



# 3 for £18 OFFER

\*T&C'S APPLY  
SELECT DISHES ONLY  
6pp max.

## TAPAS

Padrón peppers with Halen Môn sea salt (vg).

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

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

Sourdough from Pollen Bakery with olive oil and Pedro Ximenez balsamic vinegar (vg).

Bikini (toasted sandwich with jamón serrano, Manchego and truffle butter).

Boquerones: marinated anchovies in olive oil with mixed peppers on crostini.

Peppers, onions and smoked aubergine, with confit garlic and vegan cheese.

Served on top of coca bread (vg).

Jamón serrano with celeriac rémoulade 60g.

Crispy fried baby squid with lemon aioli.

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

Meatballs in tomato fritarda sauce.

Mini Catalan chorizo with Aspall cider.

Jamón ibérico croquetas.

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

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 (vg)

Heritage carrots with walnut pesto, cauliflower hummus and grated Idiazabal (v)

Vegetable paella arancini balls with smoked aubergine purée (vg)



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 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.



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## DESSERTS

Almond tart with salted caramel Chantilly cream (v)

Turrón crème Catalan (v)

A Spanish take on crème brûlée with a hint of turrón nougat.

Warm vegan chocolate brownie, peanut butter chocolate crumble, hazelnut praline sauce, coffee ice cream (vg).

Basque cheesecake (baked vanilla cheesecake) with Biscoff sauce (v).

Tres Leches cake: traditional Spanish sponge pudding, Italian meringue (v).

Caramel flan with syrup and burnt orange (vg).

Selection of ice creams / sorbets (v/vg).

(3 scoops of your choice: vanilla / double chocolate / toffee fudge / white chocolate, raspberry and Oreo / vegan raspberry ripple / vegan coconut / raspberry sorbet / lemon sorbet)



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