



Choose 3 dishes from the menu below 90 minutes of bottomless drinks

Padrón peppers with Halen Môn sea salt (vg) Catalan bread with olive oil, garlic and fresh tomato (vg) Solo Bread Bakery Sourdough served with olive oil and vinegar (vg) Bikini (toasted sandwich with jamón serrano, Manchego & truffle butter)

Jamón serrano with celeriac rémoulade Chorizo Iberico Bellota served with cornichons La Peral cheese with orange blossom honey and crystal bread Cured pork loin served with cornichons

Salt cod croquetas with piquillo pepper purée and aioli (4 Units) Calamares fritos with lemon aioli Huevos rotos con Jamon Mini Catalan chorizo with cider Chicken thighs with Mojo Picon

Tenderstem broccoli with chilli and garlic (v) Caramelised cauliflower with Shabu Shabu (vg) Patatas bravas with spiced tomato fritada sauce and aioli (v/vg) Heritage tomato salad with basil oil

Churros with chocolate sauce (v) Almond tart with salted caramel mousse (v) Basque cheesecake (v) Chocolate tart served with raspberry sorbet, raspberry coulis (vg) Créma Catalana - A Traditional take on creme brulee (v) Selection of ice creams (v/vg)

Red Sangria | White Sangria | Rose Sangria | Victoria Malaga | Prosecco | Bellini | Aperol Spritz