

Vamos PAELLA



Sample Banqueta Menu

Any three canapés, paellas, salads and desserts

Canapés

Chorizo cocktail sausages
Tostas with tapenades: mint and pea; artichoke, black olive and preserved lemon; goat's cheese with chorizo jam
Garlic prawn skewers

Paellas

Wild mushroom, asparagus and hazelnut
Monkfish, mussels, squid and prawns
Valencian: chicken with rabbit and green beans

Salads

Rocket and parmesan
Cherry tomato, red onion and dill
Baby leaf salad with a red berry vinaigrette

Artisan breads

Rustic sungrain, sourdough, rye and chewy cobs

Desserts

Lemon tart
Chocolate profiteroles
Rhubarb crème brûlée

Sample Gran Fiesta Menu

Any three canapés, tapas, paellas, salads and desserts

Canapés

Gazpacho shots
Tostas with tapenades: mint and pea; artichoke, black olive and preserved lemon; goat's cheese with chorizo jam
Chorizo cocktail sausages

Starter tapas

Pinchos Morunos – marinated pork skewers
Spanish tortilla
Pisto – slow-cooked vegetable ratatouille

Paellas

Wild mushroom, asparagus and hazelnut
Langoustine, monkfish, prawns and clams
Chicken, pork, chorizo and chard

Salads

Rocket and parmesan
Cherry tomato, red onion and dill
Baby leaf salad with a red berry vinaigrette

Artisan breads

Rustic sungrain, sourdough, rye and chewy cobs

Desserts

Pear and chocolate tart
Rhubarb crème brûlée
Cherry and pistachio crumble

PASSIONATE ABOUT PAELLA

01273 550524 / 07815 582231

info@vamospaella.co.uk

www.vamospaella.co.uk

Sample Comida Menu

Any three paellas, salads and breads

Paellas

Wild mushroom, asparagus and hazelnut
Monkfish, mussels, squid and prawns
Chicken, pork, chorizo and chard

Salads

Rocket and parmesan
Cherry tomato, red onion and dill
Baby leaf salad with a red berry vinaigrette

Artisan breads

Rustic sungrain, sourdough, rye and chewy cobs

Sample Fiesta Menu

Any three tapas, paellas and salads

Canapés

Chorizo cocktail sausages
Mini Spanish tortillas
Tostas with tapenades: mint and pea; artichoke, black olive and preserved lemon; goat's cheese with chorizo jam

OR

Starter tapas

Iberian cured meats and cheese board: jamon, lomo, salchichon and Manchego cheese
Gambas al ajillo – tiger prawns sizzled in garlic and chilli
Padron peppers, flash fried in olive oil with rock salt

Paellas

Globe artichoke with piquillo peppers and wild garlic
Langoustine, monkfish, prawns and clams
Lamb with preserved lemon, pine nuts and dates

Salads

Rocket and parmesan
Cherry tomato, red onion and dill
Baby leaf salad with a red berry vinaigrette

Artisan breads

Rustic sungrain, sourdough, rye and chewy cobs

Sample Banqueta Tapas Menu

Any three canapés, starter tapas and main tapas with salads

Canapés

Chorizo cocktail sausages
Gazpacho shots
Tostas with tapenades: mint and pea; artichoke, black olive and preserved lemon; goat's cheese with chorizo jam

Starter tapas

Iberian cured meats and cheese board: jamon, lomo, salchichon and Manchego cheese
Spanish tortilla
Padron peppers, flash fried in olive oil with rock salt

Main tapas

Broad beans with mint and garlic
Gambas al ajillo – tiger prawns sizzled in olive oil and garlic
Albondigas – meatballs in a rich tomato sauce

Salads

Rocket and parmesan
Cherry tomato, red onion and dill
Baby leaf salad with a red berry vinaigrette

Artisan breads

Rustic sungrain, sourdough, rye and chewy cobs



Weddings

We understand how important it is to get everything right for your wedding and a crucial part of this is your food. We'll discuss your plans with you and tailor a quote.

We offer a complete catering service from waiting and bar staff to all your catering hire. We can arrange everything from the delivery of your tables and chairs to your plate, glass and table linen hire.

Parties

Getting the menu right is key to planning a good paella party. We can talk you through what menus work best, how many paellas you will need and how you can cater for guests with different dietary needs.

We can advise you on realistic timings: from serving cava and canapés to your starters or mains, while allowing time for your guests to enjoy coffees and desserts.

Corporate

Your corporate catering is in safe hands with Vamos Paella, whether you need event caterers for conferences, staff training days or office parties.

We can cater for up to 500 guests in one sitting and more on a rolling basis; our set menus cater for buffet style parties as well more formal sit-down events. If your event is themed, we're happy to tailor a menu to reflect this.



PASSIONATE ABOUT PAELLA

www.vamospaella.co.uk