

# 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

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

## VEGETABLE

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

## MEAT

|  |     |
|--|-----|
| <b>STEAK &amp; BLUE CHEESE</b> GF D  | 8.5 |
| Sirloin steak strips served rare with pimientos peppers in a luxuriously creamy white wine & blue cheese sauce             |     |
| <b>PORK BELLY</b>  | 8   |
| Marinated in apple juice, fennel, ginger & chili, slow roasted for 12 hours. Served with a fennel, ginger & balsamic glaze |     |
| <b>BARBADILLO CHICKEN</b> GF D   | 8   |
| Pan fried chicken breast strips in a sherry cream sauce with thyme & olives  |     |
| <b>PAELLA</b> GF   | 8.2 |
| A Valencian rice dish with chicken, chorizo, squid & king prawns   |     |
| <b>CHORIZO GNOCCHI</b> D   | 7   |
| Diced chorizo pan seared with mixed peppers & gnocchi in a slightly spiced red wine cream                                  |     |
| <b>ALBONDIGAS</b> D  | 7.9 |
| Handmade pork & beef meatballs with garlic, thyme & cheddar in a smoky & slightly spiced tomato & sherry sauce             |     |
| <b>PERI PERI CHICKEN SKEWERS</b> GF D  | 7.9 |
| Chicken skewers marinated in chili, lemon, tomato & oregano, served with tzatziki  |     |

## FISH

|   |     |
|---|-----|
| <b>KING PRAWN HARISSA</b> GF D  | 8.5 |
| Pan fried king prawns in a creamy harissa sauce with spinach & sun dried tomatoes             |     |
| <b>CALAMARES</b>  | 7   |
| Lightly dusted squid rings in seasoned flour, served with alioli & lemon                      |     |
| <b>MONKFISH ESTOFADO</b> GF   | 8.5 |
| Seared monkfish pieces with peppers, red onion & spinach in a smoky tomato & white wine sauce |     |

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