



# A TASTE OF TAPAS

*A menu designed to share...*

**£40pp**

## **Arrival Drink**

Bellini

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Padrón peppers with Halen Môn sea salt (vg)

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

Aged Manchego served with bittersweet figs & olive torta

Salt cod croquetas, piquillo pepper puree and alioli

Harissa spiced chicken thighs with sobrasada sauce

Meatballs in tomato fritarda sauce

Spicy Bomba rice with tenderstem broccoli & crispy shallots (vg)

Patatas bravas with spiced tomato fritada sauce and alioli (v/vg)

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## **Dessert**

Tarta de Santiago - Almond tart with salted caramel mousse (v)



# A TASTE OF TAPAS

*A menu designed to share...*

**£40pp**

*Vegetarian*

**Arrival Drink**

Bellini

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Padrón peppers with Halen Môn sea salt (vg)

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

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

Caramelised cauliflower with shabu shabu (vg)

Traditional tortilla, served with alioli (v)

Chargrilled sweet potato, mascarpone and green herb sauce, pumpkin seeds (v)

Spicy Bomba rice with tenderstem broccoli & crispy shallots (vg)

Spanish Barbastro tomato salad, basil oil & pickled shallots (vg)

Patatas bravas with spiced tomato fritada sauce and alioli (v/vg)

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## **Dessert**

Tarta de Santiago - Almond tart with salted caramel mousse (v)

Due to processes within our kitchen environment, we cannot guarantee the total absence of allergens. 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. All prices are inclusive of VAT. An optional 12.5% service charge will be added to the bill. All tips are fully and fairly distributed amongst our team.



# A TASTE OF TAPAS

*A menu designed to share...*

£40pp

*Vegan*

## **Arrival Drink**

Bellini

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Padrón peppers with Halen Môn sea salt (vg)

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

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

Caramelised cauliflower with shabu shabu (vg)

Chargrilled sweet potato with mojo picon (vg)

Spicy Bomba rice with tenderstem broccoli & crispy shallots (vg)

Spanish Barbastro tomato salad, basil oil & pickled shallots (vg)

Patatas bravas with spiced tomato fritada sauce and vegan alioli (vg)

Vegan special- please ask server for details (vg)

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## **Dessert**

Tarta de Santiago - Almond tart with salted caramel mousse (v)

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# A TASTE OF TAPAS

*A menu designed to share...*

**£40pp**

*Pescatarian*

## **Arrival Drink**

Bellini

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Padrón peppers with Halen Môn sea salt (vg)

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

Salt cod croquetas, piquillo pepper purée and alioli

Crispy fried baby squid with lemon alioli

Gambas pil pil: Tiger prawns with chilli and garlic oil and fresh parsley

Spanish Barbastro tomato salad, basil oil & pickled shallots (vg)

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

Spicy Bomba rice with tenderstem broccoli & crispy shallots (vg)

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## **Dessert**

Tarta de Santiago - Almond tart with salted caramel mousse (v)

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