



Tapas

Quail - grilled, sweet & spicy	12
Camembert - crumbed w cranberry jam	12
Sardines - marinated whole, pan-fried w peperonata	10
Patatas Bravas - piquant potatoes w aioli	10
Green Olives - stuffed w herbed feta in a parmesan crust	12
Spanish Chorizo - pan-fried w balsamic glaze	12
Pork Belly - baked w star anise & hoisin	13
Prawns - coconut crumbed w turmeric coriander mayo	15
Fig - stilton & prosciutto cigar	12
Baby Octopus - braised w lime & coriander	13
Mushroom Jerez - sautéed w herbs, sherry & garlic tostada	13
Asparagus - w fresh prawns, spicy avocado & caper lemon mayo	15
Mussels - steamed w garlic, tomato & white wine w crusty bread	10
Jamon - slices of spanish cured ham	15
Pinchitos de Carne - spicy moorish buffalo skewers	12
Crab - soft shelled, fried crisp w ponzu ginger sauce	14
Lamb & Haloumi - souvlaki w herb dressing	14
Calamari - grilled w garlic, chili, lemon & olive oil	14
Prawns - pan-seared whole w lemon myrtle	15
Butternut Pumpkin - roasted w chili, coriander & hommus	12
Scallops - seared scallops w chorizo + chickpeas	15
Albondigas - pork, rosemary & fennel meatballs w passata	12