



Tomasz Czaplicki

PRIVATE CHEF

TAPAS

Homemade marinated olives
with thyme and lemon

Boquerones con aioli

Pimientos de Padrón con Sal de Ibiza

Baby squids marinated in cumin, lemon & coriander

Prawns in white wine and parsley

Albondigas baked in tomato sauce
with garlic dressing & coriander leaves

Paella to share (seafood / chicken / vegetarian)

SALADS

Spanish mixed tomato salad
with toasted almonds, manchego cheese
& cherry vinegar dressing

Orange & grapefruit salad, nigella seeds and mint dressing

DESSERT

Orange mousse with caramelized oranges
and Italian meringue

