



COMIDA

Tapas Bar • Catering

– STALL 11 MENU –

- DESAYUNO / BREAKFAST -

Pan con Tomate y Heuvo

Tomato rubbed bread with
poached egg and jamon
\$8.00

Bikini de Setas y Mozzarella

Mushroom and smoked mozzarella
toasted sandwich
\$8.00

Bikini de Jamon y Manchego

Jamon and manchego cheese
toasted sandwich
\$8.00

Museli y Yogur

Kangaroo Island yoghurt with
museli and seasonal fruit
\$14.00

Tortilla

Potato and onion Spanish omelette
with avocado, aioli, fresh herbs, greens
and rye sourdough
\$18.00

Pescado

Cured ocean trout with fried eggs,
mojo verde, guindillas, radish, greens
\$22.00

Chorizo

Chorizo with poached eggs,
romesco sauce, white peas, currants,
pickles and herbs
\$18.00

- SABADOS / SATURDAYS -

Paella from 12.45pm
\$16.50

Sherry Mary's
Bloody Marys made with fino
\$7.00

- EXTRAS -

Avocado with herbs
and caperberries

Chorizo with pickled garlic
and currants

Mushrooms with garlic
and sherry vinegar

Marinated cherry tomatoes
with herbs

Fried potatoes with aioli

Gluten free bread
All \$4.00

- CAFE / COFFEE -

Espresso / Macchiato / Piccolo
\$3.50

Flat White / Latte / Cappucino
Long Black / Hot Chocolate / Chai Latte
\$3.50 / \$4.50

Larsen and Thompson Tea

English Breakfast, Earl Grey,
Camomile, Green, Peppermint
\$3.50

Almond / Soy Milk

\$1 extra

- BEBIDAS / DRINKS -

Vermouth

Maidenii Vermouth

Casa Mariol ~ Vermut Negra ~ Spain
Casa Mariol ~ Vermut ~ Spain
All \$7.00

Sherry

El Maestro Sierra ~ Olorosso ~ Sherry
Manzanilla I think ~ Sanlúcar
To Albalá eléctric ~ Fino en rama
All \$7.00

Gin

Prohibition Gin ~ Adelaide Hills
West Winds Gin ~ Western Australia
Adelaide Hills Distillery ~ Adelaide Hills
All \$10.00

Sangria

\$8.00

Beer

Pirate Life ~ IPA
Barcelona Beer Co ~ Pale Ale
Moritz Lager ~ Barcelona
Mismatch ~ Session Ale
All \$9.00

Moritz ~ Epidor

\$10.00

Wine

2016 Koerner ~ Riesling ~ Clare Valley
\$12.00

2015 Ten Miles East ~ Sauvignon Blanc
Adelaide Hills \$12.00

2014 Vinteloper ~ Shiraz
Adelaide Hills \$15.00

2016 Hersey ~ Light Bright Bed
Adelaide Hills \$12.00

Sparkling water

\$3.50

Mountain Fresh juices

\$4.00

Organic Sodas

\$5.00

- PAELLA DE COMIDA -

Daily: 12.30 pm
Friday: 12.30pm, 6.00pm & 7.30pm
Saturday: 12.30pm

Marinated chicken, chorizo, goolwa pippies, eggplant, peas, bomba rice, soffritto, lemon and herbs
\$16.50

- TAPAS / LUNCH -

Aceitunas

Marinated Spanish olives
\$4.00

Manchego

Sheeps milk cheese served with quince and rye
\$4.00

Pan con Tomate y Jamon

Toasted ciabatta rubbed with garlic and tomato with jamon Serrano
\$6.00

Tortilla

Potato and onion Spanish omelette made with KI free range eggs
\$6.00

Patatas Bravas

Fried potatoes with aioli and spicy tomato sauce
\$6.00

Boquerones

White anchovies, palm heart, currants, herbs
\$8.00

Setas

Roasted mushrooms, garlic, sherry vinegar, herbs
\$12.00

- RACIONES -

Berenjena

Roasted eggplant salad, lentils, romesco sauce, pepitas, greens
\$16.00

Cordero

Grilled lamb rump, chickpeas, green onion, mojo verde, guindillas
\$18.00

Cerdo

Roasted pork belly, white peas, peach chutney, currants, pepitas,
\$18.00

- ESPECIALES -

Please check the board for our daily specials

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- EMBUTIDOS / CURED MEATS -

All served with house pickles and bread

Longaniza Roja

Paprika and garlic salami

Morcon

Pork, paprika and chilli sausage

Chorizo Pamplona

Traditional chorizo

Jamon Serrano

Cured ham aged 18 months

\$9.00 for 1 selection

\$15.00 for 2 selections

\$19.00 for 3 selections

**SPANISH FARE
WEDDINGS
CORPORATE**

Adelaide Central Markets

Stall 11, 44-60 Gouger Street
Adelaide SA 5000
Telephone 7230 4224

Opening Hours

Tuesday & Thursday 7-5.30pm

Wednesday 9-3.00pm

Friday 7-9.00pm

Saturday 7-3.00pm



info@comidacateringco.com
comidacateringco.com

Commercial Kitchen

8 & 14, 60-66 Richmond Road
Keswick SA 5035
Mobile 0421 883 375
~ By appointment only ~



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Tapas Bar • Catering

– FORMAL FUNCTION MENU –

– FORMAL FUNCTIONS –

This menu package caters for formal sit down events and weddings where attention to detail and presentation is key to your special event.
Think beautifully plated dishes.

Hosting a casual and relaxed event?
Chat to Brad or Fiona and ask for the Paella & Tapas Function Menu.

Package

\$69 per head

Includes:

Platters to start
Choice of 3 share plates
Choice of paella
Choice of 2 desserts (alternate drop)

Extras:

Wedding cake cut and plated
\$3 per person, includes garnish

Additional share plate
\$10 for each plate / per person

Package Minimum Spend

\$1800



– FINEPRINT –

We cater for all dietary requirements;
paella is gluten free (GF)

All hire requirement costs
are additional

Service staff are an additional
cost of \$38.50 + GST per hour
for a minimum of 3 hours

Surcharge for events further
than 25km of the CBD

– PLATTERS MENU –

Selection of local and imported
smallgoods, sourdough,
pickles and olives

– SHARE PLATES MENU –

Snapper

Pan seared snapper, romesco sauce,
puffed grains, chorizo, chives

Squid

Local fried squid, aioli, rocket,
lemon, sumac

Swordfish

Chargrilled swordfish, palm heart, fennel,
grapes, orange dressing, herbs

Garfish

Garfish fillets, pomegrate,
Persian feta, watermelon, mint

Octopus

Chargrilled octopus, kipfler potatoes,
saffron aioli, smoked paprika salt

Duck

Duck breast, beetroot, radicchio,
raspberry vinaigrette

Albondigas

Chicken and fennel meatballs,
mussels, veloute, jamon, herbs

Pork Belly

Twice cooked pork belly, quince aioli,
pickled cherries, witlof salad

Lamb Shoulder

Hay Valley lamb shoulder, cauliflower
puree, silverbeet, jamon

Free Range Chicken

Clare valley free range chicken, speck,
roasted pear, black cabbage

Beef Cheek

Pressed beef cheek, ajo blanco,
blackened onion, spelt

Artichoke & Onion Tart

Globe artichoke and caramelized onion
tart, goats cheese, greens

Roasted Vegetables

Roasted eggplant, white peas, pepitas,
currants, mojo verde, radicchio

Wood grilled Pumpkin

Wood grilled pumpkin, yoghurt,
rocket, herbs

– ARROZ Y PAELLA MENU –

Paella de Carne

Bomba rice, chicken, chorizo, butifarra, pork belly, morcilla, eggplant, sofrito

Paella de Comida

Bomba rice, chorizo, chicken, cauliflower, eggplant, mussels, pippies, peas, herbs

Arros Negra

Bomba rice, fresh local squid & ink, saffron aioli, peas, lemon

Paella de Marisco

Bomba rice, sofrito, mussels, clams, squid, Spencer Gulf prawns, herbs, lemon ~ \$6 extra per person

Paella de Verduras

Bomba rice, cauliflower, capsicum, eggplant, artichokes, green beans, zucchini, tomato, peas & herbs

COMIDA

Tapas Bar • Catering

With a passion for Spanish food, Comida Catering Co is bringing magic to the Adelaide food scene.

Serving daily from Stall 11 in the Adelaide Central Market and catering for corporate events and weddings from their commercial kitchen, Comida's menu covers everything from bocadillos through to tapas and pinxtos with some wine. Questions? Feel free to give Brad or Fiona Sappenberghs a call to chat them through. We look forward to serving you at your next event.

– DESSERTS MENU –

Cheesecake & Streusel

Aerated cheesecake, strawberries, almond streusel

Bavarois & Meringue

Burnt honey bavarois, hazelnut meringue, cherries, honeycomb

Pannacotta

Vanilla pannacotta, nougat, orange salad

Pear & Almond Tart

Pear and almond tart, marscapone

Brulee

Crème brulee, olive oil shortbread

Tiramisu

Tarts & Popcorn

Salted caramel tarts, spiced popcorn

Meringue Pots

Lemon curd pots, Italian meringue, chocolate orange soil

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– PAELLA & TAPAS PACKAGE –

Ask about our Paella & Tapas Menu that caters for casual, informal events, pricing from \$19 per person

Commercial Kitchen

8 & 14, 60-66 Richmond Road
Keswick SA 5035
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– PAELLA & TAPAS MENU –

– PAELLA PACKAGE –

Paella

\$18.50 per head

Package Minimum Spend
\$750



– PAELLA & TAPAS PACKAGE –

Our paella and tapas menus are designed to be enjoyed in casual and relaxed environments, ideally suited for stand up events. This menu can also be tailored for a canapé style event.

Hosting a sit down or formal event?
Chat to Brad or Fiona and ask for the Formal Function Menu.

Package 1

Choice of 3 tapas and any paella
\$39 per person

Package 2

Choice of 5 tapas and any paella
\$49 per person

Package 3

Choice of 7 tapas and any paella
\$59 per person

Package 4

Choice of 9 tapas and any paella
\$69 per person

Package Minimum Spend

Any package ~ \$1200

Canapé event ~ \$1500

– ARROZ Y PAELLA MENU –

Paella de Carne

Bomba rice, chicken, chorizo, butifarra, pork belly, morcilla, eggplant, sofrito

Paella de Comida

Bomba rice, chorizo, chicken, cauliflower, eggplant, mussels, pippies, peas, herbs

Arros Negra

Bomba rice, fresh local squid and ink, saffron aioli, peas, lemon

Paella de Marisco

Bomba rice, sofrito, mussels, clams, squid, Spencer Gulf prawns, herbs, lemon ~ \$6 extra per person

Paella de Verduras

Bomba rice, cauliflower, capsicum, eggplant, artichokes, green beans, zucchini, tomato, peas and herbs

–TAPAS MENU–

Banderilla

Olive, anchovy, pickled garlic and pepper skewer (GF)

Tarteletas

Zucchini, hazelnut and goats cheese tartlets

Tortilla

Spanish omelette with potato and onion with aioli (GF)

Manchego

Sheeps milk cheese served with quince paste (GF)

Tomate

Confit cherry tomatoes with buffalo mozzarella and parsley vinaigrette

Croqueta

Leek and manchego croquette

– FINEPRINT –

We cater for all dietary requirements; paella is gluten free (GF)

Prices include:

On-site chefs and food
Biodegradable bowls
Wooden forks
Serviettes

Service staff are an additional cost of \$38.50 + GST per hour for a minimum of 3 hours

Surcharge for events further than 25km of the CBD

Queso
Goats cheese croquette,
Kangaroo Island honey and thyme

Aceitunas
Marinated olives, lemon and rosemary (GF)

Patatas Bravas
Fried potatoes, aioli, tomato chilli jam (GF)

Terina
Pork, duck and fig terrine
with caperberries (GF)

Pan con Tomate y Jamon
Jamon Serrano, tomato, garlic, toast

Bistec
Slow roasted beef,
beetroot relish, herbs

Chorizo
Spanish sausage with romesco
sauce and hazelnut picada

Croqueta
Ham and cheese croquette with aioli

Morcilla
Spanish sausage, smoked eel,
apple salad

Pinchito Morouno
Marinated chicken skewer
with coriander and garlic (GF)

San Jacobo
Fried chicken, jamon,
manchego cheese, quince

Gamba
Prawn wrapped in chorizo and brik pastry

Pulpo a la Gallega
Octopus with potatoes,
saffron aioli, paprika (GF)

Escabeche
SA mussels marinated in
saffron and sherry vinegar (GF)

Trucha
Ocean trout served with
pickled garlic and herbs

Calamares
Fried local squid with sauce
gribeche and rocket

Boquerones
Marinated white anchovies
with herbs, currants and peppers

Ostras
Freshly shucked oysters,
sherry vinaigrette (GF)

Kingfish
Piquillo peppers stuffed
with kingfish fritters

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-FORMAL EVENT PACKAGE-

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that caters for sit down events
and weddings, pricing from
\$69 per person