



COLD PLATES

- Spiced Almonds (v) **£3.00**
Nocellara Olives w. Preserved Lemon & Dukka (v) **£4.00**
Boquerones, Paprika, Olive Oil Crisps **£4.50**
Manchego w. Membrillo (v) **£4.50**
Chorizo Iberico, Salchichón Iberico, Cecina, Guindilla **£7.50**
Beetroot w. Yoghurt, Date Syrup, Hazelnut, Feta & Za'atar (v) **£4.50**
Labneh rolled in Syrian Herbs (v) **£4.50**
Burnt Aubergine w. Garlic, Lemon Zest, Pomegranate & Mint (v) **£4.50**
Muhummra; Turkish Red Pepper, Pomegranate Molasses & Toasted Walnuts (v) **£4.50**
. Grilled Courgette Salad w, Quinoa, Pine Nut, Preserved Lemon & Mint (v) **£4.50**
Harissa / Smoked Alioli / Mojo Verde (v) **£1.50 / each**

BREAD

- Warm Flatbread w. Za'atar (v) **£2.00**

HOT PLATES

- Deep Fried Goats Cheese w. Date Syrup, Almonds & Mint (v) **£4.50**
Feta, Herb, Potato & Almond Kofte, Sweet Herb Borani (v) **£5.00**
Hummus, Fried Spiced Cauliflower, Preserved Lemon & Coriander (v) **£4.50**
Bomba de Barceloneta w. Salsa Brava & Alioli **£6.00**
Sweet Potato Chips w. Lime & Cardamom Creme Fraiche (v) **£4.50**
Lamb cooked w. Ras-el-hanout, Ginger & Chickpeas, Pine Nut, Raisin & Dill Pilav **£9.50**
Mushroom, Thyme & Manchego Croquettas (v) **£2.50 / each**

CHARCOAL GRILLED

- Baby Leeks w. Romesco Sauce (v) **£6.00**
Joojeh Spiced Chicken Skewers **£7.00**
Secreto Iberico, Padron Peppers Mojo Verde **£9.50**
Chorizo Picante **£2.50**
Charcoal Grilled Squid w. Harissa **£8.50**

DESSERT

- Seville Orange Ice Cream **£5.50**
Pistachio & Almond Tart w. Orange & Cardamom **£6.50**
Cheese Plate - Picos de Europa, Manchego, Somerset Brie **£8.00**
we recommend a glass of Pedro Ximenez or Matusalem Sherry
(v) = vegetarian, please ask for vegan, dairy free, gluten free options