

Fiesta de Tapas

£29.95 per person

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

Trio fungi

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 DF**

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

Lamb kofta

Char grilled minced lamb rolled in fresh herbs and mint, served with tzatziki

Paella pequena **GF**

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

Polpette

Pork and beef italian meatballs in a rich tomato sauce

Garbanzos **GF**

Smoked pancetta, chorizo, roast peppers and chickpeas stew in a rich tomato sauce

Pollo con tartufo

Chicken thighs and mushrooms in a black truffle creamy sauce

Sweet potato tortilla **GF V**

A Spanish omelette made with onions, sweet potato, spinach and provolone

Chicken tagine **GF DF N**

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

Patatas bravas **V DF**

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 DF**

Char grilled chicken wings marinated in smoked paprika, chilli and honey

Catalana spinach **V N**

Spinach and white beans in a cream and white wine sauce, with sultanas, parmesan cheese and nutmeg

All dishes are served for sharing & portioned in relation to your party size

Please inform us of any allergies or special dietary requirements

N denotes contains nuts

DF denotes Dairy free

V denotes Vegetarian

GF denotes Gluten free