

Please see terms below*

FIESTA MENU

£24.95 per person

First Course / Primero

A festive sharing board to begin your meal:

Manzanilla olives

Artisan breads & breadsticks

with hummus, red pesto & alioli

Mini Spanish-style pintxos

bite-size canapés style pintxos of our tapas*

** Tortilla, Croquettes, Albondigas*

Second Course / Segundo

Patatas Bravas "Twist"

Cubes of fried potatoes served spicy house bravas & sour cream

Champinones al Horno

Baked mushrooms stuffed with blue cheese, garlic butter & breadcrumbs,
with spinach & parmesan dressing

Empanada de Queso

crispy filo pastry parcels filled with goat's cheese & cranberry dip (v)

Pinchos De Carne Picada

marinated pork skewers with mojo rojo sauce (gf)

Berenjenas Gratinada

Sautéed aubergine, tomato sauce, with three cheese gratin

Gambas al Pil Pil

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

Third Course / Tercero

Paella valenciana (GF)

Chicken & chorizo paella with prawns served with accompaniments

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NAVIDAD MENU

£29.95 per person

First Course / Primero

A festive sharing board to begin your meal:

Manzanilla olives

Artisan breads & breadsticks

with hummus, red pesto & alioli

Mini Spanish-style pintxos

bite-size canapés style pintxos of our tapas*

* *Tortilla, Mushrooms, Croquettes, Piquillo Relleno*

Second Course / Segundo

Patatas Bravas "Twist"

Cubes of fried potatoes served spicy house bravas & sour cream

Empanada de Queso

crispy filo pastry parcels filled with goat's cheese & cranberry dip (v)

Brochetas de Pollo al Parmesano

Chicken skewers served with a garlic & parmesan dressing

Albondigas

Our own recipe pork & beef meatballs in a rich tomato sauce

Berenjenas Gratinada

Sautéed aubergine, tomato sauce, with three cheese gratin

Cerdo Al Horno

slow-roasted belly pork with honey & thyme glaze

Gambas al Pil Pil

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

Third Course / Tercero

Paella Valenciana (GF)

Chicken & chorizo paella with prawns served with accompaniments

Desserts to share / Postres

Churros, Tarta de Santiago & Cheesecake Bites

Mini desserts to share: Churros, *Tarta de Santiago*, Biscoff Cheesecake

* Set Menus for minimum of 10 People Only, Menus cannot be combined
Nicholsons Tapas Restaurant, 245 - 247 Albert Road, Southsea, PO4 0JR
www.nicholsonsrestaurant.co.uk - tel. 023 9281 5222

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CELEBRATION MENU

Our most exclusive menu - £35.85 per person

First Course / Primero

A festive sharing board to begin your meal:

Manzanilla olives

Artisan breads & breadsticks

with hummus, red pesto & alioli

Mini Spanish-style pintxos

bite-size canapés style pintxos of our tapas*

** Tortilla, Mushrooms, Croquettes, Chorizo, Albondigas*

Seafood Platter

Crevettes & prawns, smoked salmon with a sour cream, dill and lime dressing

Second Course / Segundo

Patatas Bravas 'Twist'

Cubes of fried potatoes served spicy house bravas & sour cream

Berenjenas Gratinada

Sautéed aubergine, tomato sauce, with three cheese gratin

Pinchos de Halloumi

Chargrilled skewers of Halloumi and Mediterranean vegetables

Brochetas de Pollo al Parmesano

Chicken skewers served with a garlic & parmesan dressing

Calamares Fritos

Squid rings dusted in seasoned flour & paprika served with alioli

Cerdo al Horno

slow-roasted belly pork with honey & thyme glaze, served with cider jus (gf)

Gambas al Pil Pil

prawns sautéed in olive oil with garlic and chilli (gf)

Third Course / Tercero

Paella Valenciana (chicken, chorizo & prawns)

Desserts to share / Postres

Cheesecake, Churros, Chocolate Terrine & Tarta de Santiago

Mini churros with chocolate dip, Lotus Biscoff cheesecake bites, Rich chocolate & almond terrine with mascarpone, Mini *Tarta de Santiago* with raspberry coulis

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VEGETARIAN MENU

£29.95 per person

First Course / Primero

A festive vegetarian sharing board to begin your meal:

Marinated Manzanilla olives (ve, gf)

Artisan breads & breadsticks

with hummus, red pesto & alioli (v)

Mini Spanish-style pintxos

topped with tomato, roasted peppers & olive oil (ve)

Second Course / Segundo

Tortilla Española

traditional Spanish potato & onion omelette with alioli (v, gf)

Patatas Bravas 'Twist'

crispy potatoes with spicy bravas sauce & garlic sour cream (v)

Piquillo Relleno

sweet Spanish peppers stuffed with spinach & goat's cheese (v, gf)

Berenjenas Gratinadas

layers of aubergine & tomato sauce with three-cheese gratin (v, gf)

Third Course / Tercero

Paella de Verdura

A rich and colourful paella with roasted Mediterranean vegetables, chickpeas, beans & peas (ve, gf).

Desserts to share / Postres

Churros

Churros with chocolate

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