

APERITIVO

light nibbles while you decide

Bruschetta vine tomatoes, garlic, olive oil on toast - VE	£5
Jamon & Manchego Manchego cheese, with iberico ham & sweet balsamic onionsGF	£9.60
Padron Peppers pan fried, smoked sea salt and chipotle aioli - V/GF	£6
Manchego walnuts, balsamic onions, hot honey V/GF	£6.60
Cypriot Bread made locally, served with olive oil or welsh butter v	£5
Smoked Almonds roasted in olive oil, sea salt & paprikaVE/GF	£5
Anchovy Crostini toasted sourdough baguette, harissa & anchovies	£6

Tapas/Small Dishes

Tenderstem Broccoli toasted almonds, chilli & garlic dressing- GF	£7.5
Blue Cheese Mushrooms chestnut mushrooms, creamy blue cheese sauce & balsamic onions	£8
Chicken & Chorizo Catalan chicken thigh, with white be chorizo, braised in stock & cider sauce - GF	£10
Pork Belly bite size pieces of locally made sausage in a rich paprika , sesame and honey	£8
Meatballs pork, beef and sausage meat meatballs in a tomato and basil sauce GF	£8
Chorizo al vino pork sausages, vine tomato and red wine - GF	£9
Steak strips strips of Sirloin steak, verde brava sauce & rocket - GF	£14

Livers pan fried duck livers, garlic and chilli - GF	£6
Calamari fried in seasoned flour, served with aioli - GF	£8
Gambas king prawns, garlic and chilli - GF	£9
Anchovy crostini anchovies marinated in Provençale herbs	£6
Volcano Bravas spicy chorizo, chipotle aioli	£8
Patatas Bravas spicy tomato & pepper sauce, aioli	£5
Ajo Queso 9" garlic & mozzarella pizza	£6

Larger Dishes

also can be ordered for the middle of the table

Mar Y Muntanya (sea & mountain) crispy coated chicken fillet, king prawns, chipotle aioli, chilli & oregano - GF	£15
caprese salad mozzarella, vine tomato, salad leaves, verde brava sauce- GF	£10
Steak Strips Strips of Sirloin, pickled red onion, cavolo nero & garlic butter	£6

Spanish Pizza (our signature, olive oil infused, focaccia style pizza dough)

Sofrito Queso tomato & mozzarella - V	£11.50
Coca de Recapte tomato and roasted peppers, onions & braised aubergine	£14
Del Tross tomato, buffalo mozzarella, black olives, balsamic onions, chorizo & jamon	£17.50
Catalan Heat tomato base, mozzarella, hot honey chorizo & chillis	£15

DESSERTS

Crema Catalana vanilla custard with a burnt sugar top served with a scoop of ice cream	£6
Sirocco meringue, honey mascarpone cream, plum compote nut brittle	£7
Churros (GF on request) deep fried dough with chocolate, a classic	£7
Affogato espresso coffee, vanilla ice cream. Add liqueur of your choice for an extra £2	£5
Gelatistry Shrewsbury made artisan gelato using locally sourced milk and cream vanilla - reversed stracciatella - berry ripple gelato - hazelnut gelato	£3.00 per scoop
Sorbet strawberry - mango	£3.00 per scoop