



TAPAS-STYLE DISHES, MADE FOR SHARING, COOKED FRESH AND SERVED AS SOON AS THEY'RE READY. FOOD MAY ARRIVE SEPARATELY.

Nibbles

House-Marinated Olives

Marinated green Boscaiola olives with herbs & citrus **5.5** VE, GF

Whipped Burrata

Burrata with smoked chilli honey, crispy garlic and charred sourdough **9** V

Edamame Hummus

Edamame & Butterbean Hummus topped with toasted pinenuts, with charred sourdough **7.5** VE

Pan con Tomate

Heritage Tomatoes on toasted sourdough with smoked almonds, garlic and extra virgin olive oil **7** VE

Fried Chips & Dips

Tortilla chips served with house salsas: pico de gallo, salsa verde morita and salsa morita **6.5** VE, GF

Sunday Roasts

Our Traditional Roasts with all the Trimmings are available every Sunday from 12pm alongside our Tapas Menu.

Veg

Fried Goats Cheese

Fried goats cheese bonbons with charred courgette and almond and lemon gremolata **3.5** each V

Fried Aubergine

Fried aubergine with saffron honey, smoked pine nuts and whipped ricotta **9** GF, V, VE*

Cauli Wings

Deep Fried crispy cauliflower in a citrus, chilli & maple glaze **10** VE, GF

Spanish Omelette

Classic thick omelette with potato, cheese and onion with smoked garlic aioli **9** V, GF
Add **Chorizo Bits** +3

Fish

Fish Tacos

Soft tacos filled with crispy fish, pico de gallo, salsa verde and lime with pickled red cabbage **12**

Gambas Pil-pil

King prawns sizzling in fragrant garlic oil with chilli and parsley **12** GF

Fried Calamari

Crispy calamari with saffron aioli, charred lemon and parsley **11**

Roasted Salmon

Achiote and orange roasted salmon with avocado, lime and onion salsa and roasted chilli crème fraîche **14** GF

Meat

Birria Tacos

Slow-braised beef birria tacos with onion, coriander, lime and rich birria dipping liquor **15**

Pollo Asado

Charred marinated chicken with pickled watermelon and burnt spring onion crema **14** GF

Sticky Chorizo

Charred chorizo skewers with paprika yoghurt, salsa morita and crispy shallots **10.5** GF

Crispy Chicken

Buttermilk fried chicken tenders **11.5**
Choose **Chipotle Honey** or **Garlic Manchego**

Croquetas de Jamón

Serrano ham & Manchego croquetas with tomato & chillo jam, grated Manchego & aioli **4** each

Albóndigas

Beef meatballs, red pepper & paprika tomato sauce with a crispy manchego crumb **10.5** GF*

Sides

Patatas

Crispy potatoes GF, VE with:
• Our bravas sauce and herb oil **6**
• House-spice Blend **5.5**
Add **Aioli** or **Vegan Aioli** +0.5

House Salad

Summer leaves, avocado, courgette, green tahini & lemon dressing, sesame seeds GF, VE **6.5**

Elotes

Charred corn with salsa verde and charred lime rolled in feta cheese GF, *VE **9**

Charred Summer Greens

Charred summer greens with lemon whipped ricotta and chipo-roasted hazelnuts GF, VE* **7**

Heritage Tomato & Cucumber Salad

Marinated heritage tomatoes and cucumber with harissa-roasted seeds, coriander yoghurt GF, VE* **7.5**

Baked Sweet Potato

Twice baked sweet potato, lime sour cream, salsa macha & coriander GF, VE* **7**

GF = GLUTEN FREE V = VEGETARIAN VE = VEGAN * = ON REQUEST

PLEASE TELL YOUR SERVER ABOUT ANY ALLERGIES. WE HANDLE ALL MAJOR ALLERGENS AND CANNOT GUARANTEE THAT ANY DISH IS ALLERGEN-FREE. ASK TO SEE FULL ALLERGEN INFO.

A 10% DISCRETIONARY SERVICE CHARGE IS ADDED TO YOUR BILL BEFORE ANY DISCOUNTS. TIPS ARE SHARED FAIRLY. THANK YOU FOR CHOOSING TO DINE AT OUR INDEPENDANT RESTAURANT. YOUR CUSTOM ISN'T TAKEN FOR GRANTED.



Tapas Bowls

AVAILABLE WEEKDAYS 12PM - 3PM
PERFECTLY PORTIONED FOR LUNCH

Cauli Wings, Patatas, Garlic Aioli, Side Salad	13
Fried Calamari, Patatas, Garlic Aioli, Side Salad	14
Meatballs, Patatas, Garlic Aioli, Side Salad	14
Boneless Crispy Chicken, Habanero Honey, Garlic Crisps, Patatas, Side Salad, Garlic Aioli	14
Garlic Boneless Crispy Chicken, Grated Manchego, Garlic Crisps, Patatas, Side Salad, Garlic Aioli	14
Crispy Fish Bites, Patatas, Garlic Aioli, Side Salad	15

Sangria Sessions

ENJOY 90 MINUTES OF UNLIMITED DRINKS WITH A SELECTION OF TAPAS OF YOUR CHOICE
OFFER IS ONLY VALID WHEN FULL TABLE OPT-IN. EVERY DAY 12PM - 3PM (LAST BOOKING 3PM) & ALL DAY FRIDAY
STARTERS, EXTRA DISHES AND DESSERTS CAN BE ORDERED SEPARATELY

Sides (CHOOSE ONE)

- Patatas bravas, soft herb oil, smoked salt **VE**, **GF**
- Crispy sweet potato fries with smoked salt and aioli **VE**, **GF**
- Summer leaves, avocado, courgette, green tahini & lemon dressing, sesame seeds **GF**, **VE**
- Charred summer greens with lemon whipped ricotta and chipotle-roasted hazelnuts **VE***, **GF**
- Crispy potatoes coated in our house spice blend and chilli oil **VE**, **GF**
- Marinated heritage tomatoes and cucumber with harissa-roasted seeds and coriander yoghurt **VE***, **GF**

Tapas (CHOOSE TWO)

- Fried Aubergine, Saffron Honey, Smoked Pine Nuts, British Ricotta **V**, **GF**
- Cauli Wings, Citrus, Fermented Chilli & Maple Dressing **VE**, **GF**
- Dry-Aged Beef Meatballs, Tomato Sauce, Fried Garlic & Manchego Crumb **GF***
- Buttermilk fried chicken tenders Choose **Chipotle Honey** or **Garlic Manchego**
- Charred chorizo skewers with paprika yoghurt, salsa morita and crispy shallots **GF***
- Fried Calamari, Charred Lemon, Saffron Aioli, Parsley
- King Prawns, Confit Garlic Oil, Red Chilli, Parsley **GF**

Standard 40PP

- SANGRÍA Red, Rose, White or Alcohol Free
- BEER Damm Lemon Shandy or Estrella 0.0%
- (above drinks are also included in Premium)

Premium 45PP

- SANGRÍA Cava, Blackberry
- BEER Victoria Malaga or Complot IPA
- HOUSE WINE White, Red or Rose

SCAN THE QR CODE TO SIGN UP AND SEE YOUR AVAILABLE
REWARDS. TO EARN LOYALTY POINTS AND GET ANY
DISCOUNTS, PROVIDE YOUR EMAIL ADDRESS OR PHONE
NUMBER WHEN ORDERING

