

GROUP MENU

£45 PER HEAD (applicable for parties of 7 or more)

Padrón peppers with Halen Môn sea salt (vg)

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

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Selection of Spanish cured meats (lomo, chorizo magno, chorizo artisan León) served with celeriac rémoulade

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Salt cod croquetas, piquillo pepper purée and aioli

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Tiger prawns with chilli, garlic, lemon butter

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Meatballs in tomato fritarda sauce

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

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Chargrilled lamb skewers with butter bean hummus and harissa yoghurt

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

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

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

DESSERTS

Crème Catalan (v)
Almond tart with salted caramel Chantilly cream (v)

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Selection of ice creams (v/vg)