



icóctel del día!

changing selection, see specials board
alcoholic 4,95 / non-alcoholic 2,50

Vegan tapas

menú del día 11,95

flatbread strips & hummus or Catalan bread
two tapas - one side

tapas

- spiced aubergine tagine** red chilli, vegan 'yoghurt' & coriander GF
- sweet potato, chickpea, coconut, peanut & cauliflower tagine** GF
- vegetable paella** roast peppers, red onion, tomato & asparagus GF
- spiced beetroot falafel** tabbouleh salad, green tahini
- tempura asparagus** katsu style sauce, crispy kale
- Greek salad** vegan 'feta', tomato, olives, red onion, sherry vinegar dressing GF
- warm salad of quinoa, spring onion & padrón peppers** bulgur wheat, carrot, teriyaki dressing

sides

- patatas bravas** garlic veganaise
- padrón peppers** with sea salt
- beetroot, apple, walnut & cumin salad** lime, vegan 'yoghurt' & agave dressing GF

to finish



- coffee & sweet treat 1,95**
choose an espresso,
americano or any tea to
go with your sweet treat

GF dish is suitable for a gluten free diet

food is prepared in our kitchens which contain allergens, please inform us of any allergies at the time of order