



COME & CELEBRATE CHRISTMAS AT LA RAZA!

In addition to our usual tapas menu, you & your group can celebrate with our seasonal party menu, available from 22nd November to 24th December. Live music & entertainment is included on certain nights, please check our website for listings. Book Sunday - Thursday to receive a lovely festive discount!

LUNCHTIMES & DINNERS | SUNDAY - THURSDAY

2 courses for £16
3 courses for £20

LUNCHTIMES | FRIDAY - SATURDAY

2 courses for £23
3 courses for £28

DINNERS | FRIDAY - SATURDAY

3 courses £28

INCLUDED WITH ALL CHOICES

- a glass of fizz on arrival (non-alcoholic options available)
- a little present to take home with you (or add to your glass of fizz!).... a homemade 'Gin-gle Berries' bottled cocktail - using festive flavours of bramble fruits, spice & the nations favourite... gin (non-alcoholic option available)

GOOD TO KNOW

- The group as a whole must choose from 2 or 3 courses.
- Lunchtime bookings must have tables vacated by 6pm.
- Whole venue hire & is available for large groups Sunday - Thursday. A minimum spend policy will be applicable.
 - A non-refundable deposit of £10 per head will be required to confirm your booking.
 - A discretionary service charge of 10% will be added to parties of 6 or more.
 - One payment per party please.
- Please mention any dietary requirements when booking.

ENQUIRIES: 01223 464 550
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4-6 Rose Crescent, Cambridge, CB2 3LL



Welcome glass of fizz & festive bottled cocktail to take home

ON ARRIVAL *on your table*

Fresh bread with herb olive oil and balsamic reduction (DF, VG)

Mixed Spanish olives (GF, DF, VG)

STARTERS *all in tapas style to share*

Spanish cured meat selection with manchego (GF, DF)

Marinated artichoke hearts with roasted piquillo peppers (GF, DF, VG)

Sweet potato tortilla bites (GF, V)

Deep fried cauliflower florets with lemon and garlic yogurt dip (DF, VG)

Mini crab cakes with a roasted red pepper sauce

Pan fried calamari with a roasted garlic aioli (GF)

MAIN COURSE *Please choose one*

Braised lamb shank with chorizo and butterbean rosemary gravy (DF)

Baked whole sea bass with a wild mushroom and cava cream sauce (GF)

Baby spinach, ricotta and chestnut lasagne (V, N)

all mains are served with...

Roasted thyme and paprika new potatoes (GF, DF, VG)

Herb roasted vegetables, carrots, parsnips, beetroot and brussel sprouts (GF, DF, VG)

DESSERTS *Please choose one*

Spanish churros with toffee dipping sauce and cinnamon cream (V)

Warm santiago tart with fresh berries and ice cream (V)

Rich chocolate brownie topped with chocolate sauce, toasted hazelnuts and vanilla ice cream (V)

(GF) Gluten-Free (DF) Dairy-Free (V) Vegetarian
(VG) Vegetarian & Vegan (N) Contains Nuts

