

PARTY DRINKS

Just a selection of our drinks – perfect to get you in the party mood!

COCKTAILS

Cava Royale

Chambord liqueur (raspberries, blackberries and vanilla) topped with Anna de Codorníu Brut (cava).

Mojito

Fresh lime juice, mint and sugar, muddled with Bacardi Superior rum – served over crushed ice.

Long Island Iced Tea

A mix of Bacardi Superior rum, Smirnoff Red vodka, Gordon's gin, Cointreau, Jose Cuervo Gold tequila and fresh lime juice, shaken over ice and topped with Coca-Cola.

Woo Woo

Smirnoff Red vodka, simply built over ice, with peach schnapps and Ocean Spray cranberry juice – served long.

Sex on the Beach

Smirnoff Red vodka and Archers peach schnapps, simply built over ice, with orange juice and Ocean Spray cranberry juice – served long.

SANGRÍAS

Sangría Tradicional

Our famous sangría, served traditionally with fresh fruit and our special spirit mix.

Sangría Rosé

A traditional sangría mix, using a light rosé wine – served with ice and fruit.

Fruity-Fizz Sangría

Extra-fruity sangría, with orange liqueur, peach schnapps, brandy and fresh orange slices, mixed with cava.

Sangría de Cava

Sparkling sangría, prepared with cava, fresh fruit and our special spirit mix.

Sangría del Día

Ask your waiter for today's special.

WHITE WINES

Arium Airén Blanco Albali (Valdepeñas)

Peachy and very soft, with notes of lychee and pineapple.

Torres Viña Sol (Catalunya)

Pure and elegant, with white flowers and ripe fruit.

Altozano Verdejo-Sauvignon de Castilla

Fresh and delicately flavoured, with refreshing citrus fruit flavours.

ROSE WINE

Torres Viña Sol Rosé (Catalunya)

Juicy summer fruits, including pomegranate and raspberry.

RED WINES

Tempranillo-Garnacha Arium (Valdepeñas)

Cherry-red wine, with flavours of blackberry and plum, plus a light, soft finish.

Torres Sangre de Toro (Catalunya)

Juicy cherry and raspberry flavours, with a hint of spice.

Marqués de Morano Tinto (Rioja)

Soft, jammy red fruits and just a whisper of oak.

SPARKLING WINES

Anna de Codorníu Brut (Cava)

Elegant and fresh, with zesty citrus and apple.

Codorníu Pinot Noir Brut Rosé (Cava)

Ripe summer berries burst from every glass.



www.latascakitchen.co.uk

PARTIES WITH PASSION

La Tasca

spanish tapas bar & kitchen

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spanish tapas bar & kitchen



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All diners per table must participate in the chosen party menu. Management reserves the right to refuse custom and to withdraw/change offers (without notice), at any time. Photography is for guidance only. See main menu for details.

GET THE PARTY STARTED...

The Spanish calendar is a non-stop whirl of fiestas – more, it is said, than is possible to see in a lifetime. Many are joyful, vibrant affairs – like the famous bull-runs in Pamplona and the colourful La Tomatina – yet, if there's one way in which the Spanish really love to celebrate, it's by eating together.

Our party menus are perfect for groups of eight or more. With two sublime set menus to choose from, all you have to do is enjoy yourself in our fun, vibrant restaurant!

Simply speak to the restaurant manager for further details or you can book your party online: www.latascaKitchen.co.uk

PARTY MENU ESPAÑOL

£15.95

This party menu is perfect for a fun meal of Spanish tapas! Price is per person.

TO START

Rustic Ciabatta with Tomato V (Cataluña)

Ciabatta, with fresh garlic and olive oil, toasted and served with our fresh Catalan-style tomato sauce.

PAELLA

Paella del Día (Valencia)

Chef's daily special – please ask.

TAPAS SELECTIONS

Croquetas de Pollo (Madrid)

Hand-crumbed with chicken breast and served with roasted garlic mayonnaise.

Chicken Wings (España)

Marinated in a sweet and spicy paprika & garlic mix.

Calamares (Andalucía)

Crispy squid, served with homemade paprika & roasted garlic mayonnaise and sprinkled with sea salt.

Manchego Cheese GF (La Mancha)

Six-month matured cheese, from La Mancha, marinated in infused olive oil and served with rustica tomatoes.

Chorizo (León)

Ristra chorizo, simply sautéed on the plancha – no fuss!

Patatas Bravas (España)

Fried potato, with spicy tomato sauce and roasted garlic mayonnaise.

Albóndigas (Madrid)

Beef and pork meatballs, cooked in a rich, slow-cooked tomato sauce.

Tortilla Española V (España)

Spanish-style omelette, served with bravas sauce and roasted garlic mayonnaise.

Mixed Bean, Orange & Mint Salad GF V (Castilla)

Chickpea, kidney and edamame beans, with fresh orange, extra-virgin olive oil and fresh mint.

PARTY MENU FIESTA

£19.95

The perfect Spanish party menu. Lots of different dishes to excite your taste buds. Price is per person.

TO START

Rustic Bread Board V

Freshly baked breads – rustic ciabatta, rosemary tree bark and olive – and a crunchy torta (a crispy, rosemary & thyme bread biscuit, made in Seville, with olive oil), served with an extra-virgin olive oil & sherry vinegar dip.

Mixed Olives GF V

With red pepper, garlic, chilli and herbs.

TAPAS SELECTIONS

Croquetas de Pollo (Madrid)

Hand-crumbed with chicken breast and served with roasted garlic mayonnaise.

Chicken Wings (España)

Marinated in a sweet and spicy paprika & garlic mix.

Calamares (Andalucía)

Crispy squid, served with homemade paprika & roasted garlic mayonnaise and sprinkled with sea salt.

Manchego Cheese GF (La Mancha)

Six-month matured cheese, from La Mancha, marinated in infused olive oil and served with rustica tomatoes.

Pancetta GF (Castilla)

Sautéed smoked pancetta, with chickpeas and spinach.

Patatas Bravas (España)

Fried potato, with spicy tomato sauce and roasted garlic mayonnaise.

GF = This dish is gluten-free.

V = This dish is suitable for vegetarians.



PAELLA

Paella del Día (Valencia)

Chef's daily special – please ask.

Gambas Gabardina (Madrid)

King prawns on sticks, dipped in our special-recipe San Miguel batter and fried until crisp, then served with homemade paprika & roasted garlic mayonnaise and lemon.

Chorizo (León)

Ristra chorizo, simply sautéed on the plancha – no fuss!

Albóndigas (Madrid)

Beef and pork meatballs, cooked in a rich, slow-cooked tomato sauce.

Vegetable Gratin (Picos de Europa)

A creamy potato gratin, with baby spinach and blue Valdeón cheese.

Mixed Bean, Orange & Mint Salad GF V (Castilla)

Chickpea, kidney and edamame beans, with fresh orange, extra-virgin olive oil and fresh mint.

