

## SET MENU £30 pp

### **APPETIZERS**

- **ACEITUNAS** – Green Gordal olives marinated with lemon zest, thyme and rosemary. **GF/DF/V**
- **PAN CON TOMATE** – Chargrilled Sourdough bread served with fresh tomato, shallot onion, garlic and extra virgin olive oil. **DF/V**
- **MIX CHARCUTERIA PLATTER** – Young Manchego, picos blue cheese, salchichon iberico, chorizo iberico.
- **PADRON PEPPERS** – Pan-fried little Galician peppers served with sea salt. **GF/DF/V**

### **TAPAS**

- **ENSALADA DE TOMATE** – Heritage tomato salad served with feta cheese and pomegranate dressing. **GF**
- **CROQUETAS DE BACALAO** - Salt cod croquets served with bravas and alioli sauce
- **CROQUETAS DE JAMON** - Serrano ham croquets served with alioli and bravas sauce
- **POLLO AL AJILLO** - Spicy garlic marinated chicken, served with piquillo peppers, almond flakes and an almond Romesco sauce. **DF**
- **GRILLED CHORIZO** - Grilled Spanish pork sausages sautéed with baby onion, choy-sum and thyme.
- **GAMBAS AL AJILLO** - King prawns sautéed with garlic, olive oil and fresh hot chilli peppers. **GF / DF**
- **PAELLA DE MARISCO** - Mix sea food shell fish paella **GF/DF**

### **DESSERTS**

- **CREMA CATALANA** – Catalan milk and egg crème brûlée.
- **FRIED VANILLA ICE CREAM** – Battered vanilla ice cream served with honey and almonds.
- **CHURROS** – Traditional Spanish fried doughnut cinnamon-sugar with warm Belgian chocolate sauce.