

Classic Group Dining

\$45 per person

Marinated Olives (V, VE, GF, DF)

Green and black olives marinated in extra virgin olive oil, garlic, fresh herbs and citrus zest.

Pan con Tomate (V, VE, DF, GFO)

Toasted artisan bread rubbed with vine-ripened tomato, garlic and extra virgin olive oil, finished with sea salt.

Corn Ribs al Limón (GF, DFO)

Sweet corn ribs brushed with lemon, garlic, smoked paprika and fresh herbs.

Patatas Bravas (V, VE, GF, DF)

Crispy chat potatoes served on a spicy tomato bravas sauce and garlic aioli.

Chorizo a la Española (GF, DF)

Hot and spicy Spanish chorizo glazed with honey and red wine.

Chefs Selection Group Dining

\$55 per person

Marinated Olives (V, VE, GF, DF)

Green and black olives marinated in extra virgin olive oil, garlic, fresh herbs and citrus zest.

Pan con Tomate (V, VE, DF, GFO)

Toasted artisan bread rubbed with vine-ripened tomato, garlic and extra virgin olive oil, finished with sea salt.

Corn Ribs al Limón (GF, DFO)

Sweet corn ribs brushed with lemon, garlic, smoked paprika and fresh herbs.

Patatas Bravas (V, VE, GF, DF)

Crispy chat potatoes served on a spicy tomato bravas sauce and garlic aioli.

Chorizo a la Española (GF, DF)

Hot and spicy Spanish chorizo glazed with honey and red wine.

Ibérico Ham & Manchego Croquetas

Crispy golden croquettes filled with a rich béchamel, premium ham and aged Manchego cheese.

Albóndigas al Vodka

Beef and pork meatballs in a creamy vodka sauce, finished with rocket and shaved Manchego.

CROYDON LN

Premium Group Dining

\$75 per person

Marinated Olives (V, VE, GF, DF)

Green and black olives marinated in extra virgin olive oil, garlic, fresh herbs and citrus zest.

Pan con Tomate (V, VE, DF, GFO)

Toasted artisan bread rubbed with vine-ripened tomato, garlic and extra virgin olive oil, finished with sea salt.

Corn Ribs al Limón (GF, DFO)

Sweet corn ribs brushed with lemon, garlic, smoked paprika and fresh herbs.

Patatas Bravas (V, VE, GF, DF)

Crispy chat potatoes served on a spicy tomato bravas sauce and garlic aioli.

Chorizo a la Española (GF, DF)

Hot and spicy Spanish chorizo glazed with honey and red wine.

Ibérico Ham & Manchego Croquetas

Crispy golden croquettes filled with a rich béchamel, premium ham and aged Manchego cheese.

Albóndigas al Vodka

Beef and pork meatballs in a creamy vodka sauce, finished with rocket and shaved Manchego.

Burrata & Marinated Tomatoes (GF, V)

Creamy burrata with herb-marinated baby plum tomatoes and fresh basil.

Gambas al Ajillo (GF, DF)

Prawns sautéed with garlic and chilli, finished with lemon and white wine and parsley