VILLA DEL GATO
HOME COOKING SERVICE

Andaluz

We offer typical Andaluz home cooking, prepared and served by our caretaker (buffet style service for larger groups). Normally expect to dine at around 8.30pm, not earlier as in some more northerly countries.

We can do alternative times by arrangement – similar menus at lunchtime are also possible. Whilst everything is to your order, we list here a sample menu, from which you can choose – or ask us if you want something different.

The price will depend on the menu chosen – typically, a three-course meal will cost around €45 per head – minimum 6 people. Please supply your own wines, or ask us to buy them for you (in which case we mark the ticket price up by 20%, plus €15 per staff hour incurred; minimum charge €20). We also have a cellar of finer Spanish, French German & Italian wines, available on request.

Alternatively, try a tapas/paella evening (for tapas, see following pages):

- tapas (full meal): €25.00/head;
- paella: €22.00/head; or
- tapas (starter) + paella: €45.00/head
    - in each case, choose between meat/veg-fish-seafood or a mix of them all + €5/head for seafood to be included

1 Andaluz 3 Course Meal Illustrative Menu (will vary according to season)

Starter Choices (many more if a tapas evening is ordered)
1. Assortment of Cold Meats and Cheeses (including hams typical of the area)
2. Potato Tortilla (Spanish omelette with potato)
3. Assorted Olives with Herbs
4. Andaluz Roasted Pepper Salad
5. Home-made Gazpacho soup

Main Course Choices
1. Dorada (Mediterranean mahi mahi, a white fish) baked in the oven with mixed vegetables prepared pisto style (courgette, peppers, onions, tomatoes, aubergine)
2. Chicken roasted with mixed vegetables (mushrooms, peas, carrots and onions) and classic sautéed Andaluz long green peppers
3. Paella with your choice of ingredients: rabbit, chicken, mixed shellfish, clams, prawns
4. Solomillo (tenderloin of pork) with pepper sauce, potatoes ala pobre and seasonal vegetables
5. Leg of Lamb baked in the oven with seasonal roasted vegetables, wild mushroom and shrimp accompaniment

Dessert Choices
1. Ice Creams
2. Flan (not as in English, so much as a kind of Spanish crème caramel)
3. Homemade cheesecake

2 Tapas

Here are some examples of the tapas we can do – always according to availability and season. If you have favourites not shown here, please do ask. A full meal of tapas would normally include all of those below (with seasonal variations). ** denotes those in the photos*

Pan	Bread & Olives
Embutidos ibericos*:	Assorted Iberian charcuterie*:
Lomo	Loin
Chorizo	Chorizo
Salsichon	Salami
Jamon	Iberian Serrano (mountain) ham
Queso tipico Andaluz*	Typical local cheese*
Ensalada con cogollos y ventresca d'atun	Lettuce salad with belly of tuna (the best cut!)
Tortilla de patatas	Spanish omelette
Boquerones en vinagre	Anchovies in vinegar
Gambas al pil pil*	Prawns with garlic, herbs and chilli*
Mejillones con verduras (tomates, pimientos y cebollas)	Mussels in their shells + mixed vegetables (tomatoes, peppers, onion)
Ensalada di pimiento con cebollas (tipico Andaluz)*	Red pepper & onion salad (Andaluz speciality)*
Pequenos canapes con pescados	Vol-au-vents filled with fish
Pequenos canapes con verduras	Vol-au-vents filled with seafood, lardons and vegetables
Filetes ibericos con juevos de cordoníz*	Fillet of pork topped with quails' eggs*
Salsichas con pimiento verde*	Local sausage with pan-fried little green peppers*
Asparragos verdes a la plancha*	Seared green asparagus*
Pinchitos de pollo con pimpientos verdes fritos*	Chicken kebabs with friend green peppers
Frutas	Fresh fruit, to round it off (kumquats, fruits of the forest, you choose)*
… y muchas mas	…and many more

BBQs

BBQ Pack 3
Sizzling piggy
35.00€ pp

Legendary smokey ribs
Slow cooked belly
+ crackling
BBQ pork sausages
Slow roast pulled pork
+ sausage stuffing
Garlic fries with cheese
Salad selection
Garlic buns
Homemade chilli sauce

Chilli nacho starters + 6.50€ pp
Gambas Pil Pil starter + 6.50€ pp
- prawns, garlic, chilli and naughty butter
Dessert *(separate menu)* + 6.50€ pp

BBQ Pack 4
Funky Chicken
35.00€ pp

Barbecue chicken pieces
Chilli chicken breast
Southern fried chicken
+ smokey mayo
Satay chicken skewers
Barbecue sausages
Garlic chilli prawns (Pil Pil)
Chilli cheese fries
Salads
Special Smokey sauce

Chilli nacho starters + 6.50€ pp
Tapas platter starter + 6.50€ pp
Dessert *(separate menu)* + 6.50€ pp

BBQ pack 5
Surf'n'Turf Ribeye Entrecôte
50.00€ pp

Beef!
Prime rib eye
or
entrecote
or
fillet
Béarnaise sauce
Chimichurri sauce
Garlic chilli prawns (Pil Pil)
Half lobster thermidor
Jacket potato sour cream
Selection of salads
Sweet potato fries

Tapas platter starter + 6.50€ pp
Canapé platter starter + 6.50€ pp
Dessert *(separate menu)* + 6.50€ pp

Home-made BBQ Desserts
6.50€ pp

Famous fudge brownie
Eton mess
Banana meringue caramel
Sticky toffee pudding
Iced fruit with chocolate sauce
Ice cream and hot caramel
Salted toffee cheesecake
Strawberries and cream with white chocolate
Chocolate mousse
Fresh fruit sorbet

BBQ pack 6
Lambada
45.00€ pp

Slow cooked lamb leg
+ rosemary and garlic
Moroccan style lamb shank
+ mint yoghurt
Lamb chops
+ chilli mint
Barbecue sausages
Gratin dauphinoise
Garlic mint chilli gravy
Salad selection
Garlic bread

Gambas Pil Pil starter + 6.50€ pp
- prawns, garlic, chilli and naughty butter
Canapé platter starter + 6.50€ pp
Dessert *(separate menu)* + 6.50€ pp

Breakfasts

Big Brunchfasts

B^3 Big Breakfast Buffet
25.00€ pp

Juices
Bread
Croissants
Toast
Condiments & Jam
Spreads
Cold meats
Cheese
Tomatoes
Avocados with smoked salmon

B^6 …add British Brunchy Bits…
+ 5.00€ pp

Bacon
Eggs scrambled &/ fried
Sausages
Tomato & mushrooms

And more…

For Larger Parties (20+ people)

Tapas and canapés for drinks parties
Hog roast sandwiches with fries and stuffing
Anything else…: please discuss with us

We Can Also Do

Thai, Chinese, Indian, Italian, Mexican, and Fine dining menus

Small Print

All menus (including starter & dessert choices) must be pre-ordered with at least 48 hours', and ideally one week's, notice.

We buy seasonal fresh food, so there may be seasonal variations.

Dietary preferences: please ask us for alternatives when booking your menu. Our ingredients may include nuts and other allergy-related items unless you make special arrangements with us.

Prices all include: chef services all food and clearing up, plus loading dishwasher

Waiter service available
17.50€/hour