

TAPAS MENU

TUESDAY EVENINGS ONLY

APPETISERS

Spanish sharing board

20

Selection of Spanish cured meats, olives, manchego cheese, humous and chargrilled bread.

Marinated Olives

5

*Belazu nocellara whole olives
(v,ve,gf)*

Bread Board

6

Warmed focaccia bread with oils, balsamic and butter.

Coliflor Rebozada)

7

Crispy curried cauliflower with romesco sauce. (v,gf)

Chorizo al vino

8

*Cooked in red wine, garlic and bay leaves
(Gf)*

Albondigas

9

*Spanish meatballs in a rich tomato sauce
(Gf)*

Chicken pintxo

8

Chicken skewers cooked with garlic, herbs and smoked paprika (Gf)

Croquetas de jamón serrano

8

Cured ham, bechamel sauce and breadcrumbs (Gf)

Panceta de cerdo

8

Paprika infused pork belly bites (Gf)

Gambas pil pil

9

Fresh king prawns in garlic sauce and chilli sauce (Gf)

Calamari fritos

9

Fried calamari with romesco sauce

Arancini de champinones)

9

*Wild mushroom and tarragon arancini
(V,Ve)*

TAPAS

Patatas Bravas

8

Crispy potatoes, in a rich tomato sauce, herbs and aioli. (v,gf)

Pimientos de padron

6

Fried padron peppers (v, ve, gf)

Verduras asadas en brochetas

7

*Roasted mediterranean vegetables on skewers
(V, gf)*

Queso frito de cabra

7

*Breaded goats cheese with honey and tarragon
(v,gf)*

Croquetas de espinaca

7

*Spinach, bechamel sauce and breadcrumbs
(v, gf)*

Ve= vegan, V=Vegetarian Gf= Gluten Free Gfo= Gluten free option
Please speak to a member of the team for any other dietary requirements/or any adjustments to any dish.