



## PARA PICAR & CHARCUTERIE

Padrón peppers with Halen Môn sea salt (vg)

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

Catalan bread with olive oil, garlic and fresh tomato (v)

Sourdough bread with olive oil and balsamic vinegar

Bikini (toasted sandwich with jamon Serrano, Manchego & truffle butter)

Roasted beets and butternut squash salad (vg)

Chorizo, goats cheese and avocado bocadillo (hot sandwich)

Jamón serrano with celeriac remoulade 50g

Picos Blue cheese with crystal bread

## FISH

Salt cod croquetas, piquillo pepper purée and aioli (4 units)

Crispy fried baby squid with lemon aioli

# MEAT

Meatballs in tomato fritarda sauce

Jamon Ibérico croquetas (4 units)

Mini Catalan chorizo with Aspall cider

Harissa-spiced chicken thighs with mojo picón (red pepper chilli sauce)



All dishes are subject to availability. Due to processes within our kitchen environment, all dishes may contain traces of nuts and/or gluten. Please inform your server if you have any food allergy, intolerance or sensitivity so they 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.





#### VEGETABLES

Grilled tenderstem broccoli with chimichurri dressing and romesco sauce (v)

Chargrilled sweet potato with mango, chilli and yoghurt dressing (v)

Roasted cauliflower with shabu shabu satay dressing and fried chickpeas (vg)

Traditional tortilla, served with aioli (prepared fresh: please allow 15 mins) (v)

Patatas bravas with spiced tomato fritarda sauce and aioli (v)

Spiced aubergine with onion confit, fritarda sauce and lavosh bread (v)

### DESSERTS

Spanish sticky toffee cake, with lemon and cinnamon cream, toffee sauce and vanilla ice cream

Strawberry craqueline with custard diplomat and white chocolate Strawberry choux pastry, filled with vanilla custard, topped with white chocolate

Almond tart with salted caramel Chantilly cream (v)

Turrón crème Catalan (v)

Hazelnut delight(v) Chocolate meringue with Nutella cream, hazelnut ice cream

Warm vegan chocolate brownie with chocolate crumble, butterscotch sauce, peanut and chocolate chip ice cream (vg)

Selection of ice creams / sorbets (v/vg)(3 scoops of your choice: vanilla, hazelnut tonka bean, chocolate, pistachio, vegan peanut butter, vegan caramel sea salt, raspberry sorbet, lemon sorbet)

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