

the **Outside** **KITCHEN**

FAMILY SERVICE

ESPAÑOL

SELECTION OF SPANISH TAPAS

chicken croquetas, jamon serrano, chorizo, tortilla, alioli,
roasted piquillo pepper & white anchovy pintxo, chilled wholeshell prawns with parsley & garlic.

PAELLA

Valencian, the original, with rabbit, chicken, green beans, saffron & bomba rice
(please ask for variations)

TORRIJAS

spanish bread pudding with honey and cinammon

ROAST

PRAWN COCKTAIL

homemade mary rose, iceberg lettuce, lemon, brown bread & butter

ROAST

(choice of beef, chicken, lamb or pork)

roasties, yorkshire pudding, beef bone gravy, braised cabbage with bacon,
honey glazed parsnips and carrots, steamed broccoli, cauliflower cheese,
turnip mash, apricot stuffing

SHERRY TRIFLE

sponge fingers, birds eye custard & fresh raspberries

ITALIANO

ANTIPASTI

marinated artichokes, grissini, prosciutto crudo, salami, marinated mozzarella, green olives,
mushrooms in garlic, roasted red pepper, garlic crostini with peppered tomato & basil.

LASAGNE AL FORNI

made with a braised beef and pork ragu. Served with baby spinach & panzanella salad.

TIRAMISU

with mascarpone, lady fingers, espresso & cream

AMERICANA

SELECTION OF TAILGATERS

buffalo wings (spicy) with celery and blue cheese dip,
cheddar & bacon potato skins with sour cream & chives,
mozzarella sticks with marinara sauce

BBQ GLAZED CHICKEN & RIBS

home fries, coleslaw, buttered corn on the cob

CHOCOLATE BROWNIE

caramel sauce, crushed nuts & vanilla ice cream



THIS IS PURELY A SAMPLE OF MENU ITEMS
PLEASE GET IN TOUCH
FOR A QUOTE & PERSONALISED MENU

INFO@THEOUTSIDEKITCHEN.ES