



Tapas Evening By Harri & Ed

Spain meets Yorkshire for a one off special evening at Yorkshire Lavender on Friday 21st June. Chef Ed will be preparing a selection of Spanish Tapas (hopefully al fresco) for you all to enjoy alongside the Yorkshire Lavender Bar where Sangria and Spanish Wine will be available to purchase on the night. Our last Pop-Ups have been sold out events so please ensure you get in touch fast to avoid missing out at byharrianded@gmail.com. The evening will commence at 6pm so please ensure prompt arrival to avoid missing out on any of the dishes!

Menu Por La Noche - (Evening Menu)

-  Pan con Tomate, Aceitunas, Aceite de Oliva y Vinagre Balsámico - (*Homemade Bread with Tomato, Olives, Olive Oil and Balsamic Vinegar*)
-  Tortilla Española - (*Spanish Omelette*)
-  Pimientos de Padrón - (*Padron Peppers*)
-  Chorizos al Vino Tinto - (*Chorizo Slow Cooked in Red Wine*)
-  Gambas al Ajillo - (*Prawns with Garlic*)
-  Pinchos Morunos - (*Marinated Pork Belly Skewers*)
-  Polpo a la Gallega - (*Galecian Style Octopus*)
-  Patatas Bravas - (*Roast Potatoes, Tomato Sauce and Aioli*)
-  Croquetas de Pollo - (*Roast Chicken Croquettes*)
-  Tarta de Queso de La Viña - (*Burnt Basque Cheesecake*)

Price = £35 per person to include ALL of the above dishes, Spanish drinks will be available to purchase on the evening.

Unfortunately due to the volume of dishes above, we will be unable to cater for specific dietary requirements.