



Party Time at La Tasca

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 three sublime set menus to choose from, all you have to do is enjoy yourself in our fun, vibrant restaurant! You can book your party on line or simply speak to the restaurant manager for further details:

www.latasca.co.uk

Photography is for guidance only.



Party Drinks

White Wine

Viura Monterio, Castilla
Juicy citrus fruits, with a whisper of green apple.

Torres Viña Sol, Catalunya
Gorgeous apple & pear fruits: holiday memories – just dive right in!

Sauvignon Blanc Los Trenzones, La Mancha
Lively, grassy, citrus fruits, with floral and gooseberry notes.

Rosé Wine

Torres Viña Sol Rosé, Catalunya
Summer fruits of pomegranate, cranberry and raspberry.

Red Wine

Tempranillo Monterio, Castilla
Just-picked berries, with vanilla hints.

Arium Crianza, Valdepeñas
Ripe fruits shine through the gentle oak character.

Marqués de Morano, Tinto
This delicious Rioja has soft, jammy red fruits and just a hint of oak.

Sparkling Wines

Anna de Codorníu Chardonnay Reserva Brut, Cava
A perceived elegance, yet racy and lively.

Codorníu Pinot Noir Brut Rosé, Cava
Heaps of the ripest summer berries burst from every glass.

Sangria

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

Sangría de Cava
Sparkling sangría, prepared with cava, fruit and our special spirit mix.



Cocktails

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, José 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.

Cosmopolita – a classic cosmopolitan, with some Spanish zing
Smirnoff Red vodka and licor de naranja, topped with Ocean Spray cranberry juice and ginger ale – finished with fresh lime juice.

celebrate
your party
Spanish style!



Party Menus

La Tasca

SPANISH TAPAS RESTAURANT AND BAR

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Menú Español

£15.95

PER PERSON

This party menu is perfect for all groups of eight or more,
for a fun meal of Spanish tapas!

To Nibble

Pan de Barra

Fresh bread served with an extra-virgin olive oil & balsamic vinegar dip.

Tapas Platter

Croquetas de Champiñones – Mushroom croquettes.

Alitas de Pollo – Marinated chicken wings.

Calamares Andaluza – Deep-fried squid rings.

All of the above are served with a roasted garlic mayonnaise for dipping.

Melón Galia GF

Fresh melon slices, topped with mint and a drizzle of honey dressing.

La Tasca Favourites

Chorizo Frito al Vino

Spicy Spanish sausage, flavoured with paprika, garlic and herbs, sautéed in red wine.

Albóndigas a la Jardinera – Our Spanish-style meatballs, served in a tomato sauce.

Paella de Verduras GF V

A vegetarian paella, with seasonal vegetables.

Patatas Bravas – Fried potato, with a spicy tomato sauce.

Pisto Manchego GF V

Slow-roasted peppers, onion, courgette and aubergine, in a tomato sauce.

Ensalada Verde Mixta GF V

Fresh baby spinach, lamb's lettuce and baby gem, with avocado, cucumber, onion and our house dressing.

WHY NOT ADD A MINI DESSERT FOR £1.50?

Choose a mini chocolate tart or mini lemon cheesecake.

Available only when dining from any of the party menus.

Menú Fiesta

£19.95

PER PERSON

The perfect Spanish party menu.
Lots of different dishes to excite your taste buds.

To Start

Aceitunas Mixtas GF V – Mixed Spanish olives.

Pan de Barra – Fresh bread served with an extra-virgin olive oil & balsamic vinegar dip.

Tapas Platter

Croquetas de Champiñones – Mushroom croquettes.

Alitas de Pollo – Marinated chicken wings.

Calamares Andaluza – Deep-fried squid rings.

All of the above are served with a roasted garlic mayonnaise for dipping.

Melón Galia GF

Fresh melon slices, topped with mint and a drizzle of honey dressing.

Spanish Favourites

Pollo con Salsa

Chicken breast and sliced mushrooms, in a rich sherry, white wine & cream sauce.

Gambas Gabardina

Deep-fried king prawns, in a light and crispy batter, served with roasted garlic mayonnaise.

Chorizo Frito al Vino

Spicy Spanish sausage, flavoured with paprika, garlic and herbs, sautéed in red wine.

Albóndigas a la Jardinera – Our Spanish-style meatballs, served in a tomato sauce.

Paella de Carne – A meat paella, with chicken and chorizo.

Tortilla Española – Spanish-style omelette, with potato and onion.

Patatas Bravas – Fried potato, with a spicy tomato sauce.

Ensalada Verde Mixta GF V

Fresh baby spinach, lamb's lettuce and baby gem, with avocado, cucumber, onion and our house dressing.

GF = gluten-free V = vegetarian

Please note that we do not operate a dedicated vegetarian or gluten-free kitchen area.

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. See main menu for details.

Menú Excelente

£24.95

PER PERSON

For the ultimate Spanish experience – a sublime menu,
chosen by our chefs, to bring out the señorita and matador in you!

To Start

Aceitunas Mixtas GF V – Mixed Spanish olives.

Pan de Barra Catalán

Fresh bread served with two dipping oils: Catalán – a tomato & oil dip; picada – a garlic & herb oil

Chef's Platter

Gambas Gabardina

Deep-fried king prawns, in a light and crispy batter, served with roasted garlic mayonnaise.

Calamares Andaluza – Deep-fried squid rings.

Melón Galia GF – Fresh melon slices, topped with mint and a drizzle of honey dressing.

Jamón Serrano GF – The famous cured serrano ham from the high plateau of central Spain.

Queso Manchego GF – Spanish Manchego cheese, drizzled with extra-virgin olive oil.

Chef's Specials

Pollo Marbella

Chicken, cooked with paprika, chorizo, sweet peppers, onion and a white wine & cream sauce.

Estofado Vasco

A Basque-style stew of tender beef, with potato, cherry tomato, red pepper and paprika.

Costillas de Cerdo – Succulent pork ribs, served in a tangy sauce.

Albóndigas a la Jardinera – Our Spanish-style meatballs, served in a tomato sauce.

Paella Valenciana GF – Paella with chicken and mixed seafood.

Tortilla Española – Spanish-style omelette, with potato and onion.

Patatas Bravas – Fried potato, with a spicy tomato sauce.

Ensalada Verde Mixta GF V

Baby spinach, lamb's lettuce and baby gem, with avocado, cucumber, onion and our house dressing.

Sharing Desserts

Tarta de Queso con Capas de Limón – Mini slices of lemon cheesecake.

Tarte de Chocolate – Mini slices of chocolate tart.