



VEGAN MENU

PARA PICAR

Gordal olive and guindilla pepper skewer	1.5 each
Padrón peppers with Halen Môn sea salt	5
Roasted Valencia almonds	4
Our own-recipe marinated olives with chilli, lemon, garlic and rosemary (vg)	4
Catalan bread with olive oil, garlic and fresh tomato (vg)	4
Sourdough bread with olive oil and Pedro Ximénez balsamic (vg)	3.5
Roasted peppers on garlic toast	7.5

VEGETABLES

Mixed leaf salad with cherry tomato, cucumber, avocado, spring onion and our house dressing	6
Chargrilled sweet potato with mango and chilli	6.5
Chargrilled heritage carrots, beetroot, crispy kale, and Tenderstem broccoli with smoked aubergine purée, walnuts	8
Roasted cauliflower with shabu shabu satay dressing and fried chickpeas	7.5
Spiced aubergine with onion confit, fritarda sauce and lavosh bread	7
Patatas bravas with spiced tomato fritarda sauce	6.5

DESSERTS

Warm chocolate brownie with chocolate crumble, butterscotch sauce, peanut and chocolate chip ice cream (vg)	6.5
Selection of ice creams/sorbets (v/vg)	4.5