OUR SPECIAL OFFER MENU

3 of our wonderful Tapas £12.95 per person

~

Your choice of tapas

Roast medallions of Morcilla de Burgos
[Spanish black pudding] white onion ragu [gf]

~

Pan roasted Iberian chorizo picante
honey, cider and balsamic glaze [gf]

~

Garlic roasted wild boar meatballs
in a classic thyme scented sofrito sauce

~

Butter poached calamari
hints of chilli oil, lemon juice and roast garlic [gf]

~

Fillets of red mullet in a rebozada batter
caper berries, saffron and citrus alioli [gf]

~

Classic triple cooked chunky potatoes
smokey bravas sauce, TTK alioli [ve, gf]

~

Salt and pepper king prawn pinchos
sweet chilli and coriander dipping sauce [gf]
extra 2.50

"Pisto" a casserole of eggplant and vegetables
a speciality from La Mancha [ve, gf]

~

TTK tortilla – free range eggs, potatoes, onions
and green peppers with a creamy crust [v, gf]

~

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

~

Andalusian style chicken, honey, saffron
raisins, cinnamon and pine nuts [gf]

~

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

~

A plate of air-dried jamon serrano & torta de barros
with pickled peppers and dulce de membrillo [gf]

~

Valencian style baked rice,
[cooked in a saffron and pimenton broth]
spinach, peppers and edamame beans [ve, gf]

Enhance your 'Tapas' experience

Add artisan baked bread with olive oil and balsamic £4.50
or
Honey and orange soaked gordal olives £4.00

~

Tuesday all evening
Wednesday, Thursday & Friday - 4pm - 6.30pm
Saturday - 12 noon - 6.30pm

THE TAPAS KITCHEN

For allergen information please ask a member of staff.
(v) vegetarian, (ve) vegan, (gf) can be made gluten free on request.