



# puncheroo

## TAKEAWAY

### SET MENU

3 Courses - £25pp

2 Courses - £20pp (Excludes dessert)

A sharing platter to start,  
followed by a selection of your favourite tapas (heat at home)  
and your choice of dessert

Delivery included after 5pm on Friday or Saturday  
(within a 5 mile radius)

OR collection on Fridays between 3 and 5pm

Add a selection of 4 craft beer cans  
or a bottle of wine from our selection

Email [info@punchonley.co.uk](mailto:info@punchonley.co.uk) to order by 10pm on Wednesdays

Information required in the email:

- >Name and phone number
- >Standard or veggie meal
- >For how many people
- >Which dessert you would like
  - >Any additional sides
  - >Delivery or collection
- >If delivery - Preferred day and full address
  - >Any wine/beer add ons

We will then confirm your order by return email  
and send you payment details





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## STANDARD MENU

### TO START

#### PUNCH MEAT & CHEESE PLATTER

Serrano ham, Iberico Salchichon, Chorizo pate  
With Manchego cheese, olives & pickles,  
charred flatbread, garlic & rosemary butter

### TAPAS

#### PAPRIKA MARINATED POLLO FRITTAS

Chicken thighs, seasoned and breaded,  
served with Mojo picon sauce

#### ALBONDIGAS DE LA CASA

Moroccan spiced meatballs  
with frittada sauce and romesco

#### SMOKED BRIE & BUTTERNUT SQUASH TORTILLA

With thyme honey

#### PATATAS BRAVAS

Twice cooked, skin on new season potatoes,  
tomato frittada sauce with saffron alioli

#### TOMATO SALAD

Shaved red onion, with aged sherry vinegar

### TO FINISH

#### CHURROS

Cinnamon dusted Spanish donuts  
& chocolate sauce

#### SPANISH ALMOND TART

With candied cherries

## VEGETARIAN MENU

### TO START

#### PUNCH VEGGIE PLATTER

Spiced lentil & sweet potato pate,  
charred artichoke hearts, pedro ximenez onions  
With Manchego cheese, olives & pickles,  
charred flatbread, garlic & rosemary butter

### TAPAS

#### ROAST CAULIFLOWER & RED ONION CAKE

with Mojo picon sauce

#### ROAST CHESTNUT MUSHROOM, SAGE & SPINACH BALLS

with frittada sauce and romesco

#### SMOKED BRIE & BUTTERNUT SQUASH TORTILLA

With thyme honey

#### PATATAS BRAVAS

Twice cooked, skin on new season potatoes,  
tomato frittada sauce with saffron alioli

#### TOMATO SALAD

Shaved red onion, with aged sherry vinegar

### TO FINISH

#### CHURROS

Cinnamon dusted Spanish donuts  
& chocolate sauce

#### SPANISH ALMOND TART

With candied cherries

### SIDES - EXTRA £4 each

**SWEET POTATO WEDGES** - with pomegranate molasses

**HALLOUMI FRIES** - with harissa alioli

**CAULIFLOWER FRITTERS** - with sesame, soy & chilli dressing

**SPANISH HASHBROWN** - with pork crackling crumb & alioli



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## DRINKS

Add a bottle of wine or craft beers to your order!

### WINE

Borsao - Garnacha (Red)  
Borsao - Macabeo (White)  
£10 each

Taringi (New Zealand) - Sauvignon Blanc  
Dona Victorina - Tempranillo  
Lopez De Haro - Crianza Rioja  
£15 each

Cielo - Prosecco  
Lopez De Haro - Rioja Reserva  
Rias Baixis - Albarino  
£20 each

A SELECTION OF 4 CRAFT BEER CANS  
£10