

Ian Thomas – Paella A Go Go
806 Outram Road
Hastings
0274 507 059



Menu Options May 2019 onwards.
Prices may vary

Tapas

Skewers of Moroccan spiced lamb and/or chicken with romesco sauce \$6
Olive selection and toasted almonds \$3
Hummus and tapenade with crudités \$6
Asparagus with hollandaise (seasonal) \$4
Mushrooms with garlic and balsamic dressing \$4
Aubergine, parmesan cheese, and pine nut fritters \$6
Individual Spanish egg tortillas – potato, onion, and seasonal vegetables \$4
Individual Spanish egg tortillas – potato, onion, and chorizo \$4
Beef meat balls with dipping sauce \$6
Crostoni with tomato, basil, and garlic \$3

Prices for tapas/canapes are per person for groups of 50 or more. Prices may increase for smaller groups.

Paella options:

Chicken & wild venison chorizo
Pork belly & chorizo
Mussel, & prawn cutlets
Seasonal vegetable (vegan)
Seafood extravaganza - Whole banana prawns, whole tiger prawns, fresh fish, smoked fish, mussels, squid, clams. (Add an extra \$8 per person)
Moroccan spiced lamb (Add \$3 extra per person)
Served lemon wedges.

All paellas are gluten, dairy, nut, soy, egg free and contain no preservatives. Prices: For a generous main meal size portion. Including good quality disposable plate, wooden fork & napkin - cost per person.

20 people - \$25

30 people - \$24.50

40 people - \$23

50+ people - \$21

Prices vary with ingredients - so if you want cray fish & caviar you'll be paying a bit more!

Salads

Green salad \$3

Roast pumpkin salad with yoghurt and kasundi \$3

Caprese summer salad – Tomato, mozzarella and torn basil leaves \$4

Greek Salad - tomatoes, sliced cucumbers, onion, feta, and olives \$4

Moroccan style chickpeas with capsicum, sundried tomatoes, spring onions, cucumber, mint, parsley, harissa spice, olive oil \$4

Fresh slaw with peanuts, lime and chilli dressing \$3

Classic Caesar Salad - romaine lettuce and croutons dressed with lemon juice, olive oil, egg, Worcestershire sauce, garlic, Parmesan cheese \$4

Desserts

Churros: \$6 per person - Spanish style doughnuts with chocolate sauce cooked freshly on site.

Almond, lemon, and olive oil cake \$6

Eton Mess with berries \$6

Ice-cream and Sorbet selection \$5

Our dessert selection is limited but we are happy to procure and serve desserts from other providers.

Please Note that a minimum charge applies to all functions. This varies depending on time of year, day of the week, and travel distance

We charge 90 cents per km for travel over 70km and we may charge for accommodation, flights, freight, and travel time for long distances