

A decorative border in a reddish-brown hue frames the page. It features detailed botanical illustrations of various plants, including what appears to be a citrus tree with leaves and fruit, and other leafy branches. The style is reminiscent of traditional woodcut or linocut prints.

# ARTÀ

PRIVATE DINING



*Our Spaces*

*Our private spaces provide outstanding corporate meeting, event and reception spaces. Arta is the perfect place to host your next event, you can choose from three stunning private rooms which cater for both intimate and large numbers. These can also be hired exclusively for the duration of the night, each with bar facilities.*

*Ideally situated in Glasgow's Merchant City, our unique Spanish surroundings are sure to make your function a memorable affair. With capacities of between 16-200 people, and truly show stopping unique features, we can help your event stand out from the crowd.*

*We invite you to step inside, and enjoy a whole new experience for your next event.*



	RECEPTION	BOARDROOM	CLASSROOM	THEATRE	BANQUET	CABARET
<i>Restaurant</i>	220	60	80	160	140	80
<i>Main Bar</i>	260	N/A	60	90	80	60
<i>Fireplace</i>	40	20	N/A	N/A	N/A	N/A
<i>Alcove</i>	25	14	N/A	N/A	N/A	N/A
<i>Courtyard</i>	60	26	27	40	44	30
<i>Gold</i>	80	30	40	60	60	48
<i>Red</i>	60	20	36	45	40	32
<i>Canvas</i>	200	50	100	160	120	96



*Sample Set Menu*



*Sample Set Menu | 3 courses*

*£35 per person*

*minimum 14 guests*

*To Start*

Courgette, Rocket & Parmesan Soup (v)  
*Slice of Bloomer Bread*

Smoked Mackerel Pate  
*Garlic Crostini, Lemon & Chive Crème Fraiche*

Sundried Tomato & Manchego Arancini  
*Saffron Aioli, Harissa Oil*

*To Follow*

Slow Roasted Pork Belly  
*Honeyed Carrots, Beets Roasting Juices & Crisp Polenta Chips*

Honey & Soy Marinated Salmon  
*Harissa Spiced Potatoes, Roasted Med Veg*

Pine Nut, Spinach & Parmesan Nut Roast (v)  
*Roasted Butternut Squash, Red Pepper Pesto, Crumbled Feta*

*To Finish*

Delicate Pistachio Sponge  
*Fresh Strawberries & Mint Ice Cream*

Indulgent Dark Chocolate Brownie  
*Dark Chocolate Sauce & Baileys Mascarpone*

Scottish Cranachan  
*Toasted Oats & Berry Compote*





*Buffet Menus*

# HOT FORK BUFFET

£27.50 PER PERSON

CHOOSE FROM 3 MAINS & 3 ACCOMPANIMENTS

## Mains

Harissa Spiced Lamb Casserole  
Tomato, Mascarpone & Basil Penne Pasta Bake (v)  
Serrano Wrapped Chicken, Rioja & Baby Onion Jus  
Chorizo Lasagne  
Mediterranean Vegetable Lasagne (v)  
Smoked Paprika Macaroni Cheese (v)  
Chorizo & Butterbean Casserole  
Fillet of Beef Stroganoff in a Brandy Cream Reduction  
Salmon Supreme, Caper Butter Sauce  
Paella Carne (Chorizo, Chicken, Pork)  
Paella Especial (Chorizo, Pork, Prawns, Squid)  
Paella Vegetable (vg)  
Thai Chicken, Sweet Potato Green Curry  
Sweet Potato, Boc Choi & Courgette Curry (vg)  
Potato Gnocchi Tossed in Basil, Sage & Cashew Nut Sauce  
(vg)

## Accompaniments

Patatas Bravas (vg)  
Apricot & Green Pepper Cous-Cous (vg)  
Lemon & Dill Paprika Buttered New Potatoes (v)  
Maple Glazed Roast Root Vegetables (vg)  
Garlic Ciabatta (v)  
Sticky Coconut & Coriander Rice (vg)  
Rosemary Duck Fat Roasted Potatoes  
Spring Greens (vg)

## Salads

(OPTIONAL ADDITIONAL £2.50 P/P/P/S)

CAESAR SALAD (V)  
*Gem Lettuce, Parmesan, Croutons*  
PENNE SALAD (VG)  
*Rocket, Parsley, Basil, Pine Nuts*  
VEGAN FETA GREEK SALAD (VG)  
*Oregano, Green Pepper, Red Onion, Olives,  
Red Wine Vinegar*  
ORZO SALAD (VG)  
*Green Beans, Roast Red Pepper, Cherry Tomato,  
Mint, Parsley & Lemon*  
BEETROOT SALAD  
*Heirloom Tomatoes, Shallots & Sherry Vinegar Dressing*

## Desserts

(OPTIONAL ADDITIONAL £2.50 P/P/P/S)

White Chocolate Mousse in a Dark Chocolate Cup (v)  
Apple & Rhubarb Crumble with Brandy Sauce (v)  
Chocolate Orange Tartlet with Chantilly Cream (vg)  
Raspberry Frangipane Tart Fresh Berries (vg)  
Blackberry Pavlova with Vanilla Whipped Cream (v)

A close-up photograph of several rolled-up slices of cured meat, likely prosciutto, arranged on a wooden cutting board. The meat is a rich reddish-orange color with visible white marbling. The rolls are of varying lengths and are scattered across the board. A white rectangular box is overlaid in the center of the image, containing the text "Canapè Menu" in a dark red, serif font.

*Canapè Menu*





**CANAPES**

**£12 FOR FOUR**

Morcilla & Haggis Bon Bons, Whisky Mayo  
*vegetarian available on request*

Tartlet of Roasted Red Pepper  
& Parmesan

Maple Glazed Pork Belly

Duck & Hoi Sin Spring Roll  
*vegetarian available on request*

Chicken Liver Parfait & Smoked  
Tomato Jam with Oatcakes

Whipped Goats Cheese Crostini

Chorizo Bon Bons, Smoked Paprika Aioli

Smoked Salmon & Cream Cheese Blinis





*Bottle Prices*

### *white wine*

Tekena, Sauvignon	£20.95
Short Mile Bay, Chardonnay	£21.95
Monte Clavijo, Rioja Blanca	£24.95

### *rosé wine*

Wicked Lady, White Zinfandel	£21.95
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### *red wine*

Tekena, Merlot	£20.95
Short Mil, Shiraz	£21.95
Monte Clavijo, Rioja	£24.95

### *sparkling wine & champagne*

Castellblanc, Cava	£26.50
Moët & Chandon Brut NV	£80
Moët & Chandon Rose NV	£90
Vueve Clicquot Yellow Label NV	£85
Vueve Clicquot Rosé Brut NV	£95
Dom Pérignon Vintage 2012	£200

### *bottle to table*


**All bottle to table spirits come with complimentary mixer of your choice** (*red bull supplement 20*)

Ketel One Vodka	£120
Belvedere	£140
Tanquary 10	£120
Havana Spiced	£100





*Spanish Dining  
Experience*



*Spanish Dining Experience*  
*£35 per person*

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*To Begin*

*Pan Y Accitas (vg)*  
*Bread, Olives, EVOO, Balsamic*

*Main Event*

*Alitas De Pollo*  
*Chicken Wings, Smoked Paprika,*  
*Rosemary, Heather Honey*

*Albóndigas*  
*Beef Meatballs, Coriander, Fennel Seed,*  
*Spiced Tomato Sauce*

*Gambas Al Ajillo*  
*King Prawns, Chilli, Coriander, Garlic, Lime, Olive Oil*

*Paella De Vegetales (vg)*  
*Mediterranean Vegetables, Peas*

*Patas Bravas (vg)*  
*Classic Spanish Fried Potatoes, Rustic Spicy Tomato Sauce*

*Buñuelos De Berenjena Y Calabacín (v)*  
*Aubergine & Courgette, Estrella Damn Batter,*  
*Chive Sour Cream*

*Dessert*

*Crema Catalana*  
*Spanish Set Custard, Strawberry, Lime Shortbread*





*Contact Us*

## *CONTACT US*

For further details or to discuss your party, gathering  
or private dinner, please contact us on:

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