

menú del día 18,50

your choice of Catalan bread or Gordal olives,
plus two tapas & one side

tapas
start

tapas

pork belly tacos braised local pork, kimchi cabbage,
chipotle & lime mayonnaise

grilled mushrooms with goat's cheese

basil & almond pesto, toasted almonds v

garlic & chilli prawns lemon, parsley

butternut squash, chilli, sultana & coriander empanadillas

feta, honey & dukkah v **MAKE IT VEGAN**

chicken wings sweet chilli & sesame jam, coriander

baresca meatballs local pork belly & loin meatballs in a spiced tomato sauce, Parmesan

cod tacos freshly crumbed cod fillet, kimchi cabbage, lemon mayonnaise,

pickled red onion 2,50pp supplement

Moroccan spiced aubergine & tomato tagine

red chilli, yoghurt & coriander v **MAKE IT VEGAN**

baby chorizo from La Rioja, glazed in honey & sherry vinegar

Korean cauliflower gochujang, spring onion & sesame seeds **VEGAN**

crispy fried squid in a light coating of cumin, turmeric & paprika flour, garlic aioli

salmon 'tikka' red mojo marinated salmon fillet, Bombay potato, curried mayonnaise

sweet & sticky crispy px beef spring onions, sesame, red chilli 2,50pp supplement

falafel sweet potato hummus, pickled carrot, tahini 'yoghurt',

pistachio, pomegranate **VEGAN**

halloumi fritters tempura halloumi, lemon aioli v

sides

patatas bravas seasoned chips with bravas sauce v **MAKE IT VEGAN**

mushroom risoni rice shaped pasta, mushrooms, Parmesan* & chive cream sauce v

giant couscous, wild rice & spinach salad pecan, feta, cranberry, carrot,

courgette, lemon dressing v **MAKE IT VEGAN**

Vdish is suitable for vegetarians *we use a premium vegetarian substitute for Parmesan

VEGAN MAKE IT VEGAN some of our dishes are vegan or can be made vegan on request, please inform us at the time of order

food is prepared in our kitchens which contain allergens, please inform us of any allergies at the time of order

barescatapas
escabchetapas

