tapas **DINNER MENU** ENGLISH

pan con tomate (bread with tomato, a local favourite) 4.50 (vegan) 13.

padrón peppers - small green spanish peppers, blistered and finished with sea salt 6.95 (vegan)

lazy peppers - roasted bell peppers with goat´s cheese and a touch of chilli oil 8.75 (v) 5. 10.

gyozas - with japanese citrus vinaigrette 7.80 (vegan) 4. 9. 13.

cajun spiced corn ribs - finger lickin´good (vegan) 8.95 13.

24 month cured Iberian ham - finely shaved from spanish Iberian pigs 80g 13.90

house french fries - twice-cooked, spicy moroccon harissa, scallions and black garlic aioli 6.50 (v) 1. 13.

grilled halloumi (cypriot cheese) with tomato relish 7.95 (v) 5.

croquettes (3) - mixed seasonal mushroom with truffle oil and cream of goat´s cheese 8.25 (v) 1. 5. 11. 13.

ham croquettes (3) - creamy béchamel blended with iberian ham, lightly breaded and golden-fried 8.25 1. 5. 11. 13.

meloso paella - paella style dish made with silky rice and seafood 11.90 2. 7. 11. 14.

huevos rotos - a spanish favourite, free-range eggs over crispy french fries, finished with shaved Iberian ham 12.95 1.

salt ´n´pepper calamari - seasoned with chipotle, basil and garlic, lightly fried with a ponzu dip 11.95 1. 4. 5. 9. 11. 13.

drunken prawns - sautéed in garlic, butter, white wine and lemon served with flour wraps and that secret sauce 14.95 1. 4. 5. 10. 13. 14.

open omelette - with smoked salmon, buttered leeks, feta cream, seafood pearls and a chili oil 12.70 1. 2. 5. 9.

pork tacos - 5 hours slow cooked in fresh orange juice, corn tortillas, pickled onion and sour cream (yucatán peninsula) 11.90 5. 10.

meatballs - with silky celeriac purée and a rich spanish-style gravy. 11.50 1. 5. 7. 13.

caneloni - soft pasta rolls, filled with a blend of pork and duck, topped with creamy truffle béchamel 11.95 5. 7. 13.

popcorn chicken fingers - coated with ¨corn flakes¨ and a honey mustard dip 9.95 1. 5. 8. 11. 13.

bao bao - peking duck, scallion, cucumber, hoisin-ginger-berry sauce served inside a soft steamed bao 14.95 4. 9. 13.

pan fried chorizo - sautéed in cider and crunchy croutons 10.25 10. 13.

desserts daily selection of desserts

EGG 1. FISH 2. PEANUTS 3. SOYA 4. DAIRY 5. TREE NUTS 6. CELERY 7. MUSTARD 8. SESAME SEEDS 9. SULPHUR DIOXIDE (SULPHITES) 10. MOLLUSCS 11. LUPIN 12. GLUTEN 13. CRUSTACEANS 14.