

PLANT POWERED MENU

BREADS & OLIVES

PAN CON AJO TOMATE	£3.5
Classic Spanish tomato bread	
HOUSE BREAD	£3.5
Olive oil and Vinegar	
OLIVES & MIXED PICKLES	£3.5

TAPAS

BLACK RICE, SWEETCORN AND SQUASH PAQUETA (FILO PARCEL)*	£6.5
Mango and chilli salsa	
RED LENTIL & SWEET POTATO PATÉ	£6
Roger's sourdough and grapes	
SPICED JACKFRUIT, CHICKPEA AND SQUASH ESTOFADO	£6
PLANT POWERED PAELLA	£5
Mediterranean vegetables and saffron rice	
PAPRIKA AUBERGINE FRITTERS*	£4.5
Maple syrup	
BETROOT AND WALNUT SALAD	£4.5
Tahini dressed cous cous and flaked almonds	

GUARNICION

HOUSE SALAD	£3.5
Tomato, cucumber, peppers, pumpkin seeds & lemon vinaigrette	
SPICED COUS COUS	£3.5
Israeli cous cous, apricots, raisins, pomegranate	
PADRON PEPPERS*	£4
PATATAS BRAVAS*	£4
Spicy tomato sauce & vegan alioli	
SKIN ON FRIES*	£3
Vegan alioli	
SWEET POTATO FRIES*	£4
Vegan Alioli	

POSTRES

CHOCOLATE AND HAZELNUT BROWNIE	£5
Raspberry sorbet	
CHURROS	£5
Cinnamon Spanish doughnuts, chocolate sauce	
PEANUT AND CARAMEL CHEESECAKE	£5
Vanilla Ice cream	
SORBET SELECTION	£5
Please ask for flavours	

ALL DISHES ARE FREE FROM ANY ANIMAL DERIVED INGREDIENTS. HOWEVER, DISHES WITH A * CARRY A RISK OF CROSS CONTAMINATION DUE TO CROSS CONTAMINATION IN THE FRYERS.

