

## LEON YOUR PRIVATE TAPAS CHEF - 6 COURSES £25.00 pp,

My passion for cooking derives from my Spanish mother and years of visiting Spain. There is nothing that brings people together more than a feast of tapas, all my tapas are made using fresh and local ingredients when possible.

FOR MORE INFORMATION OR TO DISCUSS ANY DIETRY REQUIRMENTS CONTACT LEON ON 07805 727486

### SEAFOOD

#### CALAMARES ANDALUZA (GF)

Fried squid rings, served with roasted garlic mayonnaise and lemon.

#### PESCADO BLANCO FRITO (GF)

Pan fried white fish bites, in seasoned flour, served with roasted garlic mayonnaise and lemon.

#### GAMBAS e CALAMARES

King prawns and braised squid, cooked with garlic, onion, lemon zest and a touch of white wine.

#### PAELLA DE MARISCO (GF)

Seafood paella, made with Spanish rice, prawns, squid, mussels, fish stock, sieved tomatoes and saffron.

#### GAMBAS PIL PIL CON TOMATE (GF)

Large king prawns cooked in a sieved tomato sauce with garlic and chilli.

### CHICKEN

#### PAELLA VALENCIANA (GF)

Chicken & pork tenderloin cooked with Spanish rice, chicken stock, sieved tomatoes and saffron.

#### ALITAS DE POLLO (GF)

10 chicken wings marinated in garlic, saffron and smoked paprika de la vera.

#### POLLO MARBELLA (GF)

Chicken thighs cooked with chorizo, red peppers, onion & smoked paprika in a white wine sauce

### MEAT

#### RABO DE TORO CON SALSA DE VINO TINTO (GF)

Bite size oxtail, slowly braised in a rich Rioja red wine sauce. Cooked with, onions, carrots and garlic.

#### TERNERA con VINO TINTO. (GF)

Meltingly tender, with a rich, deep flavour. Diced beef slow cooked with Rioja red wine, cocoa powder, carrots, peppers, onions, tomatoes, herbs and garlic. Great served with, chips, creamy mashed potatoes or garlic rice.

#### CARRILLADAS de CERDO con Chorizo (GF))

Pork cheeks slow cooked with, Iberico fat, chorizo, fried tomatoes, carrots, onions, and garlic.

#### ALBONDIGAS A LA JARDINERA

Beef & Pork meatballs slowly braised in a red wine, fried tomato and herb sauce

### VEGETABLE

#### PATATAS BRAVA (GF)

Fried potatoes topped with a spicy tomato sauce

### TORTILLA ESPAÑOLA (GF)

Leon's Famous Spanish omelette, made with, potatoes, free range eggs & onions

### PISTO MANCHEGO GF)

Slow roasted mixed peppers, onion, courgettes and aubergine in an herb tomato sauce

### CHAMPIÑONES AL AJILLO (GF)

Wild mushrooms, sauteed in olive oil, with garlic and a touch of sherry.

### PAELLA DE VERDURAS (GF)

Mixed peppers, onion, garlic, butter beans and green beans, cooked with Spanish rice, vegetable stock, sieved tomatoes and saffron.

CRISPY SALAD (ENSALADA MIXTA) & CRUSTY BREAD WILL BE SERVED & ARE COMPLEMENTARY

### DESSERTS

Spanish cheese board with artisan biscuits, quince jelly and grapes.

Torta de Santiago (cake of St James) an almond, orange and lemon tart, served with vanilla ice cream.

Crema Catalana, (Spanish crème brûlée) made with, milk, egg yolks and infused with, cinnamon stick, lemon & orange peel

### HOW IT WORKS

- CHOOSE ANY FIVE TAPAS FROM THE ABOVE LIST
- CHOOSE ANY OF THE ABOVE DESSERTS, IF NO DESSERT IS REQUIRED THEN PLEASE SUBSTITUTE WITH AN EXTRA TAPA
- NOT ALL THE 5 TAPAS HAS TO BE THE SAME FOR EVERYONE, BUT WOULD HELP IF THEY ARE
- SEND YOUR CHOICE ALONG WITH HOW MANY OF EACH TO [leonabecasis@gmail.com](mailto:leonabecasis@gmail.com)
- PLEASE PHONE ME ON 07805 727486 TO DISCUSS, DATE, TIME AND ANY DIETARY REQUIREMENTS.

THANK YOU.

*Leon*