

HOW TO ORDER

To experience our tapas we suggest 5-6 dishes between 2 people.

Each dish is cooked to order and may take up to 30 minutes to be served. We kindly ask that you are ready to place your tapas order 15 minutes after your booking time so that we can deliver you and other guests the best possible experience without any delays. Thank you for your cooperation.

As dishes are freshly prepared, they will be served as soon as they are ready, not all together. Share your dishes & enjoy!

PICKS, BREAD & DIPS

MARINATED OLIVES VG GF	3.8	HANDMADE GARLIC FLATBREAD VG	4
Gordal, Manzanilla & Kalamata in olive oil with chilli, lemon, garlic & herbs		Turkish inspired bread, hand rolled and chargrilled	
GUINDILLAS VG GF	3.8	HUMMUS VG GF	2.6
Pickled chili peppers, sweet & slightly sour		Classic Mediterranean dip of chickpeas, tahini, garlic and lemon	
MED COCKTAIL MIX V D N	2.9	TZATZIKI V GF D	2.6
Mixed nuts, fried corn, fried beans & chickpeas		Greek yoghurt, cucumber, mint, dill, garlic & lemon	
SPICY KIKOS V D N	2.9	ARTISAN BREAD D	3.5
Giant corn kernels with paprika		With sea salted butter	

VEGETABLE

CHAMPIÑONES AL HORNO V D	6.5
Baked mushrooms stuffed with blue cheese & onion jam, served with a herb crust & balsamic glaze	
PIZZA MARGHERITA CROQUETAS V D	7
Handmade croquetas filled with mozzarella tomato puree & oregano. Served with onion jam and alioli	
VEGETABLE PAELLA VG GF	7
A Valencian rice dish with an assortment of vegetables	
POACHED PEAR AND BLUE CHEESE SALAD V GF D N	6.5
Poached pears in red wine, walnuts, blue cheese, red onion and rocket salad with a balsamic glaze	
CAYENNE HALLOUMI FRIES V D	7
Lightly floured & dusted with cayenne pepper, served with lemon alioli	
CHERMOULA VEG VG GF	5.8
Pan fried seasonal vegetables, marinated in cumin, paprika, garlic, lemon and coriander	
PATATAS BRAVAS VG	5
Fried potatoes topped with a smoky tomato bravas sauce	
PATATAS ALIOLI V	5
Fried potatoes topped with a creamy garlic mayo alioli	

MEAT

STEAK & BLUE CHEESE GF D	8.5
Sirloin steak strips served rare with pimientos peppers in a luxuriously creamy white wine & blue cheese sauce	
PORK BELLY	8
Marinated in apple juice, fennel, ginger & chili, slow roasted for 12 hours. Served with a fennel, ginger & balsamic glaze	
HARISSA CHICKEN GF D	8
Pan fried chicken breast strips in a creamy harissa sauce with spinach and sun-dried tomatoes	
PAELLA GF	8.2
A Valencian rice dish with chicken, chorizo, squid & king prawns	
CHORIZO Y MIEL GF	6.9
Sliced chorizo pan seared with sliced peppers and honey	
ALBONDIGAS D	7.9
Handmade pork & beef meatballs with garlic, thyme & cheddar in a smoky & slightly spiced tomato & sherry sauce	
PERI PERI CHICKEN SKEWERS GF D	7.9
Chicken skewers marinated in chili, lemon, tomato & oregano, served with tzatziki	

FISH

KING PRAWN PIL PIL GF D	8.4
King prawns pan fried with white wine, garlic, butter and chilli	
CALAMARES	7
Lightly dusted squid rings in seasoned flour, served with alioli & lemon	
COD & CHORIZO FISH CAKES D	7.6
Handmade chorizo and cod fish cakes served with lemon alioli	

V vegetarian / VG vegan / GF gluten Free
D contains Dairy / N contains nuts

ALLERGIES OR DIETARY REQUIREMENTS

Please inform us of any allergies or special dietary requirements when ordering
A full breakdown of allergens is available on request