Vegan Menu

NTRRI ES

House Marinated Mixed Olives		Hummus, Toasted Seeds, Sourdough Baguette	6.5
Bread Basket with a Selection of Toasted Sourdough with Garlic Aioli Add Oil & Balsamic +1.58		Pan con Tomate, Roasted Garlic Oil, Sourdough Baguette	6
TAPAS			
Fried Aubergine, Saffron Maple, Smoked Pine Nuts 6F		Cauli Wings, Citrus, Fermented Chilli & Maple Dressing 6F	8
Charred Tenderstem Broccoli, Ajo Blanco, Chilli Oil, Corn Kernels		Chipotle-roasted Mushroom Skewers, Smoked Pepper & Tomato Salsa, Mojo Verde 6F	9
Charred Padron Peppers, Mojo Rojo, Smoked Garlic Aioli &F	10		
SIDES			
Patatas Bravas, Soft Herb Oil, Smoked Salt 6F Add Garlic Aioli + 8.58		Red Chicory & Beetroot Salad, Fennel, Blood Orange, Toasted Pumpkin Seeds &F	7
Roasted Winter Greens, Pumpkin 7 Seed Romesco 6F	.5	Saffron Rice, Mojo Rojo 6F	6
Butter Beans, Roasted Cherry Tomatoes, Smoked Paprika 6F	6		
DE	ESSE	ERTS	
Banoffee Sundae, Toffee Sauce, Biscoff, Banana, Salted Caramel,		Churros, Cinnamon Sugar, Chocolate Sauce, Biscoff	7

Sauce

Ice Cream