

TIPSY TAPAS

Fridays & Saturdays

Choose 3 dishes from the below and enjoy 90 minutes of bottomless drinks*

Padrón peppers with Halen Môn sea salt (vg)

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

Solo Bread Bakery Sourdough served with olive oil and Pedro Ximenez vinegar (vg)

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

Jamón serrano with celeriac rémoulade 50g

Salchichon served with cornichons

Chorizo Iberico Bellota served with cornichons

La Peral cheese with orange blossom honey and crystal bread

Cured pork loin served with cornichons

Salt cod croquetas with piquillo pepper purée and aioli

(4 Units)

Crispy fried baby squid with lemon aioli

***DRINKS:**

**Red Sangria | Rose Sangria | Aperol Spritz | Beer | Fizz |
Limoncello Spritz | Mimosa | Peach Bellini**

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.

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Choose 3 dishes from the below and enjoy 90 minutes of bottomless drinks*

Meatballs in tomato fritada sauce

Mini Catalan chorizo with cider

Jamón Ibérico croquetas (4 units)

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

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

Caramelised cauliflower with Shabu Shabu (vg)

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

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

Almond tart with salted caramel mousse (v)

Basque cheesecake with Biscoff sauce (v)

Summer berries with sabayon & Amontillado sherry (v)

Chocolate tart served with raspberry sorbet, raspberry coulis (vg)

Créma Catalana - A Traditional take on creme brulee (v)

Lemon cake with lemon frosting, lime curd & raspberry coulis (v)

Selection of ice creams (v/vg)

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