

# VEGAN MENU

## BREAD~OLIVES

<b>Cesta de Pan con Ali-Oli</b> (v) (vg)	£4.15	<b>Pan Tumaca</b> (v) (vg)	£7.25
Bread Basket with vegan Ali-Oli dip		Toasted bread topped with a chunky tomato, garlic and olive oil salsa	
<b>Aceitunas Aliñadas</b> (v) (vg) (gf)	£4.35		
Marinated Spanish Olives			

## TAPAS

<b>Patatas Bravas</b> (v) (vg) (gf)	£5.45	<b>Pimientos de Padron</b> (v) (vg) (gf)	£7.50
Diced, fried potatoes in a chilli and tomato sauce.		Padrón peppers fried in olive oil, topped with Maldon salt flakes. Most are sweet but some maybe spicy!	
<b>Patatas Ali-Oli</b> (v) (vg) (gf)	£5.60	<b>Verduras con Ajo y Pimentón</b> (v) (vg) (gf)	£5.75
Diced fried potatoes in a vegan Ali-Oli sauce.		Mixed seasonal vegetables topped with smoked paprika, fried garlic flakes and a drizzle of garlic oil.	
<b>Champiñones al Ajillo</b> (v) (vg) (gf)	£6.25	<b>Berenjenas con Almendras</b> (v) (vg) (gf)	£7.50
Mushrooms sautéed in white wine and garlic.		Fried aubergines topped with roasted almonds and golden syrup.	
<b>Coliflor al Horno</b> (v) (vg) (gf)	£6.50	<b>Croquetas Hortelanas</b> (v) (vg)	£6.75
Oven baked cauliflower in southern Spanish spices, topped with a Quince syrup, and toasted almonds.		Homemade mixed vegetable croquettes	
<b>Patatas Locas</b> (v) (vg) (gf)	£5.75	<b>Paella Vegetariana</b> (v) (vg) (gf)	£6.55
Diced, fried potatoes topped with our bravas and vegan ali-oli sauce.		Paella with mixed vegetables.	

## EXTRAS

<b>Patatas Fritas</b> (v) (vg) (gf)	£3.50
Homemade fried potatoes	
<b>Vegan Ali-Oli Sauce</b> (v) (vg) (gf)	£1.25
<b>Bravas Sauce</b> (v) (vg) (gf)	£1.25
<b>Ensalada Mixta</b> (v) (vg) (gf)	£4.25
Lettuce, tomatoes and onion salad with a vinaigrette dressing	

## DESSERTS

<b>Chocolate con Churros</b> (v) (vg)	£6.25
Crispy deep fried dough dipped in sugar, served with a pot of hot vegan chocolate for dipping	
<b>Why not add fresh strawberries</b>	£1.95
<b>Sorbete de Limon</b> (v) (vg) (gf)	£4.75
Lemon Sorbet	

# VEGAN WINES

## WHITE

	175ml	250ml	Bottle		175ml	250ml	Bottle
<b>Montado Verdejo Chardonnay</b> Bright and fruity with apples, pears, and a smidge of vanilla.	£5.65	£7.15	£20.35	<b>Lagar de Bouza Albariño, Rias Baxas</b> Ripe citrus fruit crushed flowers and underlying minerality give way to a fresh, crisp palate of lemon zest, fresh lime, stone fruits and notes of flint soil.	£8.95	£11.90	£35.15
<b>Coto Mayor Blanco, Rioja</b> Ultra clean, rounded, vibrant and delicious white wine from Rioja. Rich fruit flavours with a hint of soft mellow oak.	£6.85	£8.85	£25.85				

## RED

	175ml	250ml	Bottle		175ml	250ml	Bottle
<b>Monatado Tempranillo</b> Medium bodied with pure blackcurrant fruit and just a hint of spice.	£5.65	£7.15	£20.35	<b>Bodegas Beronia Gran Reserva, Rioja</b> A smooth, velvety wine which fills the mouth with complex flavours of black fruit, figs, and well-integrated sweet spice.	-	-	£48.50
<b>Coto Mayor Crianza, Rioja</b> Full of rich fruit flavours and a touch of soft vanilla oak. Now the biggest selling Rioja in Spain.	-	-	£29.15	<b>Pesquera Crianza, Ribera del Duero</b> Rich fruit combined with the sweet oaky smells result in an opulent and voluptuous wine that is a real head turner	-	-	£55.25
<b>Coto de Imaz Grand Reserva, Rioja</b> Selected from the finest grapes in Rioja, this wine is aged in oak casks and then given further ageing in bottle. It has a full round bouquet and a taste notable for its finesse.	-	-	£44.75				

## CAVA

	175ml	250ml	Bottle
<b>Vilarnau Brut Reserva Brut, Cava</b> Pronounced appley fruit with a great balance between ripe fruit and delicate acidity.	-	-	£31.95
<b>Vilarnau Brut Reserva Rosado, Cava</b> A delicious pink fizz a bright redcurrant colour, and vibrant ripe strawberry and raspberry fruit characters.	-	-	£31.65
<b>Vilarnau Brut 'Mini' (20cl Bottle)</b> Pronounced appley fruit with a great balance between ripe fruit and delicate acidity.	-	-	£10.25

## ROSE

	175ml	250ml	Bottle
<b>Montado Rosado</b> Bright fresh strawberry and cranberry with a lovely dry finish.	£5.15	£6.50	£18.50