

BRISTOL OFFER

3 TAPAS & A DRINK £22

PLEASE NOTE THIS OFFER CANNOT BE USED IN CONJUNCTION WITH ANY OTHER OFFER

WEDS & THURS 5 - 6:30PM

FRIDAY 12 - 6PM

SATURDAY 12 - 3PM

COPAS - DRINKS

100ML UVA 44 MANZANILLA SHERRY

125ML VILARNAU CAVA

125ML VERDEJO CHARDONNAY WHITE WINE

125ML CASTILLA TEMPRANILLO RED WINE

125ML RIOJA ROSÉ WINE

PINT OF ESTRELLA GALICIA LAGER/TORO BLANCO PALE ALE/MAELOC CIDER

RED BERRY SANGRIA

NON-ALCOHOLIC CAVA/BEER/WINE/CIDER

ANY SOFT/JUICE

0% CLASSIC RED SANGRIA/0.0% LILT WHITE SANGRIA

TAPAS - SMALL PLATES

GORDAL OLIVES, CARMONA (V)

GALICIAN PADRÓN PEPPERS (V)

SOURDOUGH, RAMA 44 OLIVE OIL (V,N)

PAN CON TOMATE (V,N)

SOBRASADA ON SOURDOUGH, ROSEMARY HONEY (N)

CANTABRIAN BOQUERON ANCHOVIES, SUMAC

COPPA IBÉRICA - CURED LOIN OF PURE IBÉRICO PIG

CURED OAK SMOKED CHORIZO FROM LEÓN

CURED MANCHEGO, BARREL AGED HONEY, HOUSE CRACKER

MURCIAN PEPPERS, GOATS' CURD, CROUTON

HERITAGE TOMATO ENSALADA, MOJO VERDE, CRISPY CAPER (V,N)

ARTICHOKE, ALMOND ROMESCO, TRUFFLED MANCHEGO (N)

CARAMELISED ONION, CONFIT POTATO & EGG TORTILLA (V)

TRIPLE COOKED POTATOES, BRAVAS SAUCE, SHERRY ALIOLI (V)

DUSTED FRIED BABY SQUID, MOJO ROJO

CIDER POACHED LEÓN CHORIZO

MORUÑOS MARINATED CHICKEN, ROAST GARLIC, STICKY SHERRY GLAZE

* N (CONTAINS NUTS)

PLEASE NOTE THAT ALL ALLERGENS ARE PRESENT IN OUR KITCHEN

IF YOU WOULD LIKE TO SEE THE VEGAN OR NON-INTENTIONAL GLUTEN MENU, PLEASE ASK THE TEAM

A DISCRETIONARY 12.5% SERVICE CHARGE IS ADDED TO ALL TABLE BILLS, WHICH GOES ENTIRELY TO OUR TEAM