TAPAS & COCKTAILS

SMALL BITES

WARM GARLIC & OLIVE OIL, BREAD W/ salsa verde, orange saffron aiolo & red pepper hummus dips. Contains Nuts	///5	SPANISH LAMB SKEWERS WITH PADRON PEPPER Marinated lamb skewers with padron peppe served with yogurt dip (GF)	// 8.5 r,
MIXED OLIVES W/ piquillo peppers, lemon zest & herbs SPICED CHICKPEA PATTIES Suitable for Vegans W/ salsa verde (GF)	// 5 // 5	SPANISH CHICKEN SKEWERS WITH PADRON PEPPER Marinated chicken skewers with padron pepper, served with yogurt dip (GF)	// 8.5
CREAMY GARLIC, CHESNUT MUSHROOMS W/ parmesan (GF)	// 6	SPANISH OMELETTE Traditional tortilla espanola (V) (GF)	// 6.5
BAKED PADRON PEPPERS W/ idiazabel cheese & red pepper jam (GF)	/ // /	MARINATED CHICKEN THIGHS Succulent chicken thighs stuffed with ricotta cheese and spinach	// 8.5
CHUNKS Suitable for Vegans W/ bravas dip (GF)	// 5	SMOKED SALMON WRAPPED ASPARAGUS Grilled asparagus wrapped in smoked	// 7.5
FRIED GOATS CHEESE & SPINACH CROQUETTES W/ romesco sauce HONEY, GLAZED BAKED FIGS	// 6 // 7. 5	salmon serviced with yogurt dip SPANISH BEEF BURGER Spanish style beef burger with caramelised	// 9
Goat's cheese & pommegrannate (GF) SHELLED KING PRAWNS W/ garlic, chilli. white wine sauce (GF)	// 8.5	onion, mozzarella, and gherkin SPINACH AND FETA ROLL Spinach and feta cheese wrapped in filo	// 6.5
FRIED MANCHEGO & CURED HAM CROQUETTES W/ rochesco sauce	// 6	pastry, served with yogurt dip CALAMARI Panko coated crispy calamari with	// 7
BABY CHORIZO, PAN FRIED W/ honey, lemon & herb glaze	// 7.5	tartar sauce HALLOUMI SABAROES	// 7
AL BONDIGAS, SPICED LAMB MEATBALLS W/ bravas sauce (GF)	// 7.5	Fried finger halloumi pieces (v) with braves dip SEAFOOD CASULET	///9
SWEET & SPICY CHICKEN WINGS W/ yoghurt & mint dip (GF)	7	King prawns and monkfish w/romesco sauce	
SMALL PLATES			
FILLET TOURNEDOS ON A TRUFFLE OIL TOASTED CROUTON W/ chicken liver pate, madeira sauce	// 13.5	CRACKLING PORK BELLY Cumin & fennel infused pork with membrillo and sherry glaze (GF)	// 12

FILLET TOURNEDOS ON A TRUFFLE OIL TOASTED CROUTON W/ chicken liver pate, madeira sauce	// 13.5	CRACKLING PORK BELLY Cumin & fennel infused pork with membrillo and sherry glaze (GF)	// 12
LAMB CUTLETS, PIMENT D'ESPELETTE MARINADE Char grilled salsa verde (GF)	// 13.5	LAMB BASQUE STEW Marinated diced lamb with garlic and rosemar Slow-cooked in red wine (GF)	/ 12.5 ry,
BRAISED BEEF CHEEKS Tender beef on a potato puree with a rich red wine sauce (GF) DORADA, GILT HEAD	// 13.5 // 13.5	CHARCUTERIE PLATTER FOR 2 OR MORE A selection of cured meats, pickles, chutneys, olives, dips, biscuits & bread	// 18
BREAM FILLETS, PAN FRIED W/ courgette pickled garnish (GF)		CHEESE BOARD FOR 2 OR MORE A selection of soft & hard continental	/16.5
BAKED SALMON FILLET, LEMON & DILL OIL W/ parlsey puree crushed new potatoes (G)// 13.5 (F)	cheese, pickles, crackers & bread, fresh fruit & preserves	

SIDES

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& mixed vegetab
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CHEESE & SP

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	All Homemade All served with cubed chips or rice	
^\	& mixed vegetables	
,	KIDS CHICKEN GOUJONS // 6.5	
^\	KIDS FISH GOUJONS // 6.5	
^\	KIDS CHICKPEA PATTIES // 6.5	
	KIDS MEATBALLS IN // 6.5	
\ \	A TOMATO SAUCE	
	CHEESE & SPINACH CROQUETTES // 6.5	

DESSERTS

Please ask for our daily special