

Fiesta de Tapas

To start your table will get a selection of marinated olives, rustic breads, aged balsamic, feta cheese, olive oil, meze dips, bruschetta and greek flat breads, followed by a selection of the tapas below

Trio fungi V

Sautéed button, chestnut and oyster mushrooms in a rich creamy gorgonzola sauce

Adobo bianco

Deep fried white fish marinated in white wine vinegar, fennel seeds and oregano

Fried chorizo GF D

Spanish sausage bursting with rich flavour, simply sautéed in olive oil

Lamb kofta

Char grilled minced lamb rolled in fresh herbs and mint

Paella pequena GF D N

A mini paella with chicken, chorizo, red peppers, green peas and saffron infused rice

Costillas de cerdo GF D

Pork ribs in cinnamon, honey and orange zest, slowly braised in its own juices

Polpette

Italian beef meatballs in a rich tomato ragu

Pollo con almendras N

Pan fried chicken thighs in an alfredo sauce, finished with toasted almonds and fresh parsley

Sweet potato tortilla GF V

Spanish omelette with sautéed onion, sweet potato, provolone cheese and spinach bound together with eggs

Lamb tagine GF D N

Slow cooked lamb marinated in moroccan spices with sultanas, chickpeas and toasted almonds

Patatas bravas V D

A classic tapas dish of cubed potatoes, tossed in a fresh chilli, and tomato sauce

Calamari fritti

Lightly dusted squid rings, seasoned with black pepper and paprika, served with aioli and lemon

Halloumi V

Deep fried halloumi bites coated in sweet paprika, with sun dried tomato & pepper chutney

Chicken wings GF D

Char grilled chicken wings marinated in paprika, chilli, cumin and lime zest

Catalana spinach V N

Spinach and white beans in a cream and white wine sauce, with sultanas, parmesan cheese and nutmeg

All dishes are served for sharing & portioned in relation to your party size

Please inform us of any allergies or special dietary requirements

N denotes contains nuts

D denotes Dairy free

V denotes Vegetarian

GF denotes Gluten free