



2020 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



DRINKS PACKAGE BOLT-ON

No event would be complete without alcohol, which is why the CRISP team have designed the following drinks packages to seamlessly complement your food service, allowing you to fully kick back and enjoy the moment at hand.

BOLT ON PACKAGE ONE

TO START

a glass of bubbles

TO FOLLOW

half a bottle of wine per person // estrella galicia beer

sant aniol natural mineral water

sant aniol sparkling mineral water

TO DIGEST

house limoncello or local hierbas

TO FINISH

two cocktails per person

€30 per person

BOLT ON PACKAGE TWO

TO START

two cocktails per person

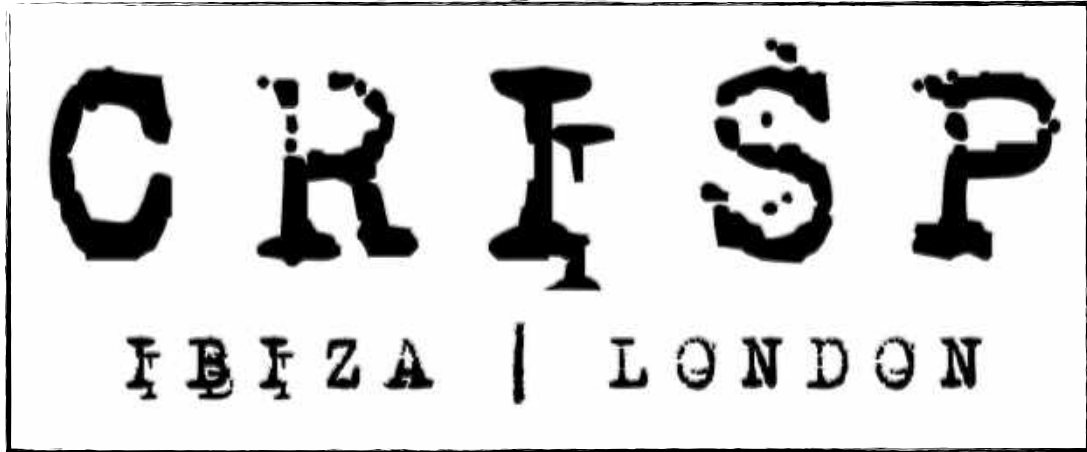
TO FOLLOW

half a bottle of wine per person // estrella galicia beer

sant aniol natural mineral water

sant aniol sparkling mineral water

€20 per person



Please contact our team to book your catered event!

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