



Taste of Summer Menu

25 euros per head

(service charge not included)

Moroccan Spiced Hummus Platter VG GF DF

served with cumin spiced tortilla chips, vegetables crudité's and toasted ciabatta

Black Bean & Saukraut Salad VG GF DF

shredded spinach, cherry tomatoes, cucumber, red onion & coriander, with an agave & mustard dressing

Olive GF

spinach with parmesan, cream & black pepper

Pimientos de Padrón VG GF DF

some are hot some or not, deep fried little green peppers, finished with malden sea salt

Broccoli & Chickpea Coconut Curry VG GF DF

in a fragrant yellow curry sauce with cherry tomatoes and coriander

Deep Fried Brie V

with a homemade red onion marmalade

Paprika Potatoes VG GF DF

bite sized potatoes with our homemade paprika sauce

Boquerones GF DF

anchovies marinated in vinegar & oil, served with rocket

Calamari

served with a lemon & herb dip

Garlic Prawns GF DF

king prawns pan fried with garlic, dried chilli & sweet paprika

Bread, Alioli & Oils V & Olives VG GF DF

Optional Extras

Tapas Homemade Dessert Sharing Platter

5€ per person

a full size Triple Chocolate Brownie, our famous White Chocolate & Raspberry Cheesecake, our tasty Chocolate & Orange Tort, served with vanilla ice cream

Tapas Drinks Package - A Taste of Spain (12 pax +)

14.50€ per person

A Glass of Welcome Cava, Half a Bottle of Wine (red white or rose), or Half a Jug of Sangria (classic red or white) & table water

Dietary Information

V Vegetarian VG Vegan GF Gluten Free DF Lacteos Free