

TAPAS

FRIDAY 3RD MARCH – FROM 5PM - BOOKING ONLY

TAPAS

pan della casa 3

rustic breads with oils and allioli

aceitunas 4

marinated olives

albóndigas 7

beef meatballs in a rich tomato sauce

calamarés 8

dusted squid deep fried served with allioli

gambas 8

king prawns in a garlic and parsley butter

charcuterie 8

cured meats and cheeses

pollo al ajillo 7

succulent chicken marinated in fresh garlic

croquetas de bacalao 7

salt cod croquettes encased in breadcrumbs

costillitas 8

half rack of bbq baby back ribs

chorizo al vino 6

spiced chorizo pan fried cooked in red wine

patatas croquetas 4

fluffy potato encased in crispy breadcrumbs

alitas de pollo 7

hot, sticky, spicy chicken wings

patatas bravas 5

fried potato served with a spicy tomato sauce

champiñones al ajo 5

sautéed garlic mushrooms, finished with cream

espadin 6

deep fried breaded whitebait with allioli

ensalada 4

tomato and red onion salad dressed with olive oil

POSTRE

churros 6

deep fried dough in sugar and cinnamon with a chocolate sauce

tarta de queso 7

white chocolate and Seville orange marmalade cheesecake served with cream