

## Tapas

Choose **two** options from below

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### **Boquerones** *gfb*

Marinated Cantabrian anchovies in olive oil and lemon. Served with bread

### **Pepitos de cerdo** *gfb*

Rounds of thinly sliced pork infused with lemon and garlic. Served on bread

### **Albóndigas**

Spicy little pork and beef Moroccan meatballs in a rich tomato sauce

### **Patatas bravas** *gf*

A classic recipe from our chef's grandmother, golden cubes of potato in a spicy tomato sauce

### **Calamari** *gf*

Crisp calamari, dusted in sweet smoked paprika. Served with lime alioli

### **Chorizo en jerez** *gfb*

Paprika infused bite-sized chorizo sausages from Leon, finished in sherry. Served with bread

### **Mini hamburguesas** *gf*

Authentic little grass-fed Galician beefburgers, served on bread with piquillo and guindilla peppers and alioli

### **La Feria ribs** *gf*

Baby pork ribs coated in a classic Andalus spice mix

### **Champinones al ajillo** *gfb*

Field mushrooms sautéed with garlic, parsley and red chilli. Served with bread

### **Croquetas de jamon y manchego**

Crispy croquetas filled with Iberico ham, manchego cheese and melting bechamel sauce

### **Tortilla** *gf*

Our take on the classic Spanish omelette, infused with fresh herbs

## Sides

Choose **one** option from below

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### **Chips and alioli**

Catalan garlic mayonnaise

### **Green Chilli salad** *gf*

A crisp, punchy salad with shredded red and white cabbage, carrot, radish, red onion, coriander, green chilli and fresh lime juice

### **Tomato, pomegranate and red onion salad** *gf*

Sliced beef tomatoes, fresh pomegranate seeds, diced red onion. Herb and vinaigrette dressing