

MARK BRANWELL



LIVE SPANISH GUITAR



TAPAS



MENU

Friday 21st March

Nibbles £5

white anchovies | marinated olives (vg) | manchego w/ tarragon & sherry vinegar (v) | Pimientos de Padron Fritos (vg | gf)

3 dishes per person recommended

Meat £8.5

- Chorizo con romesco (gf | nuts | df)
sliced fried chorizo w/ a rich sauce of peppers, tomatoes & nuts
- Pork con morcilla, manzana y jerez (gf | df)
braised pork & Spanish black pudding in an apple & sherry sauce
- Croquettes du jamon, aioli
potato & ham in breadcrumbs w/ garlic mayonnaise dip

Fish £9.5

- Gambas pil pil (gf)
king Prawns in Garlic & chilli Oil
- Calamares fritos, aioli
salt & pepper crispy squid, garlic mayonnaise
- Yaya's Mejillones (gf)
steamed mussels in white wine, saffron, shallots & cream

Veggie £7.5

- Pan con tomate (vg)
tomato toasts w/ garlic & olive oil
- Patatas bravas (vg | gf)
crispy potato cubes w/ spiced paprika sauce
- Champinones Al Ajillo (vg | gf)
garlic mushrooms w/ chopped parsely
- Tortilla (v)
potato & onion omelette
- Pisto con tofu (vg | gf)
spanish style ratatouille w/ crispy tofu
- Ensalada verde (vg)
Spanish style green salad w/ olive oil & red wine vinegar dressing

Dessert £7.95

- Churros con salsa de chocolate
Churros with Chocolate Sauce
- Crèma Catalana (gf)
smooth & creamy citrus dessert w/ a crispy burnt sugar topping
- Affogato, shortbread
- Vegan dessert available on request

