

Party menus

The following Set Menus are priced per menu rather than per person and are designed to be shared. We recommend ordering some bread alongside a Set Menu and perhaps a Selection of Cheeses or Cured meats to start as would be typical in Spain.

Please note your food will not necessarily be served in the following order – all of our food is cooked to order and served from the kitchen as soon as it is ready.

Classic Menu

Designed for 2 people - £35.00 for the menu.

Jamon Croquetas,
Garlic and Chilli Prawns,
Tortilla – Leek and Smoked Cheese Omelette
Bravas Potatoes,
Chorizo Sausage in Red Wine,
Pollo al Ajillo – Garlic and White Wine Chicken Thighs.

Vegetarian menu

Designed for 1 – 2 people. £26.00 for the menu

Spinach and Goats cheese Croquetas,
Potato Churros
Artichokes cooked Galician Style (No Ham)
Guisantes – Sautéed Peas with Onion and Garlic
Tarta De Setas – Creamy Mushroom Tart.

Menu de oro

Designed for 2 – 3 people to share. £48.50 for the menu

Jamon Croquetas
Fritura Mixta – Fried Squid, Prawns and Whitebait, Green Mojo
Piquillo con Queso – Peppers stuffed with Goats Cheese
Pinchos - Chicken Breast Skewers
Scallops, Black Pudding and Red Piquillo Pepper sauce
Slow Cooked Pork Cheek, Buttery Mash Potato
Artichokes cooked with Garlic, Paprika and Jamon Iberico

Partypaella Menu

Designed for 4 – 6 people. £75.00 for the Menu

Cod Croquetas

Jamon Croquetas

Fritura Mixta – Mixed fried seafood, Green Mojo

Chorizo al Vino – Chorizo sausage cooked in Red Wine

Piquillo Relleno de Queso

Fideua de marisco – seafood Fideua (This can be changed to Paella if you wish)

Chicken and Chorizo Paella

Suckling pig (Cochinillo) Feast Menu

This Menu MUST be pre-ordered, due to the cooking process we cannot make this to order, a 48 hour pre-order minimum is necessary.

Designed for 6-10 people - £260.00 for the Menu

Large Selection of Cheeses

Large Selection of Cured Meats

A Selection of Breads (Garlic, Tomato and bread “Gallego”)

A Selection of Croquetas, all 3 flavours (Cod, Ham and Spinach)

Garlic and Chilli Prawns

A Whole Roasted Suckling Pig, served and carved at the Table. With Panadera Potatoes and a Demi-Glace Sauce.

If these menus are not quite what you were looking for please feel free to contact us to discuss bespoke Menu and Party Packages. Any Group/Party/Private or Corporate Event can be discussed with our dedicated Events Manager Sue on events@elborracho.co.uk or 0121 454 5368.