

# Valentine's Special menu

3 course set menu for 2 people • £35pp + a glass of Cava  
Available 13th, 14th and 15th of February

## Starters

### Pan con Ali-Oli V GF Available

Locally sourced artisan bread boule by 'Vines Bakery' with picos (olive oil breadsticks) and Ali-Oli dip.

### Fanciful Deli Board

A carefully curated Valentine inspired charcuterie board. Our house marinated olives, cured Spanish meat roses, Manchego cheese and mixed fruits.

## Tapas (choose 4 tapas to share)

### Lágrimas de Pollo

Breaded marinated chicken goujons served with an Ali-Oli dip.

### Dátiles con Bacon GF

Dates stuffed with almond, wrapped in bacon.

### Setas al Ajillo GF

Pan-seared oyster mushrooms cooked with garlic, fresh parsley and white wine.

### Berenjenas GF V VG Available

Fried aubergine topped with roasted almonds and honey.

### Calamares Fritos GF

Fried squid rings coated in our gluten free flour blend, served with Ali-Oli sauce.

### Paella Mixta/Vegetariana GF VG

Paella with chicken and seafood / Paella with mixed vegetables.

### ✓ Lubina Canaria GF

Oven-baked sea bass fillet drizzled with our classic Mojo Verde or Mojo Rojo served on a bed of freshly dressed rocket salad.

### ✓ Alitas de Pollo GF

Crispy chicken wings, glazed in a sweet and spicy apple sauce.

### Patatas Bravas/ Ali-Oli GF V

Diced fried potatoes topped with a chilli and tomato sauce or Ali-Oli sauce.

### ✓ Vueltas con crema de gambas GF

Flash-grilled minute beef steaks topped with a rich, creamy prawn sauce.

### Coliflor al Horno GF VG

Oven baked cauliflower in southern Spanish spices, topped with a quince syrup and roasted almonds.

### Chorizo con Patatas GF

Traditional Spanish sausage cooked in white wine.

### ✓ Empanadillas Ibéricas

Home-made pasties, stuffed with smoky pulled pork, braised in a rich savoury sauce.

### Albóndigas

Albóndigas Beef and pork meatballs in a rich tomato sauce.

## Dessert (to share)

### Croquetas de Chocolate V

Crispy, rich and velvety. These golden croquettes are filled with warm, melted chocolate, dusted lightly with sugar and served with a strawberry coulis,

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Allergens: V vegetarian, VG vegan, GF gluten free,