

Tapas is perfect for sharing with friends and family.

For Sunday private hires we offer these selected tapas menus to share buffet style. There has to be a minimum of 35 guests for a Sunday private hire. 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 usually would.

As our menu changes regularly and we use all seasonal produce - 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.

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.*

## **BRAVAS FIRST SUNDAY GROUP MENU**

**(This menu does not contain any hot dishes)**

### *First Sunday Menu*

Freshly baked bread with alioli  
Marinated Gordal olives  
Valencian toasted almonds

Boquerones en vinagre - Marinated anchovies  
Lentils, squash, leeks, rey silo, seeds  
Rosemary manchego, membrillo  
Beetroot, red onion, requeson, hazelnuts

Cauliflower couscous, ajo blanco, raisin, almond  
Lomo de Teruel - cured pork loin  
Cod brandada

£29 Per Person

Add a glass of cava for £5 per person

**BRAVAS**

## BRAVAS CLASSICS SUNDAY MENU

### *Classics Sunday Menu*

Freshly baked bread with alioli  
Marinated Gordal olives  
Valencian toasted almonds

Gildas pinchos  
Mixed cheese board, membrillo & honey, walnut  
Lentils, pumpkin, chermoula, requeson  
Verdina beans, orange, fennel, capers

Cauliflower couscous, ajo blanco, raisin, almond  
Fried aubergines with molasses  
Cod brandada

Patatas Bravas  
Croqueta del dia

£35 Per Person  
Add a glass of cava for £5 per person

# BRAVAS

## BRAVAS CELEBRATION SUNDAY MENU

### *Celebration Sunday Menu*

Freshly baked bread with alioli  
Jamon Iberico  
Valencian toasted almonds

Mixed cheese board, membrillo & honey, walnut  
Gildas donostiarras  
Ensaladilla rusa w. tuna belly and piparras  
Tortilla con alioli

Cauliflower couscous, ajo blanco, raisin, almond  
Fried aubergines with molasses  
Lentils, squash, leeks, rey silo and seeds salad  
Cod brandada

Patatas Bravas  
Queen scallops, garlic butter  
Presa Iberico, Charred rosemary  
Croqueta del dia

£49 Per Person  
Add a glass of cava for £5 per person

# BRAVAS