



2020 tapas menu



Tapas menu

Large plates

Roasted milk-fed lamb shoulder and potatoes, black olive and anchovy salsa

Grilled octopus, smoked paprika potatoes, squid ink aioli

Iberico jamon & cheese selection, pan con tomate

Presa Iberico, escalivada, romesco

Carabineros prawn ceviche

Sherry braised pork cheeks

Medium plates

Pequillo peppers filled with salt cod

Mussels, chistorra sausage

Baby squid en su tinta

King prawns, chilli & garlic

Hake, salsa verde, clams

Veal meatballs, tomato compote, parmesan crisp

Galician steak tartare

Crisp quail, mojo verde, chicory

Figs, whipped sheep cheese, honey dressing (V)

Heirloom beetroot, goats cheese, walnut (V)

Heritage tomato salad (VG)

Small plates

Marinated olives, toasted almonds

Padrón peppers, Ibicenco sea salt

Spicy prawn fritters, saffron aioli

Boquerones in salsa verde

Pan con tomate

House croquetas

Tortilla de patatas

Chorizo al vino

3 small plates, 2 medium plates, 2 large plates. €50 per person (group choice)

4 small plates, 3 medium plates, 3 large plates. €68 per person (group choice)

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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