

tapas DINNER MENU ENGLISH



pan con tomate (bread with tomato, a local favourite) 4.25 (vegan)

sicilian green olives 3.95 (vegan)

tandoori spiced almonds (spiced in house) 3.75 (v)

grilled halloumi (cypriot cheese) with our house tomato relish 7.95 (v)

fresh anchovies in jerez vinegar and olive oil 8.60

gyozas with fermented soy dressing 7.80 (vegan)

lazy peppers - roasted bell peppers with goat's cheese and a touch of chilli oil 8.75 (v)

firebug bravas, twice cooked with creme fraiche and smoked chilli chipotle sauce 6.25 (v)

labneh - garlic infused greek yogurt, walnut & hazelnut dukkah, capers, mint, pomegranate and toasts 8.95 (v)

truffle César - romaine lettuce, house dressing, croutons, bacon, parmesan 7.50

asian salad, raw vegetables, sesame, gluten free soy & tahini vinaigrette, cashews, orange, avocado 7.90 (vegan)

burrata salad with beetroot, pesto, sauteed seasonal vegetables, orange, grapes and balsamic reduction 12.50 (v)

croquettes - mixed seasonal mushroom with truffle oil and cream of goats cheese 7.50 (v) (3)

croquettes of the day (chef's choice) 7.50 (v) (3)

huevos rotos - a local dish with fried eggs and french fries, topped with acorn fed iberian ham 11.95

huevos rotos vegetarian - fried eggs and french fries topped with mushroom paté, truffle oil and parmesan 10.95 (v)

drunken prawns sautéed in garlic, butter, white wine and lemon served with flour wraps and secret sauce 12.95

smoked salmon carpaccio with horseradish mousse and a white miso vinaigrette 11.90

japanese style sticky chicken wings 8.75

mexican pulled pork tacos, five hour slow cook in orange juice, blue corn tortillas, pickled onion, hot sauce 10.80

crispy peking duck pancakes, blueberry & ginger hoisin, spring onion, cucumber and leek salad 13.95

pan fried chorizo with garlic and herb croutons 7.90

popcorn chicken fingers coated with "corn flakes" and a honey mustard dip 9.90

gourmet hamburger, grilled foie, caramelised onion, parmesan cheese, rocket, brioche bun, beef demi glace 12.95

selection of charcuterie, spanish cold cuts 11.50

acorn fed iberian ham 12.90

desserts daily selection of desserts

**ONLY FREE RANGE EGGS SERVED
LOCALLY BAKED BREADS**

10% supplement on terrace prices include VAT