
Vegan Menu

BREADS - OLIVES

Cesta de Pan con Ali-Oli (v) (vg)	£3.45
Bread Basket with Vegan Ali-Oli dip	
Aceitunas Manzanillas (v) (vg) (gf)	£3.75
Marinated Spanish Olives	
Pan Tumaca (v) (vg)	£6.75
Toasted bread topped with chunky tomato, garlic and olive oil	

TAPAS

Patatas Bravas (v) (vg)	£4.75	Pimientos de Padron (gf) (v) (vg)	£5.95
Diced, fried potatoes in a chilli and tomato sauce.		Small green peppers coming directly from Padron all the way from A Coruna in Galicia. They are fried and topped with Maldon salt, a simple but delicious traditional Spanish Tapa.	
Patatas Ali-Oli (v) (vg)	£4.75	Verduras con Ajo y Pimentón (v) (vg) (gf)	£5.25
Diced fried potatoes in a Vegan Ali-Oli sauce.		Mixed seasonal vegetables with paprika, garlic and drizzled with olive oil.	
Champiñones al Ajillo (gf) (v) (vg)	£5.50	Berenjenas con Almendras (v) (vg) (gf)	£5.95
Mushrooms sautéed in white wine and garlic.		Fried aubergines topped with roasted almonds and golden syrup.	
Coliflor al Horno (gf) (v) (vg)	£4.75	Croquetas Hortelanas (v) (vg)	£5.95
Oven baked cauliflower marinated in southern spices, topped with a Quince syrup, and toasted almonds.		Homemade mixed vegetable croquettes	
Patatas Locas* (v) (vg)	£5.25	Paella Vegetariana	£5.95
Diced, fried potatoes topped with our bravas and ali-oli sauce.		Paella with mixed vegetables.	

EXTRAS

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

DESSERTS

Chocolate con Churros	£5.50
Crispy Deep-fried dough dipped in sugar, served with a pot of Vegan hot chocolate for dipping	
<i>Why not add fresh strawberries £1.75</i>	
Sorbete de Limon (gf) (v) (vg)	£4.25
Lemon sorbet	

Vegan Wine Selection

WHITE WINES

175ml 250ml Bottle

Montado Verdejo Chardonnay

£4.75 £5.95 £16.50

Bright and fruity with apples, pears, and a smidge of vanilla.

Coto Mayor Blanco, Rioja

£5.95 £7.25 £20.25

Ultra clean, rounded, vibrant and delicious white wine from Rioja. Rich fruit flavours with a hint of soft mellow oak.

Lagar de Bouza Albariño, Rias Baxas

£7.50 £8.75 £25.50

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.

CAVA

175ml 250ml Bottle

Vilarnau Brut Reserva Brut, Cava

£26.50

Pronounced apple fruit with a great balance between ripe fruit and delicate acidity.

Vilarnau Brut Reserva Rosado, Cava

£26.25

A delicious pink fizz a bright redcurrant colour, and vibrant ripe strawberry and raspberry fruit characters.

Vilarnau Brut 'Mini' (20cl Bottle)

£7.25

Pronounced apple fruit with a great balance between ripe fruit and delicate acidity.

ROSE WINE

175ml 250ml Bottle

Montado Rosado

£4.75 £5.95 £16.50

Bright fresh strawberry and cranberry with a lovely dry finish.

RED WINE

175ml 250ml Bottle

Monatado Tempranillo

£4.75 £5.95 £16.50

Medium bodied with pure blackcurrant fruit and just a hint of spice.

Coto Mayor Crianza, Rioja

£22.95

Full of rich fruit flavours and a touch of soft vanilla oak. Now the biggest selling Rioja in Spain.

Coto de Imaz Grand Reserva, Rioja

£36.95

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.

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.

Pesquera Crianza, Ribera del Duero

£45.50

Rich fruit combined with the sweet oaky smells result in an opulent and voluptuous wine that is a real head turner