

La Vida Loca

MENU

COLD BUFFET

- Selection of Spanish cheeses
- Selection of Spanish cold cuts and sausages (Lomo / Cecina / Chorizo / Fuet)
- Shrimp ceviche / cherry tomatoes / coriander
- Beef fajitas
- Chicken quesadillas
- Mexican beef tacos / vegetable tacos
- Tomato gazpacho / roasted pine nuts
- Catalan tomato salad / burrata / orange dressing
- Shrimp salad / mango / avocado / mandarins
- Mixed salad leaves / citrus fruits / orange dressing
- Selection of tapas: cured ham and Manchego cheese / tomato and coriander
- Fried jalapeño peppers / cream cheese / pepper dip
- Selection of marinated vegetables: olives / peppers / aubergines / courgettes / capers / artichokes
- Dips and sauces
- Selection of tapenades (guacamole / pepper dip / sun-dried tomato)
- Flavoured olive oils
- Selection of breads / tortillas / baguettes / sun-dried tomato baguette
- Homemade nachos

HOT BUFFET

- Spicy Fabada soup / red beans / chorizo
- Creamy corn soup / chilli / coconut milk
- Chilli con carne
- Chilli sin carne
- Roast beef / chimichurri sauce
- Chicken Mole Poblano
- Chimichanga / rice / vegetables
- Mexican beef and vegetable empanadas / Mexican salsa
- Basque-style cod / tomatoes / olives
- Patatas bravas / pepper sauce
- Potato gratin / Spanish herbs
- Saffron rice with vegetables
- Gnocchi / smoked paprika / baked cherry tomatoes / thyme
- Roasted tomatoes / courgettes / aubergines
- Grilled pepperoni peppers / Provençal herbs

DESSERT BUFFET

- Churros / chocolate sauce
- Pastéis de nata
- Crema catalana
- Mango & passion fruit mousse / white chocolate
- Mexican-style cheesecake Pay de queso

LIVE COOKING STATION

- Seafood paella

