AYU KITCHEN TAKEOVER

MEDITERRANEAN

SHARING PARTY BITES

VENETIAN CICCHETTI

- Bresaola, gorgonzola, walnuts
- Tomato, mozzarella, basil
- Grilled fennel, white anchovy, dill

CROQUETAS CASERAS

Home-made Iberian croquettes

- Chorizo
- Bacalao
- Aubergine (vg)

JUBILEE FOODS NANNA'S RAVIOLI (V)

Homemade mini ravioli with a traditional filling of Gozo cheeselets, deep fried and served with a mint and parsley pesto, and caramelised walnuts

CARRILLADA DE CARDO (GF)

Andalucian specialty of slowly simmered pork cheeks in red wine, mashed potato

FREGOLA SARDA

Sardinian fregola pasta, fennel sausage, broccoli, artisanal pecorino Sardo

MAINS PARTY BUFFET

BBQ LAMB CUTLETS (GF)

Garlic, lemon and rosemary infused

VALENCIAN FISH AND SEAFOOD PAELLA (GF)

Live cooking

STUFFED AUBERGINES (VG, GF)

Spiced chickpeas, lentils and crispy parsnip

GREEK SALAD (VG, GF)

Lettuce, tomato, feta, onion, black olive, cucumber

ROASTED POTATOES (VG, GF)

Fennel and thyme

PRICE

€35 *per person*

ALL CUTLERY AND CROCKERY PROVIDED

ADDITIONAL SERVICES

BAKERY/PATISSERIE