

MENU

NIIBBLES

Padron Peppers 6.50

Mixed Olives 4.00

Mixes Nuts 4.00

DIPS 5.00

Roasted Peppers & Cumin Hummus

Beetroot Hummus

Tzatziki

Aubergine Borani

Small Plates

Mussels 10

Fresh mussels cooked in tomato & wild thyme and hint of chilli.

Moules Marinière 10.50

Fresh mussels cooked in a classic white wine, garlic & shallot broth.

Steak - Salsa Verde 13.50

Grilled steak served with a fresh zesty herb salsa.

Duck Breast 12

Served with zesty orange sauce & buttery baby potato.

King Scallops 15

Cooked in white wine & creamy saffron sauce.

Mixed Seafood Salad 12.50

Served with homemade deep-roasted sesame.

Octopus Patata 12.50

Pan fried diced octopus with baby potato.

Chilli & Garlic Prawns (A) 9.50

Mixed Seafood Platter 120

(Pre-order required)

Lobster, Grilled king Prawns, Baby Squid, Butterfly Prawns Tempura, Grilled Octopus, chilli & Garlic king Prawns, Mussels, Scallops, soft crab breast.

Sides

Padrón Peppers (V, GF, DF) 6.50

Patatas Bravas (V) 6.50

Garlic Bread (V) 4.50

Mixed Leaf Salad(V, GF, DF) 4.00

Mixed Olives (V, GF, DF) 4.00

Mixed Nuts (N, V, GF, DF) 4.00

French Fries (V, GF, DF) 4.50

Camembert (V) 13.50

Baked camembert with garlic & rosemary, served with stone-baked baguette and homemade mixed berry sauce.

Sweet Chilli Chicken Wings 7.50

Croquetas 8.50

Homemade Iberian Pork Cheek.

Tomato & Basil Bruschetta (V) 6.50

Fried Halloumi (GF)(V) 7.50

Spicy Meatballs (GF) 9.50

Salt & Pepper Calamari (A) 8.50

Honey & Mustard Chorizo 7.50

Burrata & Seaweed Salad (V) 11.50

Gambas a la Plancha 12

King prawns cooked in garlic, white wine & olive oil.

To Share

Cheese Board 16.50

Selection of Cheese, served with homemade jam & walnut.

Cured Meat & Cheese Platter

27.00

Selection of Dips, Olives and Sourdough Bread

12.50

Vegan Platter 18.50

Mixed salad, falafel, padron pepper, hummus, olives with patatas bravas.