

## **GROUP SHARING MENU - £40 PER HEAD**

Padrón peppers with Halen Môn sea salt

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

Meatballs in tomato fritarda sauce

Chargrilled chicken with romesco sauce

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

## **DESSERTS**

Creme Catalan

Tarta de Santiago with salted caramel Chantilly cream

Selection of ice creams

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.