

Individual Tapas

Ideal for grazing, sipping, and enjoying the
Mediterranean way of eating

Dátiles con bacon Sweet, caramel-rich Medjool dates wrapped in crisp smoked bacon, roasted until perfectly tender. Finished with a drizzle of balsamic reduction for a luxurious sweet Savory bite **£5.45**

Ensalada Rusa creamy potato and vegetable salad with tuna, pickled accents, and a smooth mayo dressing. Finished with smoked paprika and olives for a vibrant Spanish bite **£5.45**

Patatas Ali Oli A true tapas bar essential, creamy, comforting, and full of Mediterranean flavour, tender diced potatoes tossed in a rich, garlicky Ali Oli and finished with fresh parsley **£5.45**

Sweet, chilled melon balls paired with delicate slices of Parma ham and basil served on skewers for the perfect balance of salty and refreshing **£5.45**

Pollo en salsa de Limón y ajo, Slow cooked, hand-pulled chicken simmered in a fragrant lemon and garlic sauce. Simple, juicy, and full of Spanish style flavour **£6.95**

Chorizo al vino, slices of spicy Spanish chorizo slowly simmered in rich red wine until tender and infused with a deep, smoky flavour. A warm, rustic tapas favourite **£6.95**

Albondigas en salsa de tomate y ajo Hand rolled meatballs simmered in a rich tomato sauce infused with garlic, paprika, and herbs. A warm, comforting Spanish favourite **£6.95**

Gambas Pil Pil Juicy prawns sizzling in hot garlic and chilli-infused olive oil, finished with smoked paprika. Served bubbling and full of bold Spanish flavour **£11.95**

Silky whipped feta – with chipotle for a warm, smokey kick served with garlic flat bread **£8.95**

Silky sweet pepper hummus paired with warm garlic flatbread and fresh carrot batons for dipping (v v/g) **£8.95**

Small Salads

Juicy watermelon with feta, rocket and red onion, brought together with a light balsamic dressing **£8.95**

Fresh mixed leaves tossed with pear, walnuts and Manchego, finished with our house dressing **£10.95**

Sweet figs paired with Parma ham and shaved parmesan, served over rocket with pistachios and a balsamic glaze **£10.95**

Before ordering food or drinks, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian dishes we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes prepared in an environment that may not be free from nuts, seeds, gluten or lactose; therefore, all dishes may contain traces of these and other allergens. Our staff will happily supply information regarding the cooking methods and dish ingredients so that you can make an informed decision as to the suitability of a specific dish.