



Hugo's  
Tapas  
Mediterranean Fusion

## Party Menu 2

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### Home Made Chicken Liver Pate

Served with a home made fruit chutney, toasted bread and dressed with extra virgin olive oil

### Fritelli di Gameretti – Fusion Dish

A mixture of fresh chopped peeled prawns with eggs, fresh coriander, mint, nutmeg, parmesan cheese and white pepper grilled with olive oil, served with homemade basil pesto and sweet sundried tomatoes.

### Setas Salteadas

A mixture of champignon and wild mushrooms in garlic, spring onions, butter and a touch of red wine jus

### Conejo con Setas Silvestres

Pan fried pieces of local rabbit with olive oil, rosemary and garlic served with assorted wild mushrooms and Spanish Serrano ham in a red wine jus

### Hugo's Patatas Bravas

Fried cubes of potato with a salsa of fresh tomatoes, garlic, spring onions, honey, fresh chilli, basil, balsamic vinegar, parsley and topped with spicy chorizo sausage

### Espinacas a la' Chef

Pan fried fresh spinach with garlic, olive oil and stilton cheese

### Albondigas de Pollo en Salsa de Curry

Chicken meatballs with a mixture of blanched almonds, parsley, anchovies, parmesan cheese, nutmeg and onions served with our famous curry, ginger, and basil tomato cream sauce

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### Pasta al' Granchio

Fresh crab meat sautéed in butter and olive oil and Pernod with shallots, garlic, spring onions, fresh green asparagus and cherry tomatoes, finished with bisque, tomato salsa and a hint of cream topped with floured and fried calamari

### Hugo's Baked Pasta

Served with minced chicken breast, home made basil pesto, Serrano ham, sun dried tomatoes, olive oil and cherry tomatoes pasticciato with a basil tomato salsa, cream and parmesan cheese

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### Selection Of Desserts

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All items will be served in relevant portions according to the number of guests. Minimum number of guests is 10.

€25.00