



RICCI'S

TAPAS & CICHETTI




Enjoy Ricci's Tapas & Cichetti's surroundings, our unique ambience, plus our welcoming vibe. Mix this together with our tasty tapas dishes and – you've got a recipe for the perfect party.

We're offering two menu options this year: try our festive set tapas menu, or choose your own dishes from our regular tapas menu, available to view on our web site.

RICCISTAPASANDCICHETTI.CO.UK




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A 10% discretionary service charge may be added to your bill. Set menu is restricted to the minimum of 4 guests who must be seated together at the time of dining.

Parties of 10 or more are required to submit their menu choice in advance via our pre-order form available in site or online by the 24th of November. Please mention at the time of booking of any dietary requirements and we will be happy to assist.

Please be aware that for parties of 6 or more, we will require your credit card to secure your booking, and our cancellation policy will apply. For more information and full terms and conditions please visit our website.

Festive Tapas Menu

Available 28th November – 24th December From 12:00

£25 Price per person

All dishes have been designed for sharing and will be served to the centre of the table.

To Start

Toasted sourdough with alioli (v)
Chicken & manchego croquetas
A selection of cured meats and cheeses

Tapas

Spiced tempura hake with curried alioli
Smoked salmon and cream cheese macaroni croquetas
Classic Italian meatballs in tomato sauce
Iberico pork presa with pancetta, winter greens & chestnuts
Paprika spiced chicken with Romesco sauce
Tiger prawns with chilli, garlic, lemon & parsley
Patatas bravas with tomato sauce & alioli (v)
Sweet potato wedges with figs, chilli & goats cheese (v)

Desserts

Sticky toffee pudding with salted caramel ice cream (v)
Crème Catalan with brandy soaked raisins (v)
Turron nougat cheesecake with caramelised pear (v)
Winter berry fruit crumble with pecorino di fossa, ricotta & sour cherry ice cream (v)

