

Paella

Taking its name from the "paellera" the two-handed shallow pan in which is prepared, this famous rice dish is traditionally cooked over a wood fire. The people of the Albufera region in Valencia Spain claim to have invented this dish. Today there are many variants of paella. These are our favourites and soon to be yours as well.

PAELLA EMBRUJO

Fried with shrimp, mussels, clams, chicken and chorizo
39.00 / FOR TWO

CLASSIC BOMBA RICE PAELLA

This Paella uses traditional Spanish short grain rice from Valencia, Spain and it's served with mussels, clams, shrimps, squid, chicken and chorizo
59.00 / FOR TWO

ARROZ NEGRO

Available Thursday through Sunday
Truly one of the most exotic paella flavours; rice and prawns, squid and fish cooked in squid ink.
59.00 / FOR TWO

All of our Paellas are made to order, please allow a minimum of 40 min. to prepare