

## to start with

- **dips** [v] homemade dips, olives and feta, with warm bread
- **saganaki** [g] with fresh lime
- **chorizo and bread**

## small tapas plates

- **gumbas al ajillo** [g] prawns in garlic, chilli and white wine
- **vegetable croquettes** [v] seasonal vegetables, feta with aioli
- **stuffed mushrooms** [v]
- **spicy crumbed chicken burger**
- **marinated beef and chorizo skewers** [g]
- **calimari** [g]
- **spanish meatballs** [g]
- **chorizo bombas** crunchy potato balls filled with chorizo
- **beef and almond empanades**

## main plates

- **seafood paella** [g] prawns, mussels, calimari, octopus, fish, scallops and crab
- **vegetarian paella** [v/g] saffron rice baked with seasonal vegetables
- **mixed paella** [g] chicken, chorizo, baby octopus, mussels, fish, calimari and green peas
- **lamb cutlets** [g] served with sweet potato and rocket salad

## salads

- **white quinoa salad** [v/g] with roasted vegetables and mixed beans
- **eggplant and chickpea salad** [v/g] with boiled eggs, rocket and forvum vinegar dressing

## sides

- **chunky kumara chips** [v/g]
- **patatas bravas** [v/g]
- **eggplant chips** [v]

## dessert

- **churros spanish donuts** served with chocolate dipping sauce
- **crèma catalana** [g] creamy custard dessert with caramelised sugar

## degustation menu

- **stuffed mushrooms**
- **calimari**
- **vegetable croquettes**
- **slow cooked spanish style marinated chicken skewer**
- **spanish meatballs**
- **patatas bravas**
- **churros with chocolate sauce**