# TAPASFAVOURITAS

MONDAY - SATURDAY 4-6.30PM ALL DAY SUNDAY

5 TAPAS, 2 SIDES

Language March Mar

# FROM THE SEA

#### COD FRITTERS

Mango, sweetcorn, chilli and lime salsa T R

FRIED WHOLE BABY SQUID
Smoked paprika and lemon alioli

GIN AND BEETROOT CURED SALMON

Tonic and cucumber dressing

# PLANT POWER

AUBERGINE FRITTERS
Maple syrup

COURGETTE FRIES
Lemon and paprika mayo

LENTIL & SWEET POTATO PATÉ

Roger's sourdough and grapes

SPICED JACK FRUIT, CHICKPEA AND SQUASH ESTOFADO

Coriander creme fraiche

FETA, SPINACH, RED ONION AND OLIVE TORTILLA

# FROM THE LAND

#### MOROCCAN TAGINE

Slow cooked spiced shoulder of lamb, toasted almonds and chargrilled pitta

### CHARGRILLED CHICKEN THIGH

Giant spiced cous cous, mango and mint salsa

#### PUNCH CHORIZO PATÉ

Roger's sourdough and grapes

#### MAPLE AND CHILLI ALBONDIGAS

Meatballs in a chunky tomato sauce topped with red pepper romesco

## MORCILLA AND WHOLEGRAIN MUSTARD FRITTER

Egg and watercress mayonnaise

## **PAELLAS**

#### FIESTA PAELLA

Chicken, prawns, chorizo, clams, peas & veg

#### MEDITERRANEAN PAELLA

Mixed Mediterranean vegetables

## SIDES

SPANISH TOMATO BREAD
SKIN ON FRIES
SPICED COUS COUS
HOUSE SALAD
PATATAS BRAVAS

Add churros for £3

