

MARK BARNWELL



LIVE SPANISH GUITAR

Saturday 11<sup>th</sup> April



# TAPAS



## M E N U



### Nibbles

£6 each

marinated anchovies (gf) | mixed olives (vg)

| Manchego cheese w/ tarragon & sherry vinegar (v | gf) | Focaccia, oil & balsamic (vg)

### Tapas

£8 each

3 dishes per person recommended

- Patatas bravas (vg | gf)  
diced potato in a rich tomato sauce
- Tortilla tradicional (v)  
potato & onion tortilla
- Torre nunez picante (gf | nuts | df)  
mini chorizo w/ romesco sauce
- Croqueta  
potato & ham in breadcrumbs w/ aioli
- Albondigas  
beef meatballs in red wine, tomato & pimento sauce w/ parmesan
- Gambas ajillo (gf)  
whole tiger prawns cooked with garlic & chilli
- Calamares crujientes  
crispy calamari w/ lemon & dill salt
- Pisto con tofu (vg | gf)  
Spanish style ratatouille w/ crispy tofu
- Ensalada verde (vg)  
Spanish style green salad w/ olive oil & red wine vinegar dressing
- Pimientos padron  
fried padron peppers w/ smoked paprika salt

### Sweets

£8 each

- Churros con salsa de chocolate  
Churros with Chocolate Sauce
- Crèma Catalana (gf)  
Smooth & creamy citrus dessert w/ a crispy burnt sugar topping
- Affogato, shortbread  
Roskilly's ice cream, double espresso & shortbread biscuit
- Vegan dessert available on request

