

Fiesta de Tapas

£19.95 per person

To start your table will get a selection of marinated olives, rustic breads, aged balsamic, feta cheese, olive oil, meze dips and greek flat breads, followed by a selection of the tapas below

Bruschetta rosso **V**

Toasted italian bread smothered with tomato, garlic, red onion and basil salsa

Trio fungi **V**

Sautéed button, chestnut and oyster mushrooms in a rich creamy gorgonzola sauce

Adobo bianco

Deep fried white fish marinated in white wine vinegar, fennel seeds and oregano

Fried chorizo **GF**

Spanish sausage bursting with rich flavour, simply sautéed in olive oil

Lamb kofta

Char grilled minced lamb rolled in fresh herbs and mint

Paella pequena **GF**

A mini paella with chicken, chorizo, red peppers, green peas and saffron infused rice

Sepia piccante **GF**

Pan fried octopus in a garlic, fresh chilli, and tomato salsa finished with white wine and parsley

Croquettes

Roasted chicken, mixed herbs and béchamel rolled in breadcrumbs and deep fried

Polpette (mini italian meatballs)

A blend of minced beef, breadcrumbs, parmesan, garlic and chilli served in a traditional tomato sauce

Sweet potato tortilla **GF V**

Spanish omelette with sautéed onion, sweet potato, provolone cheese and spinach bound together with eggs

Lamb tagine **GF**

Slow cooked lamb marinated in moroccan spices with sultanas, chickpeas and toasted almonds

Patatas bravas **V**

A classic tapas dish of cubed potatoes, tossed in a fresh chilli, and tomato sauce

Calamari fritti

Lightly dusted squid rings, seasoned with black pepper and paprika, served with aioli and lemon

Halloumi **V**

Deep fried halloumi bites coated in sweet paprika, with sun dried tomato & pepper chutney

Chicken wings **GF**

Char grilled chicken wings marinated in paprika, chilli, cumin and lime zest

*All dishes are served for sharing & portioned in relation to your party size
Please inform us of any allergies or special dietary requirements*