

FIESTA MENU

Great value at only £25.95 per person

Para Picar – Complementary Bites on Arrival
Manzanilla olives, Breadsticks with dips

First Course / Primero

BREAD & DIPS

Speciality bread selection served with traditional Spanish accompaniments for dipping: extra virgin olive oil & Mediterranean vegetable, roasted garlic hummus, and pea & basil dips (V)

Second Course / Segundo

CROQUETTES

Ham & cheese croquettes with aioli

CHAMPINONES AL HORNO

Stuffed mushrooms with blue cheese, garlic butter & breadcrumb stuffing (V)

EMPANADA DE QUESO

Fried parcels of goats cheese wrapped in filo pastry with cranberry sauce

Third Course / Tercero

PATATAS BRAVAS TWIST

Cubes of fried potatoes served with a duo of sauces a spicy house bravas plus sour cream & garlic for a flavour 'twist' (V)

PINCHOS MORUNOS

Pork tenderloin marinated in spices served with a mojo rojo sauce

ALBONDIGAS

Meatballs cooked in a rich tomato sauce

PAELLA DE CARNE

Chicken & chorizo paella (large pan) (GF)

VALENCIANA MENU

£29.95 per person

Para Picar – On Arrival

Manzanilla olives, Tortilla, Spanish pickles, Pan Tumaca

First Course / Primero

SPANISH MIXED PLATTER

Iberico meat selection: Chorizo, salchichon, manchego & Serrano jamon served with a Heritage tomato & onion salad, served with a selection of dips & bread

Second Course / Segundo

GAMBAS AL PIL

Prawns cooked with garlic, chilli & olive oil (GF)

PESCADITO FRITO

Estrella battered cubes of fish with our own tartar sauce

PIQUILLO RELLENO

Piquillo peppers stuffed with spinach & goats cheese (V)

Third Course / Tercero

PATATAS TWIST (V)

Cubes of fried potatoes served with a duo of sauces a spicy house bravas plus sour cream & garlic for a flavour 'twist'

CORDERO DE BERENJENAS (G)

Minced lamb with aubergine in a tomato sauce & grilled with a three cheese gratin

CERDO AL HORNO (G)

Slow roast belly pork with dipping sauces

PAELLA VALENCIANA (G)

Chicken & chorizo paella with prawns served with accompaniments

Desserts to share / Postres

TARTA DE QUESO - Homemade Cheesecake bites (V)

FRESH FRUIT SKEWERS – With cream (G)

***TARTA DE CHOCOLATE** – Chocolate & almond Tart (G)

EST. 2005



NICHOLSONS

BAR & RESTAURANT

CELEBRATION MENU

Our most exclusive menu - £34.85 per person

Para Picar

Complimentary Bites on Arrival - A selection of Canapés

First Course / Primero

PLATO DEL MAR

Platters of Smoked salmon, smoked mackerel, white anchovies, seafood pate and dips (GF)

Second Course / Segundo

DORADA A LA MEDITERRÁNEA

Pan fried fillet of sea bream served with a tomato & lime salsa (G)

*BROCHETAS DE VIEIRAS Y GAMBAS

Chargrilled Scallop & Tiger Prawn skewers with a spinach & pine nut dressing (G)

PESCADILLA GRATINADA

Smoked haddock & tiger prawn gratin baked with cheese & breadcrumbs accompanied by tostada

Third Course / Tercero

TERNERA A LA PLANCHA

Chargrilled skewers of rump steak, mushrooms & red onion with horseradish & sourcream sauce (G)

*PINCHOS CORDERO

Char-grilled cubes of lamb with a Romesco sauce

CERDO AL HORNO

Slow roast pork belly with dipping sauces (G)

VERDURAS A LA PARILLA

Char-grilled Mediterranean vegetables (V)(G)

PATATAS BRAVAS 'TWIST'

Cubes of fried potatoes served with a duo of sauces a spicy house bravas plus sour cream & garlic for a flavour 'twist' (V)

Desserts to share / Postres

TARTA DE QUESO - Homemade Cheesecake bites (V)

FRESH FRUIT SKEWERS - With cream (G)

***TARTA DE CHOCOLATE** - Chocolate & almond Tart (G)

Dishes may contain traces of nuts. V denotes vegetarian. G denotes gluten free. VG denotes vegan. If you require any dietary or allergy information, please ask. A discretionary 10% service charge will be added to parties of 8 people or more. Prices include VAT.

*Contains Nuts

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