

Inman River Café Spanish Tapas Night



Tapas are small dishes generally served with drinks in Spanish bars. One story goes that there was once a sick Spanish King who on doctor's orders was not allowed to drink alcohol except with food. Maybe to make himself feel a little less deprived he issued a decree that no bar in Spain could serve alcohol without food. Hence Tapas was born! From the humble beginnings of simple bread placed over the top of a glass, modern tapas are still essentially hearty and unpretentious. Ingredients are fresh and flavours are robust. Presentation is generally pretty straightforward. "You'll find no 'sous vide' this and 'foamed essence of' that here, my friend." The success of a dish is purely down to one basic criteria: whether or not it tastes good.

Which, I hope you agree, is how it should be.

Please join us for a great night at the café!

Cost: \$40 per person

Menu

Cosas de picar – little things to nibble

Roasted spicy almonds

Marinated Kangaroo Island manchego cheese

Marinated olives

Mantaditos- tapas served on bread

Fresh mint, goats cheese and bean pate on fresh bread

Onion and olive rounds

Pinchos – tapas served on banderillas (kebab stick)

Chorizo slow cooked in shiraz with mushrooms

Tortilla Espanola – Spanish style omelette

Trio of tortillas

-potato and onion

-spinach and pinenut

-Honey cured Adelaide Hills bacon

Served with tomato and garlic soffrito

Cazuelos – small dishes with a rich topping or sauce

Boston Bay Mussels with parsley and parmesan crust

Garlic SA King Prawns and avocado cream

Racione – heartier style tapas

Mini Coorong Angus Beef meatballs in a saffron and almond sauce

Served with Ensaladilla (salad of small things)

Baskets of warm fresh crusty bread on every table to mop up all the sauces

Dessert Tapas

Trio of ice cream

Rum and Raisin, Bittersweet chocolate, Fig Syrup