



TAKEOUT

5 PM
TO
8:30 PM

☎ 604
947-2311

TAPAS

Aceitunas 6.5 (VG) (DF) (GF)
Citrus & spice marinated olives

Tortilla 7.5 (GF)
Classic potato & onion omelette

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 🌱
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 with organic mixed green salad & artisanal bread
Dairy-free option available

Albondigas 12.5 (DF)
Beef & chorizo meatballs in a saffron tomato sauce with organic mixed green salad & artisanal bread

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, binenuts

HOUSE MADE DESSERT

Flao 8.5
Anise & mint scented Ibiza style cheese cake in an olive oil pastry crust with apricot compote

Pastel de Chocolate 8.5 (GF)
Flourless almond chocolate cake with coffee crème anglaise

take-out
only!
Paella
18