



# 3 for £18

**Mix and match any 3 dishes for £18**

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## **PARA PICAR CHARCUTERIE**

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 (v)

Solo Bread sourdough served with flavoured butter (V)

Solo Bread Focaccia with extra virgin olive oil and Pedro Ximenez vinegar (vg)

Jamon Serrano with celeriac remoulade 50g

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

## **MEAT**

Meatballs in tomato fritada sauce with red wine jus

Jamón ibérico croquetas (4 units)

Mini Catalan Chorizo with Aspall cider

Sweet and spicy chicken wings in chilli sauce

## **FISH**

Salt cod fritters with tartare sauce (4 units)

Crispy fried baby squid with lemon aioli



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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## VEGETABLES

Tenderstem broccoli in chilli and garlic (vg)

Chargrilled sweet potato with romesco & crispy kale (Vg)

Traditional tortilla with aioli, served ambient (v)

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

Aged Manchego cheese croquetas with sweet and sour quince aioli (4 units)

Heritage tomato and Monte Enebro salad with lemon dressing (V/Vg)

## DESSERTS

Almond tart with ginger and honey cream (V)

Sugar dusted mini doughnuts with raspberry and chocolate served with chocolate sauce (V)

Crème Catalana - A Traditional take on creme brulee with a hint of turrón almond nougat (V)

Basque cheesecake (baked vanilla cheesecake) with Seville orange cream (V)



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