

# TEA TIME @ THE KITCHEN

Artisan bread with two tapas £10.95  
or with three tapas £14.95

## Your choice of tapas

Roast medallions of morcilla black  
pudding, sweet onion ragu [gf]

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Flame grilled, cider and balsamic  
glazed Iberian chorizo picante [gf]

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Roasted wild boar meatballs  
in classic thyme scented sofrito sauce

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Grilled fresh asparagus, sal de anana  
and a classic romesco sauce [v, gf]

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Thin sliced Serrano ham reserva  
pickled guindilla peppers

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Wirral Life's favourite dish - Fabada! Asturian  
bean stew with pork belly and artisan sausage [gf]

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Simply grilled sardine fillets, extra virgin  
olive oil, splash of lemon and sea salt [gf]

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Creamy mushroom croquettes, fresh green herb  
and horseradish mojo verde [v]

Triple cooked chunky potatoes  
smokey bravas sauce, TTK alioli [v, gf]

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Chickpea and spinach estofado with  
a sprinkle of toasted almonds [v, gf]

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Andalusian style chicken, honey, raisins  
chicken stock, cinnamon and almonds [gf]

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Salted fresh hake, crispy rebozado batter  
caper berries, romesco mayonnaise [gf]

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Woodland mushrooms, garlic, butter  
chilli, olive oil and wilted greens [v, gf]

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Tortilla @The Kitchen, free range eggs  
creamy potatoes and melted manchego [v, gf]

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A plate of manchego reserva with  
dulce de membrillo [v, gf]

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Butter poached king prawns with a hint of crushed  
chillies, garlic, lemon and baby spinach [gf]

extra 2.50

Tuesday - Friday, 4pm - 6.30pm  
Saturday, 2pm - 6.30pm

DISHES MARKED WITH GF, CAN BE MADE  
GLUTEN FREE UPON REQUEST.  
PLEASE INFORM US WHEN ORDERING.



For allergens and vegan dishes please ask your server.