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GROUP SHARING MENU

We offer a selection of set sharing menu choices for larger **pre-booked parties** from seven to sixteen diners, subject to availability. These highlight some of the most popular dishes from our menu while allowing for different tastes and budgets.

Orders, along with details of any specific dietary considerations, should be placed a minimum of 3 days in advance of the required date.

Please call our host team on **0161 6948585** or email us on reservations.mcr@elgatonegrotapas.com

£30 PER HEAD

Padrón peppers with Halen Môn sea salt [GF]
Catalan bread with olive oil, garlic and fresh tomato
Selection of Spanish meats (salchichón, lomo, Fuet de Vic, chorizo magno, chorizo artisan Leon, jamón serrano), served with celeriac rémoulade [GF]
Mini Catalan chorizo with Aspall cider
Patatas bravas with spiced tomato fritarda sauce and aioli
Tiger prawns with chilli, garlic, lemon butter [GF]
Salt cod croquetas, piquillo pepper purée and aioli
Chargrilled lamb skewers with spiced chickpea purée and harissa [GF]
Mixed leaf salad with LED tomato, cucumber, avocado, spring onion and our house dressing [GF]

£40 PER HEAD

Padrón peppers with Halen Môn sea salt [GF]
Catalan bread with olive oil, garlic and fresh tomato
Acorn-fed jamón ibérico de bellota 50g [GF]
Bikini (toasted sandwich with jamón ibérico and manchego)
Mini Catalan chorizo with Aspall cider
Patatas bravas with spiced tomato fritarda sauce and aioli
Tiger prawns with chilli, garlic, lemon and paprika
Salt cod croquetas, piquillo pepper purée and aioli
Chargrilled lamb skewers with spiced chickpea purée and harissa [GF]
Spiced aubergine with onion confit, fritarda sauce and lavosh bread [GF]

All dishes are subject to availability and we reserve the right to replace unavailable dishes with a similar item.

All dishes free from gluten are marked [GF]. All dishes may contain traces of nuts. Please contact us if you or your party have any other food allergy, intolerance or sensitivity so we can provide further information or arrange alternative dishes.

Please note we use our fryers to cook different dishes, please ask if you have any concerns about cross-contamination.