



£45PP

Padrón peppers with Halen Môn sea salt (vg)

Catalan bread with olive oil, garlic and fresh tomato (vg)

Salt cod croquetas, piquillo pepper purée and alioli

Harissa spiced chicken thighs with mojo picon

Mini Catalan chorizo with Aspall cider

Meatballs in tomato fritada sauce

Hispi cabbage, parsnip purée, Picos Blue vinaigrette

Patatas bravas with spiced tomato fritada sauce and alioli (v)

Tenderstem broccolli with garlic and chilli (vg)

### **Desserts**

Mini Crema Catalana - A traditional take on crème brûlée (v)

Tarta Santiago - Almond tart (v)

Due to processes within our kitchen environment, we cannot guarantee the total absence of allergens. Please inform your server if you have any food allergy, intolerance or sensitivity so they can provide further information on ingredients and preparation procedures. Please note, we use the same fryers to cook multiple dishes, please ask if you have any questions about cross-contamination. All prices are inclusive of VAT. An optional 12.5% service charge will be added to the bill. All tips are fully and fairly distributed amongst our team.



## VEGETARIAN £45PP

Padrón peppers with Halen Môn sea salt (vg)

Olives marinated with chilli, lemon, garlic and rosemary (vg)

Catalan bread with olive oil, garlic and fresh tomato (vg)

Hispi cabbage with parsnip purée (vg)

Caramelised cauliflower with shabu shabu (vg)

Traditional tortilla with alioli (v)

Harrissa roasted butternut squash, butternut squash purée,  
cavalo nero & pumpkin seeds (vg)

Patatas bravas with spiced tomato fritada sauce and alioli (v)

Tenderstem broccolli with garlic and chilli (vg)

### **Desserts**

Mini Crema Catalana - A traditional take on crème brûlée (v)

Tarta Santiago - Almond tart (v)

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VEGAN £40PP

Padrón peppers with Halen Môn sea salt (vg)

Olives marinated with chilli, lemon, garlic and rosemary (vg)

Catalan bread with olive oil, garlic and fresh tomato (vg)

Hispi cabbage with parsnip purée (vg)

Caramelised cauliflower with shabu shabu (vg)

Harrissa roasted butternut squash, butternut squash purée,  
cavalo nero & pumpkin seeds (vg)

Patatas bravas with spiced tomato fritada sauce and vegan  
alioli (vg)

Tenderstem broccolli with garlic and chilli (vg)

## **Dessert**

Chocolate tart, raspberry sorbet, raspberry coulis (vg)

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## PESCATARIAN £45PP

Padrón peppers with Halen Môn sea salt (vg)

Catalan bread with olive oil, garlic and fresh tomato (vg)

Salt cod croquetas, piquillo pepper purée and alioli

Calamares fritos with lemon alioli

Gambas Pil Pil: Tiger prawns with chilli and garlic oil

Hispi cabbage, parsnip purée, Picos Blue vinaigrette

Patatas bravas with spiced tomato fritada sauce and alioli (v/vg)

Tenderstem broccolli with garlic and chilli (vg)

### **Desserts**

Mini Crema Catalana - A traditional take on crème brûlée (v)

Tarta Santiago - Almond tart (v)

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