

3 course set menu Wednesday- Saturday

£25 per person

Choose

1 tapas/starter 1 main & 1 dessert

Tapas/ starters

Arroz negro

black Squid ink rice with calamari

Croquettes del dia (vg option)

Mixed iberico charcuterie

Escalivada (vg option)

roasted red peppers & aubergine
on sourdough toast with alioli

Tortilla de patatas (vg available)

Piquillo peppers stuffed with prawns

Topped with a
creamy Piquillo sauce (vg option)

Empanadillas del dia

Beetroot carpaccio salad with marinated anchovies

Main course

Grilled fillet of iberico pork

100% acorn fed pork

Chicken in a garlic white wine sauce)

Pan fried Bacalao with black alioli

(Lion of salt cod)

Grilled pulpo with a paprika dressing

(Octopus)

Vegan chorizo skewers or

Veggie paella (vg)

with Paprika spanish confit potatoes

(spinach with the fish)

Desserts

Almond tart
With lemon honey cream

Dulce de leche tart

Churros with chocolate sauce(vg)