

# THE TAPAS KITCHEN

SPANISH INSPIRED CUISINE

## WHILE YOU WAIT

Smoked paprika spiced Valencian almonds [v, gf] ....	3.25
Salted to perfection habas picantes [v, gf] .....	3.25
Seared and blackened padron peppers [v, gf] .....	4.75
Gordal olives ... orange and honey soaked or simple and sublime with a splash of olive oil [v, gf] ...	3.50

## BREADS

Baked artisan bread	
PX balsamic glaze - the finest olive oil [v] .....	4.50
Spanish style tomato bread on Catalan pan de coco [v] .....	4.50

## SHARING BOARDS

Our selection of artisan Spanish meats and cheeses with honey soaked figs, crackers and pickled guindilla peppers. 'Perfect for Sharing!'

### Four Meats

Serrano ham reserva, Casa Riera Fuet de Vic	
Somalo chorizo vela, Lomo 'Aragon' [gf] .....	13.75

### Four Cheeses

Manchego Reserva [v], La Retorta [v], Monte Enebro [goats], La Peral [blue] [gf] .....	13.75
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### Combination

Choose any four from our wonderful selection of artisan meats and cheeses listed above [gf] .....	13.75
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**DISHES MARKED WITH GF, CAN BE MADE GLUTEN FREE UPON REQUEST. PLEASE INFORM US WHEN ORDERING.**

## MEAT

Roast medallions of Morcilla de Burgos [Spanish black pudding] sweet onion ragu [gf] .....	5.75
Flame grilled Iberian chorizo picante cider and balsamic glaze [gf] .....	5.75
Moorish chicken kebabs [pinchos morunos] roast red pepper and sweet chilli dip [gf] .....	5.75
Roasted wild boar meatballs in a classic thyme scented sofrito sauce .....	5.75
Ham hock and garden pea croquettes with a homemade mustard ketchup .....	6.25
Honey glazed belly pork, crackling crumb lightly spiced quince salsa [gf] .....	7.25

## SEAFOOD

Salt and pepper deep fried calamari with a sweet chilli alioli .....	5.50
Simply grilled sardine fillets, extra virgin olive oil, splash of lemon and sea salt [gf] .....	5.50
Pan seared sea bass, saffron and pepper paella chorizo picante seasoning [gf] .....	6.50
Salted fresh hake, crispy rebozado batter, caper berries, romesco mayonnaise [gf] .....	6.50
Basque seafood stew, white fish, king prawns and mussels, pimenton broth [gf] .....	6.75
Butter poached king prawns with a hint of crushed chillies, garlic, lemon and baby spinach [gf] .....	7.50

For allergens and vegan dishes please ask your server.

## VEGETARIAN

Triple cooked chunky potatoes smokey bravas sauce, TTK alioli [v, gf] .....	5.00
Creamy mushroom croquettes, fresh green herb and horseradish mojo verde [v] .....	5.50
Crisp aubergine fritters, dusted with sumac with a fresh fig salsa [v, gf] .....	5.50
Free range egg tortilla, soft cooked onions and potatoes, melted manchego [v, gf] .....	5.50
Grilled fresh asparagus, sal de anana and a classic romesco sauce [v, gf] .....	6.00
Chickpea and spinach estofado with a sprinkle of toasted almonds [v, gf] .....	6.00

## INSPIRED

Woodland mushrooms, garlic butter, chilli olive oil and wilted greens [v, gf] .....	6.00
Andalusian style chicken, honey, saffron, raisins cinnamon and pine nuts [gf] .....	6.50
Catalan style gratinated cod fillet, lemon and garlic alioli crust, bravas sauce [gf] .....	6.50
Wirral Life's favourite dish - Fabada! An Asturian bean stew with pork belly and artisan sausage [gf] .....	6.50
Valencian style baked rice, garbanzo beans, peppers, tomatoes, vegetables of the season [v, gf] .....	6.50
Add king prawns .....	extra 2.50
Rosemary and garlic roasted rump of lamb salsa fresca enhanced with fresh mint [gf] .....	8.00
Seared beef fillet mignons [100gm] with caramelised onions, black pepper, balsamic and rioja reduction [gf] .....	9.50