



# W I N T E R

2022 - 2023

## TAPAS

### SEAFOOD

<b>CALAMARI</b> <i>Lightly battered squid served with home-made Marie Rose sauce and a wedge of lemon.</i>	8.90
<b>DYNAMITE PRAWNS</b> <i>Crispy shrimp coated in a spicy dynamite mayo.</i>	8.20
<b>WHITE WINE PRAWNS</b> <i>Tiger Prawns marinated and cooked in garlic, white wine, coriander, chilli and olive oil.</i>	8.50
<b>FISH BITES</b> <i>Lightly battered fish bites finished with cumin.</i>	6.90

### MEAT/CARNE

<b>JAMON IBERICO CROQUETAS</b> <i>A delicious croquet made with the finest Iberico ham and a smooth, creamy béchamel. Served with a garlic &amp; coriander Aioli.</i>	6.90
<b>CHORIBAN</b> <i>Spanish Chorizo with chopped fresh tomato and garlic, sauteed with balsamic vinegar garnished with spring onions.</i>	7.80
<b>GALICIAN PORK</b> <i>Tender pork leg marinated in garlic, paprika and white wine, served with diced potatoes.</i>	7.80
<b>CHICKEN SKEWERS</b> <i>Grilled chicken breast skewers with a choice of either zingy lemon butter or satay sauce.</i>	9.50
<b>CHICKEN SAMOSA</b> <i>Crispy deep fry patty filled with delicious spiced minced Chicken, finely chopped onions, and cilantro.</i>	6.90

### VEGGIE

<b>MUSHROOM CROQUETAS</b> <i>A delicious gourmet croquet made with boletus mushrooms and a smooth, creamy béchamel.</i>	6.90
<b>TORTILLA</b> <i>Authentic Spanish omelette combining potatoes, eggs, onion and a pinch of paprika, served with homemade aioli.</i>	5.90
<b>HALLOUMI FRIES</b> <i>Fried Halloumi Cheese with Salsa Brava.</i>	7.30
<b>BUFFALO CAULIFLOWER</b> <i>Spicy crispy buffalo florets coated in a sticky sweet chilli sauce.</i>	6.90
<b>PARMESAN &amp; TRUFFLE FRIES</b> <i>Fries drizzled in truffle oil and topped with parmesan cheese.</i>	6.50
<b>MOZARELLA STICKS</b> <i>A blend of succulent mozzarella cheese coated in a crunchy breadcrumb.</i>	6.20

### VEGAN

<b>PADRON PEPPERS</b> <i>Deep fried Spanish green peppers with a sprinkle of rock salt.</i>	6.20
<b>GREEN GYOZA</b> <i>Edamame, carrot, white raddish and pea Gyozas, served crispy with soy sauce.</i>	7.20
<b>STUFFED VINE LEAVES</b> <i>Greek style Vine leaves stuffed with rice, herbs &amp; spices.</i>	6.50
<b>PICKLED AUBERGINE</b> <i>Deliciously flavored with garlic, dry red chilis, oregano and fennel seeds.</i>	5.90
<b>PUMPKIN SOUP</b> <i>Delicious creamy pumpkin soup with truffle oil and seeds.</i>	5.90

### SHARING BOARDS

<b>CHARCUTERIE</b> <i>A selection of Iberian-cured meats, Lomo, Salchichón Chorizo, Jamon served with pickled cornichons and olives</i>	17.50
<b>CHEESE</b> <i>A selection of Spanish cheeses including manchego, cabra, tetila, Mahon served with grapes, cranberries, crackers and membrillo</i>	16.90
<b>MEZZE</b> <i>Flat Bread served with 3 dips, Hummus, Tatziki, Guacamole (can be served with gluten free, Vegan bread)</i>	9.90

### SIDES

<b>LIGHT GREEN SALAD</b> <i>Mixed salad of lettuce, red onion, cucumber and cherry tomato, dressed with olive oil and balsamic.</i>	4.90
<b>PORTION OF BREAD</b> <i>Served with a side of Romescu sauce and butter .</i>	3.70
<b>SWEET POTATO FRIES</b> <i>Sweet potato fries lightly salted.</i>	4.60

### DESSERTS

<b>CHURROS</b> <i>Churros coated in cinnamon sugar served with a chocolate sauce.</i>	6.90
<b>SORBET</b> Choice of Lemon, Mango or Raspberry	4.80 4.80 4.80
<b>AFFOGATO AL CAFFE</b> <i>Vanilla ice cream topped with a shot of fresh espresso.</i>	4.50
<b>CAKE OF THE WEEK</b> <i>Please ask your server for this weeks selection.</i>	5.50