

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



Menu Options

Tapas

Skewers of Moroccan spiced lamb, chicken with romesco sauce \$6
Olive selection marinated in orange blossom, apple syrup and extra virgin olive oil \$4
Almonds toasted with rosemary \$3
Jamon with jalapenos served on crostini \$6
White bean dip 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
Lettuce cups with chicken or capsicum and lime slaw (vegan, gf) \$5
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, fresh fish, smoked fish, mussels, squid, clams. (Add an extra \$6 per person)
Moroccan spiced lamb (Add \$2 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
40 people - \$22
50+ people - \$20
Prices vary with ingredients - so if you want cray fish & caviar you'll be paying a bit more!
Green Salad \$5 per person. Artisan Bread \$3 per person

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

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