



£45PP

Padrón peppers with Halen Môn sea salt (vg)

Selection of Spanish cured meats and cheeses

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

Salt cod croquetas, piquillo pepper purée and alioli

Harissa spiced chicken thighs with mojo picon

Meatballs in tomato fritada sauce

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

Tenderstem broccoli with garlic and chilli (vg)

### **Desserts**

Mini Crema Catalana - A traditional take on crème brûlée (v)

Tarta Santiago - Almond tart (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.



## VEGETARIAN £40PP

Padrón peppers with Halen Môn sea salt (vg)

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

Heritage tomato salad with basil oil (vg)

Caramelised cauliflower with shabu shabu (vg)

Traditional tortilla, served with alioli (v)

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

Tenderstem broccoli with garlic and chilli (vg)

### **Desserts**

Mini Crema Catalana - A traditional take on crème brûlée (v)

Tarta Santiago - Almond tart (v)

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## **PESCATARIAN £45PP**

**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**

**Calamares fritos with lemon alioli**

**Gambas Pil Pil: Tiger prawns with chilli and garlic oil**

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

**Heritage tomato salad with basil oil (vg)**

**Tenderstem broccoli with garlic and chilli (vg)**

### **Desserts**

**Mini Crema Catalana - A traditional take on crème brûlée (v)**

**Tarta Santiago - Almond tart (v)**

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