

CRISP

BARZA | LONDON

Traditional Spanish Paella Menu

Appetisers

Pan Con Tomate
Traditional Spanish Omelette
Padron Peppers
Olives
Alioli

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Traditional Spanish mixed paella

Served with locally sourced langoustines, king prawns, mussels and squid, rabbit, pork and chicken served over a bed of rich paella rice.

Served with a dressed garden salad

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Dessert

Crema Catalana - Spanish creme brûlée, scented with local orange and rosemary

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For groups over fifty people

Whole leg of Jamón ibérico served on a ham stand complete with a Jamón carver.

Jamón costed at Market Price
Jamon Carver - €250



Contact Us

To discuss any element of your event please contact our dedicated events consultant:

Gem Anderson

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