

Tapas NightFriday 5th May 2023

Sauteed Chorizo 6.50 in a red wine and onion sauce

Pan Seared Calamari 6.00 With smoked paprika, garlic and herbs

Tuna Croquetas 5.50 Tuna, spring onion and lemon lightly fried in a crisp batter

Meat and Cheese 7.00 Platter of cured ham, white cheese and pickled sweet chillies

Albondigas 6.00 Pork and beef meatballs in a rich tomato and herb sauce

White Anchovies 6.00 Marinated with olive oil, garlic and herbs

Potatas Bravas 4.50 Sauteed potatoes in a tomato sauce enhanced with smoked paprika and chilli

Berenjenas Fritas 4.50 Lightly fried aubergine fritters finished with a honey and ginger dressing

<u>Sweets</u>

Crema Catalana 5.50 Set egg custard glazed with sugar

Leche Frita 5.50 Gently fried milk dough dusted with cinnamon

Panellets 5.00 Sweet marzipan balls rolled in toasted nuts

All sweets served with cherry compote or a rich chocolate sauce