



FEAST MENU

To share at the centre of the table. For groups of +8.

17.50 per person

DIPS, OLIVES, SOURDOUGH & OIL

GARBANZOS & TWO HUMMUS *spiced chickpeas, real hummus & black bean hummus mezza*
(GF, NF, Vn)

BEETROOT CROQUETAS *with goat's cheese, black olives & grape must mustard* (NF, V)

JUDIONES CON CHORIZO *giant butter beans, mild Spanish chorizo & Sherry Dressing* (GF, NF)

CHAMPIÑONES AL AJILLO, FETA & HUEVO *mushrooms marinated in garlicky extra virgin olive oil, crumbled feta & grill egg* (GF, NF, available Vn)

C'EST LE BRIE *sublime pint.xo with creamy melted Brie & chorizo* (NF)

TOMATO & HALLOUMI GALETTE *buttery pastry with tomato, halloumi, parmesan & za'atar*
(NF, V, available Vn)

CAULIFLOWER SHAWARMA *(hot mezza) spiced oven roasted cauliflower, with caramelised seeds, hummus & lemony tahini - 8* (GF, Vn, NF)

MOCHA CREAM CUP *with cacao nibs -* (GF, NF)

PASTELITO *(served warm) sweet & slightly tangy flaky pastry with seeds brittle*

*If you have a food allergy, intolerance or sensitivity, please let us know before you order so we suggest the best dishes for you.
Our dishes are prepared in areas where allergenic ingredients are present.
We cannot guarantee our dishes are 100% free of these ingredients.*