

## **GROUP SHARING MENU - £50 PER HEAD**

Glass of Bodegas Sumarroca Cava Brut Reserva on arrival Padrón peppers with Halen Môn sea salt (vg) Catalan bread with olive oil, garlic and fresh tomato (vg) Selection of Spanish meats (black truffle salchichón, ibérico chorizo, jamón serrano) Salt cod croquetas, piquillo pepper purée and aioli Tiger prawns with chilli, garlic, lemon butter Patatas bravas with spiced tomato fritarda sauce and aioli (v) Meatballs in tomato fritarda sauce Chargrilled chicken thighs with spiced chickpea purée and harissa Spiced aubergine with onion confit, fritarda sauce and lavosh bread (v) Mixed leaf salad with cherry tomato, cucumber, avocado, spring onion and our house dressing (v)

## DESSERTS

Creme Catalan

Tarta de Santiago with salted caramel Chantilly cream

Selection of ice creams

Spanish cheese selection (Manchego, Monte Enebro goats cheese, Picos blue)

All dishes are subject to availability and we reserve the right to replace unavailable dishes with a similar item. Due to processes within our kitchen environment, all dishes may contain traces of nuts and/or gluten. Please inform us if any of your party have any food allergy, intolerance or sensitivity so we can provide further information on ingredients and preparation procedures. Please note, we use the same fryers to cook multiple dishes, please ask if you have any questions about cross-contamination.