PRIVADO AT ANDALUCIA

AT PRIVADO, WE MAKE GROUP DINING EFFORTLESS AND EXCEPTIONAL. SIT BACK AND ENJOY AS OUR GROUP MENUS BRING PLATE AFTER PLATE OF PREMIUM CUISINE, SERVED FAMILY-STYLE, ENSURING PLENTY FOR EVERYBODY TO SHARE AND SAVOUR.

SACROMONTE PACKAGE | £50 PER PERSON

ACEITUNAS | MARINATED OLIVES (VE, V, GF)

PAN SOLO | BREAD, ARBEQUINA OLIVE OIL, PEDRO XIMÉNEZ VINEGAR (VE, V)

MANCHEGO FRITO | MANCHEGO CHEESE, ORGANIC HONEY, RED ONION MARMALADE

GAMBAS PIL-PIL | TIGER KING PRAWNS, PEPPERS, ONIONS, GARLIC, CHILLIES (GF)

CALAMARES | FRESH FRIED SQUID, LIME AIOLI

COSTILLAS | PORK BELLY RIBS, PEDRO XIMÉNEZ SAUCE (GF)

POLLO AL ANDALUZ | CHICKEN, SPICES, MOJO PICÓN SAUCE (GF)

PATATAS BRAVÍOLI | POTATOES, BRAVAS, ALIOLI SAUCE (V)

ENSALADA DE NARANJA | SALAD, ORANGE, MARCONA ALMONDS, QUESO PAYOYO (VO, GF)

TUMBET MALLORQUIN | BAKED MEDITERRANEAN VEGETABLES, MALLORCAN STYLE (VE, V, GF)

CHOICE OF DESSERTS (PRE-ORDER REQUIRED 72 HOURS IN ADVANCE)

CRÈMA CATALANA | ORANGE SORBET (GF, V)
RUM & RAISIN ICE CREAM | PEDRO XIMÉNEZ (GF, V)

ALTERNATIVE DESSERT CHOICE | AVAILABLE FOR AN ADDITIONAL £4 PER PERSON

CHOCOLATE CHEESECAKE | VANILLA ICE CREAM
SANTIAGO TART | VANILLA ICE CREAM (V, GF)

PLEASE NOTE THAT THESE MENUS ARE EXCLUSIVELY AVAILABLE FOR PRIVADO. PLEASE COMMUNICATE ALL ALLERGIES AND DIETARY REQUIREMENTS TO YOUR EVENT COORDINATOR IN ADVANCE. WHILE EVERY EFFORT IS MADE TO ACCOMMODATE SPECIFIC REQUIREMENTS, WE CANNOT GUARANTEE THAT OUR KITCHEN ENVIRONMENT OR SUPPLIERS ARE ENTIRELY FREE FROM ALLERGENS.

PRIVADO AT ANDALUCIA

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ALBAICÍN PACKAGE | £65 PER PERSON

ACEITUNAS | MARINATED OLIVES (GF, VE, V)

PAN SOLO | BREAD, ARBEQUINA OLIVE OIL, PEDRO XIMÉNEZ VINEGAR (VE, V)

PLATO IBERICO | A SELECTION OF IBERIAN CURED MEATS FEATURING JABUGO CHORIZO, LOMO, SALCHICHÓN, JAMÓN (GF)

MANCHEGO FRITO | MANCHEGO CHEESE, ORGANIC HONEY, RED ONION MARMALADE

BUNUELOS DE BACALAO | CRISPY COD FRITTERS, SRIRACHA AIOLI

GAMBAS PIL-PIL | TIGER KING PRAWNS, PEPPERS, ONIONS, GARLIC, CHILLIES (GF)

CALAMARES | FRESH FRIED SQUID, LIME AIOLI

PINCHITOS MORUNOS | LAMB SKEWERS, ANDALUSIAN SPICES, CITRUS YOGURT (GF)

POLLO AL ANDALUZ | CHICKEN, SPICES, MOJO PICÓN SAUCE (GF)

PATATAS BRAVÍOLI | POTATOES, BRAVAS, ALIOLI SAUCE (V)

ENSALADA DE NARANJA | SALAD, ORANGE, MARCONA ALMONDS, QUESO PAYOYO (VO, GF)

TUMBET MALLORQUIN | BAKED MEDITERRANEAN VEGETABLES, MALLORCAN STYLE (GF, VE, V)

CHOICE OF DESSERTS (PRE-ORDER REQUIRED 72 HOURS IN ADVANCE)
CHOCOLATE CHEESECAKE | VANILLA ICE CREAM
CRÈMA CATALANA | ORANGE SORBET (GF, V)
RUM & RAISIN ICE CREAM | PEDRO XIMÉNEZ (GF, V)

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PRIVADO AT ANDALUCIA

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ALHAMBRA PACKAGE | £80 PER PERSON

GLASS OF CAVA ON ARRIVAL

ACEITUNAS | MARINATED OLIVES (GF, VE, V)

PAN SOLO | BREAD, ARBEQUINA OLIVE OIL, PEDRO XIMÉNEZ VINEGAR (VE, V)

PLATO IBERICO | A SELECTION OF IBERIAN CURED MEATS FEATURING JABUGO CHORIZO, LOMO, SALCHICHÓN, JAMÓN (GF)

MANCHEGO FRITO | MANCHEGO CHEESE, ORGANIC HONEY, RED ONION MARMALADE

PIMIENTOS DE PADRÓN | PADRÓN PEPPERS, MALDON SEA SALT (GF, VE, V)

VIERAS CON AJO BLANCO | KING SCALLOPS, AJO BLANCO, ALMONDS

GAMBAS PIL-PIL | TIGER KING PRAWNS, PEPPERS, ONIONS, GARLIC, CHILLIES (GF)

CALAMARES | FRESH FRIED SQUID, LIME AIOLI

COSTILLAS | PORK BELLY RIBS, PEDRO XIMÉNEZ SAUCE (GF)

PINCHITOS MORUNOS | LAMB SKEWERS, ANDALUSIAN SPICES, CITRUS YOGURT (GF)

PATATAS BRAVÍOLI | POTATOES, BRAVAS, ALIOLI SAUCE (V)

ENSALADA DE NARANJA | SALAD, ORANGE, MARCONA ALMONDS, QUESO PAYOYO (VO, GF)

BERENJENAS CON MIEL | CRISPY AUBERGINE, ORGANIC HONEY, MIEL DE CAÑA (V)

CHOICE OF DESSERTS (PRE-ORDER REQUIRED 72 HOURS IN ADVANCE)

CHOCOLATE CHEESECAKE | VANILLA ICE CREAM
CRÈMA CATALANA | ORANGE SORBET (V, GF)
SANTIAGO TART | VANILLA ICE CREAM (V, GF)
ICE CREAM OR SEASONAL SORBET

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VEGETARIAN PACKAGE | £50 PER PERSON

AVAILABLE FOR A MINIMUM OF 2 GUESTS, SERVED AS A SHARING MENU.

ACEITUNAS | MARINATED OLIVES (GF, VE, V)

PAN SOLO | BREAD, ARBEQUINA OLIVE OIL, PEDRO XIMÉNEZ VINEGAR (VE, V)

PIMIENTOS DE PADRÓN | PADRÓN PEPPERS, MALDON SEA SALT (GF, VE, V)

TORTILLA ESPAÑOLA | CLASSIC TORTILLA, ONION, POTATOES (V)

VEGATALES ANDALUZ | SEASONAL GREENS, AJO BLANCO, ALMONDS (VE, V)

CHAMPIONES | MUSHROOMS, OLOROSO SHERRY, GARLIC (GF, VE, V)

PATATAS BRAVÍOLI | POTATOES, BRAVAS, ALIOLI SAUCE (V)

ENSALADA DE SEVILLANA | ORANGE, SALAD, MARCONA ALMONDS, FETA (GF, V)

BERENJENAS CON MIEL | CRISPY AUBERGINE, ORGANIC HONEY, MIEL DE CAÑA (V)

TUMBET MALLORQUIN | BAKED MEDITERRANEAN VEGETABLES, MALLORCAN STYLE (GF, VE, V)

CHOICE OF DESSERTS (PRE-ORDER 72 HOURS IN ADVANCE)

CRÈMA CATALANA | ORANGE SORBET (GF, V)
RUM & RAISIN ICE CREAM | PEDRO XIMÉNEZ (GF, V)
SEASONAL SORBET | **SEASONAL FRUITS** (GF, VE, V)

ALTERNATIVE DESSERT CHOICE | AVAILABLE FOR AN ADDITIONAL £4 PER PERSON

SANTIAGO TART | VANILLA ICE CREAM (V, GF)

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