

APERITIVO

- **Limonciello spritz** £8.95
Prosecco, lemon and thyme
- **Blackberry and almond spritz** £8.95
Vanilla vodka, Chambord, prosecco, raspberry soda
- **Non-alcoholic Sangria** £5.50
Orange and cranberry juice, ginger beer

ENTRANTES

Appetizer

- **Pan con balsamico** £4.25
Chargrilled bread, balsamic and olive oil
- **Pan con tomate** £5.25
Tomato, bread, oregano, garlic oil
- **Costillas barbacoa *** £7.95
Sticky BBQ ribs, chives and crispy onions
- **Palomitas de halloumi** £7.25
Halloumi popcorn, harissa aioli
- **Aceitunas manzanilla** £4.25
Manzanilla olives, rosemary, garlic, mixed peppers

CARNE

Meat

- **Bocaditos de pancetta *** £7.95
Salt and pepper belly pork bites, fresh coriander
- **Chorizo al vino tinto** £7.25
Chorizo in red wine, honey and fresh bay leaf
- **Muslo de pollo marinado con pimenton, comino y cilantro** £7.75
Paprika, cumin and coriander marinated chicken thigh
- **Albondigas con tomate** £6.95
Meatballs, lightly spiced tomato sauce
- **Pinchos de cordero, cous cous harissa *** £8.50
Lamb koftas, harissa cous cous, tzatziki

PESCADOS

Fish

- **Gambas** £7.95
Roasted king prawns, garlic, chilli, spring onions
- **Calamares** £7.25
Calamari, Sriracha aioli
- **Palitos de pescado** £6.95
Fish goujons, tartare sauce, confit lemon salad
- **Lubina, arroz con ajos tiernos, butifarra nduja *** £8.75
Seabass, wild garlic risotto, nduja sausage
- **Carrilleras de pescado, leche de coco con especias, almendras tostadas *** £6.95
Cod cheeks, spiced coconut milk, toasted almonds

VEGETARIANOS

Vegetarian

- **Pimientos de Padron** £6.95
Padron peppers, garlic, Maldon sea salt
- **Bombones queso de cabra** £7.25
Goats cheese, honey and chive bon bons, chilli jam
- **Tortilla con pimiento y cebolla *** £6.95
Potato, red pepper and onion tortilla, garlic aioli
- **Croqueta de setas, pure de cebolla y trufa** £6.95
Mushroom croquettes, white onion and truffle puree
- **Bocaditos de coliflor** £6.95
Sriracha and honey cauliflower bites, mint yoghurt

CHARCUTERIE

- **Serrano** £6.75
Serrano ham, pickles, garlic croutons
- **Somalo lomo** £6.95
Cured pork loin, pickles, garlic croutons
- **Manchego** £6.50
Semi cured Manchego, quince jelly, PX marmalade, crackers
- **Vega de llos picos** £6.50
Blue cheese, quince jelly, PX marmalade, crackers
- **Tabla mixta *** £16.50
Selection of meats and cheeses, pickles, garlic croutons, quince jelly, PX marmalade, crackers

GUARNICIONES

Sides

- **Patatas bravas** £6.25
Lightly spiced tomato sauce, garlic aioli
- **Patatas con nduja y Manchego** £7.25
Nduja and Manchego loaded fries
- **Patatas iberico** £6.25
Crispy iberico pork, sauteed new potatoes, garlic aioli
- **Judías verdes** £4.75
Garlic and soy roasted green beans
- **Ensalada de tomate, cebollo roja y corazon de lechuga** £6.50
Tomato, red onion, baby gem salad with toasted pumpkin seeds

ESPRESSO MARTINI

- **Original espresso Martini *** £8.95
- **Hazelnut espresso Martini *** £8.95
- **Baileys espresso Martini *** £8.95

EARLY BIRD
3 dishes for £17.95

Wednesday to Friday
12 – 2.30pm

Tuesday to Thursday
5 – 6.30pm

Please note individual restaurant opening times.
Dishes with an * are not included in the early bird offer.

