

EXPERIENCE THE FLAVOURS OF SPAIN

Our expert chefs bring the authentic taste of Spain to your home, office or event, preparing fresh paella and sangria on-site for an unforgettable experience!



**Let Us Help
You Host a
Memorable,
Stress-Free
Event!**

Contact us!

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Greater Sydney | Woolongong



Our Most-Requested Dishes



Chicken & Chorizo Paella

A rich blend of free-range chicken, smoky chorizo, capsicum, green beans and saffron-infused rice. This classic paella is packed with authentic Spanish flavors.

\$29 per person*

Traditional Seafood Paella

A rich mix of prawns, mussels, squid, and clams, combined with saffron-infused rice and peas. Each ingredient is infused with the depth of saffron, capturing the essence of coastal Spain.

\$31 per person*



Garden Harvest Paella (Vegan)

A vibrant blend of seasonal vegetables like beetroot, cauliflower, beans, and saffron-infused rice. A wholesome, plant-based alternative to traditional paella.

\$28 per person*

**Prices are indicative and may vary depending on the number of guests.*

Artisan Grazing Table

A selection of Spanish cheeses, Jamón Ibérico, olives, dips and breads, perfect for social dining alongside our paellas.

\$15 per person*

Classic Sangria

Our signature red sangria with fresh fruit and Spanish wine to complement your meal.

\$15 per person*



Tailor Your Event Experience

Looking for more ways to enhance your event? **Explore our full range of sangria, tapas and dessert options.** Whether you're interested in **premium selections** or more **budget-friendly alternatives**, we have something for every occasion. Let us help you create a **personalised menu** that aligns with your vision. **Contact us today** to receive a tailored quote!

Host a Memorable Spanish Feast in 3 Easy Steps



Tell Us Your Vision

Browse our menu for inspiration and share your event preferences. We'll create a custom menu for your occasion and budget.

Plan Your Date

Confirm your date and event details and we'll take care of the rest.

Enjoy Your Event

Our chefs will cook everything fresh, creating a festive Spanish feast right on-site!



Check out our full menu to customise your event or choose from our favourites!

Why Our Paella Stands Out

Freshly Prepared On-Site for a Unique Experience

We bring the flavours of Spain to you, cooking fresh for an authentic experience. Guests love watching the spectacle as we use large, traditional paella pans, adding an interactive element to the meal.

Led by Passionate Chefs:

Founded by Jacinto from Valencia—the home of paella—and Michelin-starred chef Juan Pedro from Seville, blending traditional and world-class Spanish cuisine.

Premium Ingredients:

We use organic, free-range & locally sourced ingredients wherever possible.

Event Details & Booking Terms

- We require access to a 3x3m space and water for setup.
- Disposable bowls, cutlery and napkins are provided.
- A \$250 deposit is needed to confirm your booking.
- The remaining balance is payable at the end of the event.
- While our paellas are gluten-free, we recommend discussing any specific allergies with us, as we cannot guarantee the absence of all allergens.