



2 PLATES FOR £12.95 | 3 PLATES FOR £17.95

Any items marked with a  are subject to a £4 surplus.

Available Wednesday 5pm - 6pm, Thursday & Friday 12-2:30pm, & 5pm - 6pm.

TAPAS FRIAS (COLD)

PAN DE CRISTAL

Crystal bread, tomato and olive oil (VG)

PIMIENTOS DEL PIQUILLO RELLENOS

Stuffed piquillo peppers with aromatic couscous, served with piquillo sauce (VG)

CARNES / MARISCO (MEAT/SEAFOOD)

CROQUETAS DE JAMON IBERICO

Iberian ham croquettes

TORTILLA DE MARISCOS

Prawns, mussels, clams, squid, fresh chilli,
aioli (GF)(VA)

PINCHO DE POLLO

Chargrilled free range chicken skewer, piquillo sauce,
halloumi (GF)

CALAMARES

Salt and pepper calamari, served with aioli

GAMBAS PIL PIL

Garlic and chilli king prawns fried in olive oil (GF)

FABADA ASTURIANA

Asturian beans stew, with pork belly, chorizo and
chistorra (GF)

CHORIZO A LA SIDRA

BBQ spicy chorizo cooked in cider and red wine (GF)

VERDURAS (VEGETABLES)

TORTILLA VEGETARIANA

Seasonal vegetables, and aioli (GF)

PATATAS BRAVAS

Fried potatoes, brava sauce and alioli (V)(VGA)(GF)

PIMIENTOS DE PADRON

Padron peppers (VG)(GF)

BROCOLI CON ALEMENDRAS

Tenderstem broccoli, coconut ajoblanco, roasted
almonds and chilli flakes (VG)(GF)(N)

STEAK DE COLIFLOR

Chargrilled cauliflower steak, harissa spiced romesco,
pesto and pumpkin seeds (VG)(GF)(N)

ALCACHOFRA A LA PARILLA

Chargrilled artichokes, with
chimichurri (VG)(GF)

GUARNICIONES (SIDE DISHES)

ACEITUNAS

Marinated mixed Spanish olives (GF)(VG)
£4.50

PAN ARTESANO

Sourdough artisan bread and olive oil (VG)
£6.00

ACEITUNAS AND PAN ARTESANO FOR £8.00

(V) Vegetarian | (VA) Vegetarian Available | (VG) Vegan | (VGA) Vegan Available
(N) Contains Nuts | (GF) Gluten-free | (GFA) Gluten-free Available

Please be aware that we cannot guarantee our dishes are free from allergens. Please ensure you notify a member of staff of any allergies or intolerances you have before you order.