

## **LUNCH MENU**

Available 1pm – 4pm Sunday to Thursday



Select one of the following...

Wine 125ml - Orange, red or rosé

Draught beer - Alhambra, Eichbaum, Maeloc or cask ale

**Soft drinks** – Draught coke, lemonade; juices – apple, orange, cranberry, still or sparkling water

Hot drinks - Coffee or tea

## **Sides**

Select two of the following...

Olives & Capers VE

Caper berries mixed with Zorzaleña & Arbequina olives

Pan Sobrasada

Toasted focaccia smothered in Iberico pork with honey

Green Embrujo Olives VE

Toasted focaccia with pulped Basque tomatoes and garlic

**Patatas Bravas VE** 

Fried potatoes with chilli sauce & aioli

## Tapas

Select two of the following....

Pistachio Briouat [Bri-wat] VE

Moroccan pastries of spiced shallots, leeks and pistachios with black garlic vinegar

Hispi Cabbage, Romesco & Chermoula VE

Charred cabbage, red pepper sauce and coriander dressing

Mushroom Croquetas VE

Chestnut and oyster mushroom croquetas served with aioli

**Jamón Croquetas** 

Mountain ham croquetas with red pepper and almond sauce

Sea Bass, Basque-style

Fillet of sea bass with fennel, vinegar and chilli flakes

Croquetas de Gambas

Minced and spiced lamb shoulder with mango- cardamom gel and cumin cream

**Butifarra y Judías** 

Catalan sausage baked with tomato and wine stewed beans