

Tapa Set Menu

£30.00

PER PERSON INC VAT

WE ARE A TAPAS RESTAURANT AND OUR SET MENU IS SERVED IN A SHARING STYLE USING ONLY THE VERY BEST INGREDIENTS.

SHOULD YOU HAVE ANY PARTICULAR GUEST REQUIREMENTS PLEASE LET US KNOW.

Starter Course

ACEITUNAS (GF)

MANZANILLA OLIVES IN OUR HOUSE MARINADE

PAN

FRESHLY BAKED CRUSTY BREAD

PAN CATALAN

FRESHLY TOASTED BREAD
PREPARED WITH TOMATO & GARLIC

SELECCIÓN DE IBÉRICOS (GF)

SELECTION OF 4 FAMOUS STYLES OF CURED MEATS FROM SPAIN:
CHORIZO, LOMO, SALCHICHON &
JAMON SERRANO

Main Course

ALBÓNDIGAS

OUR MEATBALLS ARE MADE WITH BEEF & PORK & COOKED SLOWLY ON A GENTLE HEAT IN OUR SPECIAL RECIPE SAUCE

PATATAS BRAVAS (GF)

CRISPY POTATOES WITH ALIOLI & OUR SPICY BRAVAS SAUCE

CHORIZO DE LA CASA

MEDIUM SPICY CHORIZO WITH PIQUILLO PEPPERS, CHERRY TOMATOES, ROCKET & WHITE WINE

GAMBAS AL AJILLO (GF)

KINGS PRAWNS PAN FRIED WITH GARLIC & FRESH CHILLI

CALAMARES A LA ANDALUZA

DEEP FRIED SQUID SERVED WITH ALIOLI

ENSALADA VERDE (GF)

SPINACH, TENDERSTEM BROCCOLI, APPLE & WALNUT WITH A LIME VINAIGRETTE

BROCHETA DE POLLO (GF)

ORGANIC CHICKEN MARINATED IN WHITE WINE & SPICES, GRILLED WITH PADRON PEPPERS WITH A LEMON & THYME GLAZE

Sharing Desserts

SERVED MINI STYLE TO SHARE

GIN & TONIC SORBET (GF)

A TRULY REFRESHING DESSERT
BEST HAD TO START IF HAVING ALL
OF OUR DESSERTS

CHOCOLATE MOUSSE

A RICH AND DECADENT VERSION OF
ONE OF OUR FAVOURITE DESSERTS

VANILLA ICE CREAM (GF)

NATURALLY MADE WITH
MADAGASCAN VANILLA PODS

CLASSIC CREMA CATALANA (GF)

OUR VERSION OF A FRENCH CRÈME
BRÛLÉE MADE WITH THE ZESTS OF
ORANGES & LEMONS & VANILLA
PODS

LEMON CRUMBLE

IF YOU LIKE IT A LITTLE ZESTY
TRY THIS FOR A COMBO OF LEM-
ON CRÈME AND DELIGHTFULLY
CRUNCHY CRUMBLE

MOLTEN CHOCOLATE BROWNIE

WE LOVE CHOCOLATE & MAKING
FRESH BROWNIES EVERY DAY IS
JUST TOO MUCH FUN