



FEAST MENU

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

15 per person

DIPS, OLIVES, BREAD & OIL

HUMMUS, GARBANZOS, TOMATINES & WHIPPED FETA *(cold mezze) spiced chickpeas, 24 hour marinated tomatoes, homemade pickled guindilla & whipped feta. - (GF, NF, V, available Vn)*

BEETROOT CROQUETAS *(8 u.) with goat's cheese & black olive - (NF, V)*

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

CHAMPINIONES CON GAMBAS AL AJILLO *(tapa) mushrooms & prawns marinated in garlic & parsley oil - (GF, NF)*

PATATAS ROTAS, PUERRO Y JAMÓN *(ración) oven roasted potatoes & leeks with prosciutto & homemade chilli sauce - (GF, NF)*

BÖREK *(hot mezze, 4 units) halloumi, feta & za'atar savoury buttery pastry with pomegranate molasses dressing - (NF, V, available Vn)*

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

ISCHIA TIRAMISU CUP *(4 units) with cacao nibs & limoncello - (NF)*

ARROZ CON LECHE *(4 units) orange infused rice pudding with apple & cardamon jam - (NF, GF, Vn)*

*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.*