

Dinner

SERVED FROM 5PM TO 9 PM

TAPAS

Aceitunas 6.5 (VG) (DF) (GF)

Citrus & spice marinated olives

Tortilla 7.5 (GF)

Classic potato & onion omelette

Pimientos de Padrón 9.5 (VG) (DF) (GF)

Spanish green chilli peppers pan fried in olive oil

Berenjena con Miel 8.5

Crispy fried eggplant with honey & mint

Patatas Bravas 8.5 (DF) (GF)

Crispy potatoes in a spiced tomato alioli

Ensalada de Endibia 11.5

Endives, cherry tomatoes, cucumber, red pepper hummus, Murcia cheese, migas

Gluten-free option available

Champiñones Asado 11.5 (GF)

Forest mushrooms with roasted garlic & fresh herbs

Dairy-free/Vegan option available

Espárragos con Chicharos 12.5 (GF)

Asparagus with green peas, pickled radish, mint, manchego cheese, roasted walnuts

Dairy-free option available

Montaditos de Atún 13.5 (GF)

Seared local albacore tuna on artisanal bread with guacamole,

cucumber, orange and pickled red onion

Gluten-free option available

Gambas al Ajillo 13.5 (GF)

Sautéed prawns, garlic & chillies

Dairy-free option available

Caballa y Romesco 12.5 (GF) (DF)

Seared wild mackerel with broccolini & romesco

Chipirones a la Plancha 14.5 (GF) (DF)

Baby squid, Spanish pesto, red wine braised local chorizo, red onion,

padron peppers, sesame seeds

Albondigas 12.5 (DF)

Beef & chorizo meatballs in a saffron tomato sauce

Medallón de Mejilla de Cerdo 15.5

Pork cheek medallion, orzo pasta, roasted carrots, peas, manchego cheese & garlic chips

Merguez con Piperada 17.5 (GF) (DF)

House made spiced lamb sausage with vegetable stew,

roasted fingerling potatoes, pinenuts

LARGE PLATE

Filete de Flanco con Mojo Verde 29 (GF)

*Alberta Flank steak grilled a la plancha with
roasted brussels sprouts, fingerling potatoes & mojo verde*

Dairy-free option available

18% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE

 **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