

Tapas Art Table Menu

Sauce Palette (Served in Squeeze Bottles)

- Aioli – Classic garlic mayo with a smooth finish.
- Romesco – Roasted red pepper and almond sauce.
- Beetroot & Dill Cream – A Baltic twist on freshness.
- Spicy Smoked Paprika Oil – A punch of Spanish heat.
 - Anchovy Butter – Rich umami depth.

Marinated & Pickled Delights

- Spanish Marinated Olives – Citrus and herb-infused.
- Pickled Cucumbers & Radishes – Crisp Baltic flavors.
- Pickled Peppers – Sweet, tangy, and mildly spicy.

Crunch & Texture

- Sun-Dried Tomatoes – Intense flavor bursts.
- Toasted Rye Chips & Crusty Sourdough – For the perfect bite.
 - Smoked Almonds – Nutty, smoky richness.

Premium Proteins

- Jamón Ibérico Slices – Aged Spanish ham.
- Cold-Smoked Baltic Salmon – Silky and rich.
- Sardines in Olive Oil – A delicate seafood treat.

Vegetarian Highlights

- Charred Padron Peppers – A classic with sea salt.
- Grilled Zucchini Ribbons – Light, smoky, and fresh.
- Roasted Garlic Cloves – Soft, caramelized goodness.

Interactive Fun & Extras

- Spray Bottles of Balsamic Reduction – A finishing touch.
- Edible Flowers & Microgreens – For color and aroma.
- Toasted Seeds (Pumpkin & Sunflower) – A nutty crunch.