



KITCHEN & BAR

**TAPAS
MENU**

Small Plates

VERDURAS | VEGETABLES

Greek Salad | 5.00

Tomatoes, cucumber, green bell pepper, red onion, feta, olives and capers (V,D,SD)

Gazpacho Soup | 4.50

Spanish cold soup with garlic croutons 🌱 (V,W,B,SD)

Patatas Bravas | 5.00

Deep fried potatoes with bravas sauce and paprika aioli 🌱 (V,SD)

Grilled Mediterranean Vegetables | 6.00

Peppers, courgettes, aubergines, vine tomatoes, red onions, balsamic glaze 🌱 (V,SD)

Pitta Bread | 5.00

With tzatziki and houmous (V,W,SD,SE)

CARNE | MEAT

Chorizo Al Vino Tinto | 6.00

Spanish chorizo cooked in red wine (SD)

Andalusian Chicken | 6.50

Diced chicken thighs cooked in a chilli and honey sauce with raisins and pinenuts (SD)

Spanish Meatballs Albondigas | 5.00

Beef meatballs cooked in a saffron sauce with almonds and Gran Levante cheese (W,B,SD,A,D)

Lamb Kofta Kebabs | 5.00

With tzatziki and chopped parsley (W,SD,D)

MARISCO | SEAFOOD

Mediterranean Grilled Shrimp Skewers | 5.00

With lemon and coriander dressing (CR,SD)

Calamares A La Romana | 4.50

Paprika dusted fried calamari with Mojo Rojo sauce (M,SD)

Fritto Misto Di Mare | 6.00

Deep fried battered mussels, prawns and whitebait with lemon aioli (M,CR,FW,SD)

Gilda Pintxos | 4.50

Pickled anchovies with Padron peppers and olives (F,SD)

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat | **Nut (Tree Nut) Allergy:** (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts | **Other Allergy:** (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide | **Lifestyle:** 🌱 Plant-based, (V) Vegetarian