



Tapas Menu

Bavette Steak Slices

Salsa Verde

Grilled Chorizo

Cooked in garlic and thyme

Chicken Breast & Red Peppers Skewers, Harissa Dressing

Pulled Pork Polenta Bites

Garlic and tomato relish

Pan-fried Wild Seabass on pistou

black olive tapenade

Pollo Ajillo

Chicken strips sautéed in garlic and infused olive oil

Cod Croquettes, Black Olive Salsa

Grilled Halloumi

Marinade in Chilly Garlic and green sauce (V)

Grilled portobello Mushroom

Marinade in Lime Juice, Cilantro and bird eye chilli

SIDES

Artisan Bread, Infused Olive Oil

Charred Peppers, Smoked Sea Salt

Pan roasted Chilli and Garlic Prawn

Patatas Bravas and Garlic Aioli (V)

Green & Red Chilli & Tomato Salsa

Mixed Green Salad (V)

Mixed leaves, avocado, cucumber and sunflower seeds



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DESSERT

Churros

Crisp Mexican doughnuts with a rich dulce de leche caramel

New York Style Cheesecake

Served with fresh raspberries

