



GROUP SHARING MENU

£30 PER HEAD

Padrón peppers with Halen Môn sea salt

...

Our own-recipe marinated olives with chilli, lemon, garlic and rosemary

...

Catalan bread with olive oil, garlic and fresh tomato

...

Selection of Spanish cured meats served with celeriac rémoulade

...

Salt cod croquetas, piquillo pepper purée and aioli

...

Tiger prawns with chilli, garlic, lemon butter

...

Chargrilled chicken thighs with shabu shabu dressing and fried chickpeas

...

Chargrilled lamb skewers with spiced chickpea purée and harissa

...

Spiced aubergine with onion confit, fritarda sauce and lavosh bread

...

Patatas bravas with spiced tomato fritarda sauce and aioli

...

Mixed leaf salad with cherry tomato, cucumber, avocado, spring onion and our house dressing

All dishes are subject to availability and we reserve the right to replace unavailable dishes with a similar item. Due to processes within our kitchen environment, all dishes may contain traces of nuts and/or gluten. Please inform us if any of your party have any food allergy, intolerance or sensitivity so we can provide further information on ingredients and preparation procedures. Please note, we use the same fryers to cook multiple dishes, please ask if you have any questions about cross-contamination.