



LUNCH OFFER

Choose 3 tapas & 1 drink for £20

Wednesday: 4.30 – 6pm

Thursday and Friday: 12 noon – 6pm

Saturday: 12 noon – 3pm (Penarth and Clifton only on Saturday)

COPAS

A glass of Uva 44 Manzanilla sherry

A glass of Montado Verdejo Chardonnay white wine

A glass of Montado Castilla Tempranillo red wine

A glass of Vallemayor Rioja rose wine

A pint of Estrella Galicia lager or Toro Blanco pale ale or Maeloc cider

A glass of red berry sangria

A non-alcoholic cava/beer or any mocktail/soft drink

TAPAS

Padron peppers, olive oil, sea salt (rg, vgn)

Gordal olives (rg, vgn)

Sourdough, house Rama 44 extra virgin olive oil (n, v)

Sobrasada on sourdough toast, Catalan rosemary honey (n)

Pan con tomate (n, v)

Tortilla, egg, caramelised onion, potato (rg, v)

Sherry vinegar roast beetroot ensalada, ajo blanco, almonds (n, vgn)

Butterflied pickled Cantabrian boquerones (rg)

Confit & roast Murcian artichoke, roast garlic crema, Galmesan cheese (rg, v)

Triple cooked patatas bravas, sherry alioli (rg, v)

Crispy sustainable market fish, alioli, piquillo pepper

Jamon Ibérico croquetas

Confit duck & smoked morcilla burger, piquillo ketchup, apple & fennel

Moruños chicken, spiced yoghurt, Mallorcan sobrasada (rg)

Cider poached León chorizo (rg)

rg (No intentional gluten) * n (Contains nuts) * v (Vegetarian) * vgn (Vegan, dairy free)

Please ask if you would like to see our No intentional gluten or vegan menu.

Please note, all allergens are present in our kitchens. We cannot guarantee that any of our food is allergen free

Tapas comes out as and when its ready

A 10% service charge will be added to your bill & goes directly to our amazing staff

VIEW OUR



ALLERGEN
INFO