



Menú San Valentín

WELCOME TO TAPA!

WE SHALL WELCOME YOU WITH A GLASS OF
CAVA UPON ARRIVAL.

WE'LL THEN FOLLOW UP WITH SOME FRESH BREAD
SERVED WITH VIRGIN OLIVE OIL AND BALSAMIC
VINEGAR ALONG WITH SOME HOUSE OLIVES.

WE'LL THEN SERVE YOU THE 5 DISHES LISTED ON
THE REVERSE OF THIS MENU AND ROUND OFF WITH 3
OF OUR MOST POPULAR DESSERT TO SHARE.

SHOULD YOU WISH TO SUBSTITUTE A DISH JUST
LET YOUR SERVER KNOW AND THEY WILL HAPPILY
SUBSTITUTE A DISH FROM THE MENU AT THE SAME
OR LESSER VALUE.

**Please note that the Menú San Valentín cannot be used
inconjunction with any other offer or discount.**

5 Tapas to share

BROCHETA DE POLLO (GF)

ORGANIC CHICKEN MARINATED IN WHITE WINE
& SPICES, SERVED WITH PADRON
PEPPERS & A LEMON THYME GLAZE

CALAMARES A LA ANDALUZA (GF)

ANDALUSIAN STYLE SQUID RINGS LIGHTLY SEASONED &
DEEP FRIED WITH OUR HOME MADE ALIOLI TO DIP IN

PATATAS BRAVAS

TRIPLE FRIED POTATO CUBES SERVED WITH
BRAVA SAUCE & ALIOLI.

CROQUETAS DE VERDURAS

4 VEGETARIAN CROQUETAS MADE WITH SPINACH,
GOATS CHEESE & SEASONAL HERBS

QUESO DE CABRA Y TOMATE (GF)

A SELECTION OF LOVELY SEASONAL PLUM TOMATOES
WITH GOATS CHEESE & A DASH OF BALSAMIC GLAZE

3 Mini-Desserts to Share

GIN & TONIC SORBET (GF)

TRULY REFRESHING AND ALMOST AS GOOD
AS A COCKTAIL

LEMON CRUMBLE

IF YOU LIKE IT A LITTLE ZESTY, TRY THIS FOR A
COMBO OF LEMON CRÉME AND CRUNCHY TOPPING

CHOCOLATE MOUSSE (GF)

OUR RICH AND DECADENT VERSION OF THE CLASSIC
& ONE OF OUR FAVOURITE DESSERTS

