



SPANISH CUISINE

Starters (chose two)

- Gazpacho - chilled tomato and vegetable soup (vegan)
- Patatas Bravas - fried potatoes, spicy tomato sauce, aioli (vegan)
- Tortilla Española - potatoes and onions omelett (vegetarian)
- Padron peppers, sea salt, lime juice (vegan)
- Gambas al Ajillo – pan seared king prawns, garlic, chili, paprika, olive oil
- Boquerones en Vinagre - Marinated white anchovies, olives
- Iberico ham croquetas, romesco sauce

Main Courses (chose two)

- Pisto Manchego – roast zucchini, bell peppers, tomatoes, tomato sauce (vegetarian)
- Butter beans & lentils stew (vegetarian)
- Sea food and meat Paella - Bomba rice, red peppers, saffron, paprika, chicken, prawns, mussels, peas.
- Pollo al Ajillo - braised chicken, green beans, broccoli, braised potatoes, red peppers & onions.
- Caldereta de Cordero - Lamb stew, red peppers, onions, tomatoes, saffron rice
- Pulpo a la Parrilla - grilled octopus with olive oil, garlic, and paprika served with aromatic saffron rice, ensaladilla Rusa and aioli.

Desserts (chose two)

- Churros & warm chocolate sauce
- Spanish flan
- Crème Catalana

GML FOOD
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