

£45PP

Padrón peppers with Halen Môn sea salt (vg)

Selection of Spanish cured meats and cheeses

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

Meatballs in tomato fritada sauce

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

Tenderstem broccoli with garlic and chilli (vg)

Desserts

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

Tarta Santiago - Almond tart (v)



VEGETARIAN £40PP

Padrón peppers with Halen Môn sea salt (vg)

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

Hispi cabbage, parsnip purée, blue cheese vinaigrette (v)

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 alioli (v)

Tenderstem broccoli with garlic and chilli (vg)

Desserts

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

Tarta Santiago - Almond tart (v)



VEGAN £40PP

Padrón peppers with Halen Môn sea salt (vg)

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

Hispi cabbage with mojo picon and pumpkin seeds (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 broccoli with garlic and chilli (vg)

Dessert

Chocolate tart, raspberry sorbet, raspberry coulis (vg)



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

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

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

Tenderstem broccoli with garlic and chilli (vg)

Desserts

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

Tarta Santiago - Almond tart (v)