



Chef Salvatore Germano at El Bodegon, Piries Place, Horsham

El Bodegon, 3 Piries Place, Horsham, RH12 1EH • 01403 264330 • www.elbodegon.co.uk

A festive lunch - Spanish style!

WITH Christmas creeping up, one eatery to consider for a festive lunch with friends or an office party is El Bodegon in Piries Place, Horsham.

And apart from the great atmosphere, another reason would have to be the new lunch time and a la carte menus now available at the lovely Spanish restaurant.

Having been established in the town for six years, owner Antonio Nunes tries to keep the menu vitalised by changing it on a regular basis.

The lunch time special menu starts at £6.95 for a selection of tapas or lentil and chorizo stew with a glass of house wine or a soft drink.

Other lunch time choices include rabbit stew and monkfish and seafood risotto.

Spanish chef, Agustin Aspiunza, brings his talent to a vast number of dishes including a long list of tapas.

The restaurant is open Monday to Saturday for both lunch and dinner and will open on Sundays if there is a big enough booking.

Antonio says: "We try to create a lively atmosphere for our customers and we offer something different with our set menu, it is not just pizza or pasta. We create food from all over the Mediterranean and we have added new wines - before we only used to serve Spanish wines. Now we have wine from France, Portugal, Chile and South Africa."

As well as the extensive wine list, there is also a huge selection of beers and spirits which include the Spanish brandy, Veterano, champagne, Cava and, of course, sangria.

The restaurant also offers a take-away and catering service for functions providing tapas and canapes and more.

There is live flamenco once a month which is advertised outside the restaurant and also on the website www.elbodegon.co.uk.

There is a special Christmas menu which is priced at £15.95 for three courses but Antonio says people coming in for parties over the festive period can choose from any menu and are not obliged to stick to the Christmas festive choices.

There are a lot of vegetarian options as well as fresh fish such as stuffed hake with crab meat and seafood sauce and pasta options.

Tapas includes peeled black tiger prawns sautéed with white wine and garlic at £5.95, mejillones (mussels cooked with fresh tomato blended with garlic and spices) at £5.75 and chorizo a la riojana (grilled Spanish sausages) at £4.65 and albondigas de carne (fresh beef meatballs cooked in tomato and red wine) at £4.60 pincho moruno (skewered cubes of lamb fillet seasoned with spices cooked on the grill served with fried potatoes) at £7.

by Liza Laws



Spanish Chef, Agustin Aspiunza