

# —••• Tappy Hour •••—

SERVED FROM 3:00 PM TO 5:00 PM ON WEEKEND

## DRINKS \$6

Four Winds Saison

Four Winds IPA

Prosecco

Tio Pepe

House Red Wine

House White Wine

Sangria Glass

(Pitcher \$23)

## TAPAS \$6

House Olives & Nuts (DF) (VG) (GF)

Cheese of the moment

Fermin Chorizo Ibérico (DF) (GF)

*Dry cured pork sausage with artisanal bread*

Chorizo en Vino Tinto (DF) (GF)

*Local chorizo marinated in red wine*

Patatas Bravas (DF) (GF)

*Crispy potatoes in a spiced tomato alioli*

Tortilla (GF)

*Classic potato & onion omelette*

Berenjena con Miel

*Crispy fired eggplant with honey & mint*

Add side of artisanal bread 2.5

GLUTEN-FREE BREAD AVAILABLE

## FAVOURITES

Gambas al Ajillo 13.5 (GF)

*Sautéed prawns, garlic & chillies with artisanal bread*

*Dairy-free option available*

Albondigas 12.5 (DF)

*Beef & chorizo meatballs in a saffron tomato sauce with artisanal bread*

Barcelona's Hotdog 15.5

*Local chorizo marinated in red wine, SanSimon & onions, served with Patatas Bravas*

GLUTEN-FREE BREAD AVAILABLE

## TREATS

Flao 7.5

*Anise & mint Ibiza style cheese cake in olive oil crust with apricot compote*

 **ocean wise** A SUSTAINABLE CHOICE (VG) VEGAN (GF) GLUTEN-FREE (DF) DAIRY-FREE



All meat options on the menu are from Two Rivers Specialty Meats