

tapas DINNER MENU ENGLISH



pan con tomate (bread with tomato, a local favourite) 3.50 (vegan)

sicilian green olives 3.95 (vegan)

tandoori spiced almonds (spiced in house) 3.50 (v)

guacamole with corn chips and fresh tomato salsa 7.50 (v)

gyozas with fermented soy dressing 7.30 (vegan)

twice cooked parmesan french fries 4.50 (v)

firebug bravas, twice cooked with creme fraiche and smoked chilli chipotle sauce 5.25 (v)

labneh - garlic infused greek yogurt, walnut & hazelnut dukkah, capers, mint, pomegranate and toasts 8.50 (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 11.50 (v)

mezze - hummus, borani labo (yogurt & beetroot), muhumarra, cous cous, flour tortillas, dukkah, feta cheese 12.50 (v)

croquettes - mixed seasonal mushroom with truffle oil and cream of goats cheese 6.75 (v) (3)

croquettes - made with blue cheese and walnuts 6.75 (v) (3)

nachos - corn tortilla chips, warm cheese sauce, mexican beans, jalepeños, pico de gallo, sour cream 9.90 (v)

nachos texan - chili con carne, corn tortilla chips, warm cheese sauce, jalepeños, pico de gallo, sour cream 11.90

huevos rotos - a local dish with fried eggs and french fries, topped with acorn fed iberian ham 10.95

huevos rotos vegetarian - fried eggs and french fries topped with mushroom paté, truffle oil and parmesan 7.95 (v)

drunken prawns sautéed in garlic, butter, white wine and lemon served with flour wraps and secret sauce 11.95

smoked salmon carpaccio with horseradish mousse and a white miso vinaigrette 8.90

japanese style sticky chicken wings 8.25

crispy peking duck pancakes, blueberry/ ginger hoisin, spring onion, cucumber and leek salad 10.95

pan fried chorizo with garlic and herb croutons 7.50

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 11.95

selection of charcuterie, spanish cold cuts 9.95

acorn fed iberian ham 50g 5.95 100g 11.45

desserts daily selection of desserts