



Spanish Restaurant
Tapas Bar • Wine Importer

FOOD AND WINE PAIRING MENU

On arrival

Guacamole con Pan de Gambas

(Guacamole with prawn crackers paired with cava)

To Follow

Tostada de Pimientos asados y Anchoas

Calamares a la Andaluza

Salmón con Puré de Chirivía y salsa de Naranja (GF)

(Crostini topped with Roasted Peppers and Anchovies, deep fried Squid and Salmon with Parsnip purée and Orange sauce paired with a glass of White wine)

Main Course

Patatas rellenas de Chorizo y Allioli (GF)

Parrillada de Carne

(Potatoes stuffed with Chorizo and Aioli and Mixed Grill of meat paired with Red wine)

To Finish

Chocolate brownie

(Paired with Moscatel Dessert Wine)

(VEGETARIAN OPTION AS ABOVE WITH VARIATIONS BELOW)

Guacamole V

Guacamole with sliced tomato paired with cava

Torrada de Pimientos Asados V

Tortilla Española (GF) V

Croquetas de Verduras V

(Crostini topped with roasted peppers, spanish omelet and vegetable croquets paired with white wine)

Risotto de Setas y Parmesano (GF) V

Canelones Crujiente de Verduras V

(Mushrooms risotto with parmesan and vegetables wrapped in filo pastry paired with red wine)

Chocolate brownie (paired with Moscatel Dessert wine)

Allergen information is available upon request.

10% discretionary service charge will be added to tables of 6 or more.