

3 dishes for £12

# TAPAS LUNCH

Sunday-Friday, Noon-2.30pm

All served with a basket of bread.

Please advise our service team of any allergies. (v) Vegetarian (vg) Vegan (gf) Gluten Free

## SERVED HOT

### Patatas Bravas con Alioli

Potatoes with a spicy tomato sauce and homemade garlic mayonnaise. (v) (gf)

Or vegan garlic mayonnaise. (vg)

### Albóndigas Caseras

Homemade pork meatballs in a tomato sauce.

Or vegan meatballs. (v) (vg)

### Pimientos de Padrón

Delicious fresh green Padrón peppers from the town of Padrón in Galicia. Normally mild and sweet but 1 in 20 can be hot! Pan fried and sprinkled with sea salt. (v) (vg) (gf)

### Croquetas de Queso Azul

Blue cheese croquettes from Valladolid. (v)

### Pinchos de Embutido

Kebabs with chicken, chorizo & morcilla (Spanish black pudding). (gf)

### Pinchos de Verduras con Halloumi

Vegetable kebabs with halloumi. (v) (gf)

### Espárragos con Salsa Verde

Asparagus with garlic, parsley & lemon. (v) (vg) (gf)

### Espárragos con Jamón Serrano

Asparagus with serrano ham. (gf)

### Paella de Verduras

Vegetable paella. (v) (vg) (gf)

### Paella de Pollo

Chicken paella. (gf)

### Tostas con Jamón Serrano, Queso Manchego y Tomate

Toasted bread with serrano ham, manchego cheese and tomato.

### Gambas al Pil Pil

Sizzling tiger prawns cooked in garlic, parsley, white wine, pimentón and a little chilli. (gf)

### Merluza Rebozada

Pan fried Atlantic hake. (gf)

### Chipirones

Fried whole baby squid.

### Boquerones Fritos

Flour dusted and fried Cantabrian anchovy fillets.

### Tortilla de Patatas

Spanish omelette. (v) (gf)

## SERVED COLD

### Aceitunas y Frutos Secos

Marinated olives and toasted, salted snacks. (v) (vg) (gf)

### Ensalada del Día

Ask your server about our salad of the day.

### Pimientos con Queso Fresco

Sweet red peppers stuffed with cream cheese. (v) (gf)

### Chorizo Ibérico de Bellota

The highest grade of Spanish chorizo from Guijuelo, made from cuts of free-range, acorn fed Ibérico pigs. (gf)

### Boquerones en Vinagre

Fillets of Cantabrian anchovies marinated in oil, vinegar and herbs. (gf)

### Anchoas

Cantabrian anchovy fillets. (gf)

### Mojama de Atún con Almendras Fritas

Filletted salt cured tuna from Cádiz with Marcona almonds. (gf)

### Sobrasada de Mallorca

An artisan variant of chorizo. Soft in texture and delicious with bread & butter. (gf)

### Murcia al Vino con Membrillo

Goats milk cheese from Murcia, macerated in red wine during ripening. Served with quince paste. (gf)

### Queso Manchego

Slices of Manchego drizzled in garlic and rosemary infused olive oil. (v) (gf)

