



Tapas

Salsa Criolla Sprats

Fresh Sprats Seasoned with tomato, onion, garlic and cracked black pepper and dressed in a parsley and chilli visual breadcrumb.

Queen scallops with Orange and Rosemary Butter Glaze

Sweet and tender scallops in a sticky glaze infusion of Argentinean Orange Oil and fragrant Rosemary.



Swordfish with Parmesan and Sage Crust

Fillet goujons dressed with a light and crispy coating of natural breadcrumb, finely grated parmesan with sage and Spanish lemon oil.

Roasted Red Pepper Cod

Prime Cod fillet pieces tumbled in a rich and saucy marinade of roasted red peppers and garlic with a piquant kick.

Paella Croquettes

Seafood and Chorizo Paella rolled into croquettes and coated in a crispy Saffron coloured breadcrumb.

Salmon Ceviche

Goujons of salmon dressed in a light and crispy flour breading seasoned with citrus oils and cracked black pepper.

Food technology for success!