

£45PP

Padrón peppers with Halen Môn sea salt (vg)

Selection of Spanish cured meats and cheese

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

Salt cod croquetas, piquillo pepper purée and alioli

Chargrilled harissa chicken with Salsa de Almendras, roasted almonds and chilli sauce

Meatballs in tomato fritada sauce

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

Tenderstem broccoli with spicy romesco (vg)

Desserts

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

Tarta Santiago - Almond tart (v)



VEGETARIAN £40PP

Mixed olives (vg)

Padrón peppers with Halen Môn sea salt (vg)

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

Pisto with goats cheese - aubergine, courgettes, peppers, onions & tomato frito (v)

Caramelised cauliflower with shabu shabu (vg)

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

Tenderstem broccoli with spicy romesco (vg)

One of our vegetarian specials (vg)

Desserts

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

Tarta Santiago - Almond tart (v)



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

Pisto with goats cheese - aubergine, courgettes, peppers, onions & tomato frito (v)

Gambas Pil Pil: Tiger prawns with chilli and garlic oil

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

Tenderstem broccoli with spicy romesco (vg)

Desserts

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

Tarta Santiago - Almond tart (v)



VEGAN £40PP

Mixed olives (vg)

Padrón peppers with Halen Môn sea salt (vg)

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

Pisto - aubergine, courgettes, peppers, onions & tomato frito (vg)

Caramelised cauliflower with shabu shabu (vg)

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

Tenderstem broccoli with spicy romesco (vg)

Dessert

Chocolate tart, raspberry sorbet, raspberry coulis (vg)