

SOSTA VEGETARIAN MENU

HOUSE BREAD VV \$6

SPANISH BREAD VV \$14.....Roasted house bread, tomato, basil, oregano, garlic, olive oil salsa

MARINATED OLIVES V \$14.....Stuffed green pimento olives, kalamata olives, herbs, spices

EMPANADAS V \$20.....Corn, onion, béchamel, mozzarella stuffed fried pastries

ROASTED PROVOLONE V \$20.....Oregano, lemon, touch of chilli, grilled house bread

POTATO BRAVAS V \$16.....Crispy hand cut potato chips, spicy tomato salsa, smoked paprika aioli

MUSHROOM RISOTTO VV \$33.....Rice, field and porcini mushrooms, truffle oil, onion and aromatic herbs

VEGETABLE RISOTTO VV \$33.....Rice, seasonal vegetables, tomato, basil

VEGETABLE PAELLA FOR 1 VV/GF \$37.....Rice, saffron, seasonal vegetables

VEGETABLE GREENS VV/GF \$15.....Seasonal greens, olive oil, pepper, sea salt, oregano

LETTUCE SALAD VV/GF \$13.....Lettuce, basil, balsamic vinaigrette

CUCUMBER SALAD VV/GF \$13.....Basil, red wine vinegar, extra virgin olive oil, sea salt

DESSERT

CHURROS V \$16.....Spanish fried pastries served with warm runny chocolate

HELADOS V \$18.....Vanilla, chocolate, coconut ice-cream with choice of brandy or baileys, warm runny chocolate, roasted almonds and whipped dulce de leche

BOMBAS V \$16.....Baby profiteroles, whipped dulce de leche, vanilla ice-cream and glazed berries

V = Vegetarian VV = Vegan GF = Gluten Free

