



# 3 for £18 OFFER

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

## Para Picar & Charcuterie

Padrón Peppers with Halen Môn sea salt (vg)

Olives marinated with chilli, lemon, garlic and thyme

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

Sourdough from Solo bakery with Olive Oil and Pedro Ximénez balsamic vinegar (vg)

Bikini (Toasted sandwich with Jamón Serrano, Manchego and truffle butter)

Wild Mushrooms on Sourdough (vg)

Jamón Serrano with celeriac rémoulade

## Fish & Meat

Meatballs in tomato fritada sauce

Mini Catalan chorizo cooked in cider

Jamón Ibérico croquetas

Crispy squid with lemon aioli

Salt cod croquetas, piquillo pepper purée and 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

Traditional tortilla served with aioli (v)

Patatas Bravas with spiced Fritada sauce and aioli (v)

Vegetable paella arancini with smoked aubergine puree (vg)

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

Heritage tomato salad with red onion and caper berries (vg)

## Desserts

Almond tart with salted caramel Chantilly cream (v)

Traditional crème Catalan with orange and cinnamon (v)

Warm vegan chocolate brownie, peanut butter crumble and coffee ice cream (vg)

Churros with a chocolate toffee sauce (v)

Pear tart with hazelnut and a vanilla cream

Ice cream/ Sorbet (3 scoops: see main menu for flavours)



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