

From July 2015

our 5th annual festival of tapas
in collaboration with **Fratelli Wines**



Executive Chef Manoj Nair has spend a month in the creative kitchens of San Sebastian, the gourmet capital of Spain. He came back with an exciting offering of inventive tapas.

Fratelli Wines invites you to a free wine tasting with our tapa sequences:
Cabernet-Franc Shiraz, an elegant & balanced red with a natural sweet accent
Sangiovese, a bright red with aromas of strawberry & blueberry
Chardonnay, an award winning white with aromas of apple, melon & lemon

Choose from 4 special tapa sequences, including a desert

The tapa trio 580.

Croquetas, bacon croquettes served on a bed of mushroom thoran

Tuna Escalivada, marinated chunks of tuna

on a salad of roasted peppers, eggplant, onion & tomatoes

Pintxo de pollo, chicken skewer in shahjahani sauce on crispy garlic bread

1 glass, 75 ml Fratelli wine

Cabernet-Franc Shiraz, Sangiovese or Chardonnay

The green quartet 580.

Vegetarian mezze, grilled peppers, aubergine & zucchini, pickled shallots, olives & parmesan cheese

Aubergine shells filled with tofu fritters, moutabel

Paneer parcel in chatpata hariyali, tangy spinach & coriander

Cheese croquetas on a bed of mushroom thoran

1 glass, 75 ml Fratelli wine

Cabernet-Franc Shiraz, Sangiovese or Chardonnay

The tapa sextet 880.

Crab and lentil vada with hot and sweet pineapple rasam

Pintxo de solomillo de ternera, mini beef fillet

grilled and served with salad basket & bread

Ensalada de pulpo, tossed baby octopus salad with capers, gherkins & olives

Aubergine shells filled with tofu fritters, moutabel

Pinxto de pollo, chicken skewer in shahjahani sauce on crispy garlic bread

Vegetarian mezze, grilled peppers, aubergine & zucchini,

pickled shallots, olives & parmesan cheese

2 Glasses, 75 ml Fratelli wines

Cabernet-Franc Shiraz, Sangiovese or Chardonnay

Tapa galore, the ultimate spread of 9 tapas 1180.

Crab and lentil vada with hot and sweet pineapple rasam

Ensalada de Pulpo, tossed baby octopus salad with capers, gherkins & olives

Croquetas, bacon croquettes served on a bed of mushroom thoran

Tuna Escalivada, marinated chunks of tuna

on a salad of roasted peppers, eggplant, onion & tomatoes

Aubergine shells filled with tofu fritters, moutabel

Risotto de tinta de calamar, squid on risotto cooked in its ink

Paneer parcel in chatpata hariyali, tangy spinach & coriander

Pintxo de solomillo de ternera, mini beef fillet

grilled and served with salad basket & bread

Trio de gambas, crispy coconut, spring roll & pasta wrap

3 Glasses, 75 ml Fratelli wines

Cabernet-Franc Shiraz, Sangiovese or Chardonnay

Sweet Tooth

Torrijas con platan, traditional Spanish bread pudding served with toffee banana

Helado, homemade Ice cream of the day

Churros con chocolate, churros with warm chocolate

See our divine menu for a wider selection of wines and tapas

Taxes on food as applicable