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## Cochinillo Menu

(Serves about 8-12 people, Really ideal for 10)

£299 for the whole menu

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Large Selection of Cured Spanish Meats and Cheeses

Cuttlefish and Squid Ink Croquettes  
Crispy Aubergine with Sesame and Chilli  
Savoy Cabbage cooked with Jamon, Garlic and Onion

Garlic, Chilli and White Wine Prawns.  
Wild and Chestnut Mushrooms with Garlic, Parsley and Olive Oil.

Whole Suckling Segovian Pig, cooked to a perfectly tender point, with crackling skin, carved at the table by our chef with plates as per tradition. Served with Panadera Potatoes and Demi-glace sauce



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## LIVE MUSIC DATES:

SATURDAY 17TH NOVEMBER 8.30PM  
FRIDAY 30TH NOVEMBER 8.30PM  
FRIDAY 7TH DECEMBER 8.30PM  
FRIDAY 14TH DECEMBER 8.30PM  
SATURDAY 22ND DECEMBER 8.30PM  
SATURDAY 29TH DECEMBER 8.30PM

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## PAINTING 'N' SANGRIA

TUESDAY 18TH DECEMBER 7PM  
A MONTHLY FUN AND INFORMAL FULLY TUTORED PAINTING CLASS, ALL AGES AND ABILITIES WELCOME IN A RELAXED AND FRIENDLY ENVIRONMENT GIVING YOU THE ABILITY TO RELEASE YOUR INNER CREATIVITY

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## NEW YEARS EVE

Monday 31<sup>ST</sup> December – normal menu, no hidden costs, every diner still with us at midnight will receive a complimentary glass of cava

Book your table for anytime between 5.30-10.30pm  
£5pp non refundable deposit required

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## GIFT VOUCHERS AVAILABLE

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# Christmas Menus

*Guaranteed a warm welcome as you enter the home of our little corner of Spain nestled in the heart of Edgbaston, where we pride ourselves on quality ingredients, freshly cooked for an authentic memorable Spanish experience.*



Tel: 0121 454 5368

Email: [events @elborracho.co.uk](mailto:events@elborracho.co.uk)



## Vegetarian Menu

(Serves 1-2 people)  
£27 for the whole menu

Spinach, Goats Cheese & Bechamel Croquettes  
Bravas Potatoes  
Butterbeans cooked with Vegetables  
Wild and Chestnut Mushrooms cooked with Garlic  
and Parsley  
Blue Cheese, Squash and Pinenut Tart

## Classic Menu

(Serves about 2 people)  
£35 for the whole menu

Iberico Ham and Bechamel Croquettes  
Bravas Potatoes  
Smoked Cheese and Leek Tortilla  
Crispy Fried Squid  
Chorizo cooked in Cider  
Garlic, Chilli and White Wine prawns

## Menu de Oro

(Serves about 3-4 people)  
£76 for the whole menu

Cuttlefish Croquettes  
Chorizo Sausage Croquettes  
Fresh Mussels cooked in Paprika, Garlic, White Wine and  
Cream  
Slow cooked Pork Cheek with Creamed Potatoes  
Lamb Meatballs in a Malaga Wine Sauce  
Crispy Fried Aubergine, Sesame & Chilli  
Scallops, Black Pudding & Piquillo Sauce  
Savoy Cabbage sautéed with Jamon, Garlic and Onion  
Spinach & Manchego Cheese Souffle

**Add a sharing platter of desserts to any of  
these pre order menus for just £4.00 per  
person.**

**Do let us know of any dietary  
requirements as we can cater if known in  
advance.**

**We do request a non refundable deposit  
of £5.00 per person on all bookings of 6  
people or more**



## Paella Menu

(Serves about 6-8 people)  
£135 for the whole menu

Chorizo and Bechamel Croquettes  
Fresh Mussels cooked in Paprika, Garlic, White Wine  
and Cream  
Marinated Chicken Breast Skewers with Red Mojo  
Succulent, Slow Roasted Pork Duroc Ribs  
Piquillo Pepper stuffed with Goats Cheese & Spinach  
Fideua de Marisco – Seafood Fideos Pasta  
topped with Alioli  
Paella de Pollo Chorizo – Fresh Chorizo & Chicken  
Paella  
Paella de Setas y Queso Azul – Wild Mushroom  
and Blue Cheese Paella

