

CHARCUTERIE SHARING BOARD 14.50

Artisan cured meats with marinated olives and ciabatta

Sliced Chorizo, Lomo, Salsichon,
Serrano ham

VEGETARIAN SHARING BOARD 14.50

Freshly prepared vegetarian tapas board

Hummus, Halloumi, Cauliflower onion
bhaji, Falafel, Sweet potato chips,
Marinated olives, with Flatbread

WORLD TAPAS MENU ANY THREE FOR 14.50

HALLOUMI 6

Bread crumbed halloumi cheese with a sweet chilli sauce

FALAFEL 5.5

Homemade crispy falafel spiced with coriander and cumin, served with hummus

BLACK BEAN FRITTERS 5.5

Spiced black bean and quinoa patties served with hummus

CHERMOULA CHICKEN SKEWERS 6.5

Moroccan marinated chicken finished with tahini dressing and pomegranate seeds

MUSHROOMS BRAISED IN WHITE WINE AND GARLIC 5.5

mushrooms cooked in a white wine and cream sauce with ciabatta

MELANZANE ALLA MENTA 5.5

Traditional Italian aubergine salad with mint and chilli, served with focaccia

SALT AND PEPPER CALAMARI 6.5

Crispy fried calamari rings with aioli

JAPANESE FRIED CHICKEN 6

Tonkatsu chicken with homemade BBQ sauce

ONION AND CAULIFLOWER BHAJIS WITH MANGO CHUTNEY 5.5

A traditional Indian tea snack that goes just as well with beer

SALTED COD CROQUETTAS 6.5

Salted cod and potato with parsley and lemon, fried until crispy, with aioli

SWEET POTATO 5.5

Sweet potato big chips with chipotle mayonnaise

MINI CHORIZO CORN DOGS 6

Mini chorizos fried in a polenta batter served with a spicy mayonnaise

MARINATED OLIVES 3.5

Mediterranean olives marinated with garlic and herbs