

# *tapas* DINNER MENU ENGLISH

pan con tomate (bread with tomato, a local favourite) 3.75 (vegan)

potted garden - crispy panko coated chunky avocado fingers with red miso and tahini dressing 8.95 (vegan)

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

gyozas with fermented soy dressing 7.30 (vegan)

acorn fed iberian ham 50g 5.95 100g 11.45

twice cooked parmesan french fries 4.50 (v)

grilled halloumi (cypriot cheese) with our house tomato relish 6.95 (v)

truffle César - romaine lettuce, our house dressing, croutons, bacon, parmesan 7.75

citrus salad with orange, grapefruit, fennel, beetroot, pomegranate and a garlicky whipped feta 11.50 (v)

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

black venere rice with gorgonzola, grilled shrimp, chives and orange brunoise 9.90

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 9.95 (v)

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

slow roasted pork tacos - in citrus juice, pickled onion and salsa verde (yucatán peninsula) 11.25

gourmet hamburger - creamy gorgonzola, port infused french onion, lettuce, dijon mustard and smoked bacon 10.95

ramen noodle burger - noodle bun, spring onion, rocket, soy mayo and our asian sauce 9.95

japanese style sticky chicken wings with wasabi sesame and chilli 8.25

pan fried chorizo with garlic and herb croutons 7.95

## **desserts** daily selection of desserts

ALL OUR BREADS ARE BAKED LOCALLY  
JUST AROUND THE CORNER BY OUR TRUSTED BAKER CARLOS

please inform your waiter if you have any food allergies

