Fiesta de Tapas

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

Costillas de cerdo GF DF

Pork ribs in cinnamon, honey and orange zest, slowly braised in its own juices

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

Vegan tapas available on request, please advise your server

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







