perfect for, and for us means from our small kitchen we can still provide the high quality of food and speed of service we would for a smaller table.

As our menu changes regularly, these are just examples of the kind of menu you will get as a party. Please, let us know if there is any allergies or dietary requirements in your group and we will prepare the menu accordingly.

Due to the sharing style the dishes are served in, the whole table must opt for the same menu option.

We look forward to seeing you soon!

BRAVAS

Please note we cook from scratch & use a wide variety of ingredients so please let us know if someone in your group has any allergies or dietary requirements.

For tables of 7 or more a discretionary 10% service will be added which goes to the team.

BRAVAS FIRST GROUP MENU

£30 pp

Freshly baked bread with alioli
Marinated Gordal olives
Valencian toasted almonds

First Group Menu

Tortilla de patatas, alioli
Verdina bean, salt cod, olives, orange
Black garlic zamorano, membrillo

Lentils, leeks, feta, goats cheese, golden raisins
Fried aubergines, molasses
Cod a la plancha, herb oil

Patatas Bravas
Chorizo in cider

BRAVAS

Classics Group Menu

BRAVAS CLASSICS MENU

£35pp

Freshly baked bread with alioli
Marinated Gordal olives
Valencian toasted almonds

Tortilla de patatas with alioli
Verdina bean, salt cod, olives, orange
Cantabrian anchovies, EVOO
Black garlic zamorano, membrillo

Lentils, leeks, feta, goats cheese, golden raisins
Fried aubergines with molasses
Cod a la plancha, herb oil

Patatas Bravas
Chorizo cooked in cider
Presa a la plancha – Ibérico pork, charred rosemary

Salted chocolate truffles

BRAVAS

Celebration Group Menu

BRAVAS CELEBRATION GROUP MENU

£40pp

Glass of Cava

Freshly baked bread with alioli
Marinated Gordal olives
Valencian toasted almonds
Mixed cured meats with caper berries & guindillas

Tortilla de patatas with alioli
Lentils, leeks, goats cheese, golden raisins
Boquerones - anchovies en vinagre
Mixed cheese board, membrillo, walnuts & honey

Salt grilled wild red prawn, garlic chilli butter
Chickpea piparrana
Fried aubergines with molasses
Cod a la plancha, herb oil

Patatas Bravas
Chorizo cooked in cider
Presa a la plancha – Ibérico pork, charred rosemary

Dessert board to share

BRAVAS