



2019 paella menu



Traditional Spanish Paella Menu

APPETISERS

Pan Con Tomate
Traditional Spanish tortilla
Carved Jamon Bellota
Padron Peppers
Olives
Aioli

VALENCIAN PAELLA

Locally sourced rabbit and chicken on the bone, served with green beans over a bed of rich paella rice.

SEAFOOD PAELLA

Locally sourced prawns, mussels, squid and grouper over a a bed of rich paella rice.

DESSERT

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

€50 per person. (excluding VAT)

For groups over fifty people

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

€700



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Please contact our team to book your catered event!

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