

VEGAN MENU

BREAD~OLIVES

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

TAPAS

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| Patatas Bravas (v) (vg) (gf) | £5.45 | Pimientos de Padron (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! | |
| Patatas Ali-Oli (v) (vg) (gf) | £5.60 | Verduras con Ajo y Pimentón (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. | |
| Champiñones al Ajillo (v) (vg) (gf) | £6.25 | Berenjenas con Almendras (v) (vg) (gf) | £7.50 |
| Mushrooms sautéed in white wine and garlic. | | Fried aubergines topped with roasted almonds and golden syrup. | |
| Coliflor al Horno (v) (vg) (gf) | £6.50 | Croquetas Hortelanas (v) (vg) | £6.75 |
| Oven baked cauliflower in southern Spanish spices, topped with a Quince syrup, and toasted almonds. | | Homemade mixed vegetable croquettes | |
| Patatas Locas (v) (vg) (gf) | £5.75 | Paella Vegetariana (v) (vg) (gf) | £6.55 |
| Diced, fried potatoes topped with our bravas and vegan ali-oli sauce. | | Paella with mixed vegetables. | |

EXTRAS

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

DESSERTS

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

VEGAN WINES

WHITE

| | 175ml | 250ml | Bottle | | 175ml | 250ml | Bottle |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|-------|-------|--------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|--------|--------|
| Montado Verdejo Chardonnay Bright and fruity with apples, pears, and a smidge of vanilla. | £5.65 | £7.15 | £20.35 | Lagar de Bouza Albariño, Rias Baxas 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 |
| Coto Mayor Blanco, Rioja 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 |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|-------|--------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|-------|--------|
| Monatado Tempranillo Medium bodied with pure blackcurrant fruit and just a hint of spice. | £5.65 | £7.15 | £20.35 | Bodegas Beronia Gran Reserva, Rioja A smooth, velvety wine which fills the mouth with complex flavours of black fruit, figs, and well-integrated sweet spice. | - | - | £48.50 |
| Coto Mayor Crianza, Rioja Full of rich fruit flavours and a touch of soft vanilla oak. Now the biggest selling Rioja in Spain. | - | - | £29.15 | Pesquera Crianza, Ribera del Duero Rich fruit combined with the sweet oaky smells result in an opulent and voluptuous wine that is a real head turner | - | - | £55.25 |
| Coto de Imaz Grand Reserva, Rioja 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 |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|-------|--------|
| Vilarnau Brut Reserva Brut, Cava Pronounced appley fruit with a great balance between ripe fruit and delicate acidity. | - | - | £31.95 |
| Vilarnau Brut Reserva Rosado, Cava A delicious pink fizz a bright redcurrant colour, and vibrant ripe strawberry and raspberry fruit characters. | - | - | £31.65 |
| Vilarnau Brut 'Mini' (20cl Bottle) Pronounced appley fruit with a great balance between ripe fruit and delicate acidity. | - | - | £10.25 |

ROSE

| | 175ml | 250ml | Bottle |
|------------------------------------------------------------------------------------------|-------|-------|--------|
| Montado Rosado Bright fresh strawberry and cranberry with a lovely dry finish. | £5.15 | £6.50 | £18.50 |