GLUTEN ALLERGY

Snacks

- 18.95 -Sourdough or Catalan Brea

Express Dining

Tue - Thur Sat
5 pm - 6.15 pm 12 pm - 3 pm

V

4 Salted Planeta Almonds V 4.5 Mixed Olives 6.5 Padron Peppers 4.5 Catalan Bread - gluten-free bread V 4.5 Gluten-Free Bread, Olive Oil & Balsamic 12.5 Spanish Charcuterie & Cheese Board 12.5 Spanish Cheese Board 12.5 Spanish Charcuterie Board Paleta Iberico Ham - 60g 20 10 Paleta Iberico Ham - 30g

Tapas

7	Patatas Bravas, Allioli V
8	Seasonal Greens, Cashew Crema, Chilli & Lime - without Rye V
9	Beetroot, Goats Cheese, Blood Orange V
9	Mushrooms, Bulgogi Sauce, Mooli Sangchae V
9.5	Inside-Out Chicken Wings, Yuzu Sweet Chilli
10	Chorizo, Red Wine, Honey
13	Pork Belly. Tonkatsu Sauce, Pickled Rhubarb, Arare
13	Gamb <mark>as a</mark> la Plancha (shell on)
15	Cod Loin, Leek Caramel, Jamon & Salt Cod Velouté
	Gambas a la Plancha (shell on)

Dessert (£5.50 as part of Express Dining Offer)

8	Bay Leaf Panna Cotta, Red Wine Poached Pears, Oats	V
8.5	Churros, Chocolate Sauce V	

DAIRY ALLERGY

Snacks

Express Dining - 18.95 -

Tue - Thur Sat

5 pm - 6.15 pm 12 pm - 3 pm

- 4 Salted Planeta Almonds V
- 4.5 Mixed Olives
- 6.5 Padron Peppers
- 4.5 Catalan Bread
- 4.5 Home-Made Sourdough, Olive Oil & Balsamic
- Spanish Charcuterie Board without Salchichon 12.5
- Paleta Iberico Ham 60g 20
- 10 Paleta Iberico Ham - 30g

Tapas

- 7 Patatas Bravas, Allioli V
- 7 Wakame, Cucumber, Shichimi Mayo, Black Vinegar
- 8 Seasonal Greens, Cashew Crema, Chilli & Lime, Rye
- Grilled Aubergine, Pomegranate Glaze, Pumpkin Seed Mole V 8.5
- 9 Mushrooms, Bulgogi Sauce, Mooli Sangchae V
- 9.5 Miso Roasted Squash, Curry Sauce, Nam Jim Crisp, Kumquat V
- Inside-Out Chicken Wings, Yuzu Sweet Chilli 9.5
- 10 Chorizo, Red Wine, Honey
- 12 Seafood Escabeche, Carrot, Piquillo, Lemon & Black Pepper Crisp
- 13 Pork Belly, Tonkatsu Sauce, Pickled Rhubarb, Arare
- 13 Gambas a la Plancha (shell on)

Dessert (£5.50 as part of Express Dining Offer)

- Bay Leaf Panna Cotta, Red Wine Poached Pears, Oats V 8
- 9 Vegan Churros, Chocolate Sauce

NUT ALLERGY

Ham Croqueta

Mixed Olives

Padron Peppers

Catalan Bread

Snacks

2.5

4.5

6.5

4.5

Express Dining - 18.95 -

Tue - Thur Sat 12 pm - 3 pm

5 pm - 6.15 pm

4.5 Home-Made Sourdough, Olive Oil & Balsamic

12.5 Spanish Charcuterie & Cheese Board - without pickled fig & almond

12.5 Spanish Cheese Board - without pickled fig & almond

12.5 Spanish Charcuterie Board

20 Paleta Iberico Ham - 60g

10 Paleta Iberico Ham - 30g

Tapas

7	Patatas Bravas, Allioli V
7	Wakame, Cucumber, Shichimi, Arare, Black Vinegar V
8.5	Grilled Aubergine, Pomegranate Glaze, Pumpkin Seed Mole V
9	Beetroot, Goats Cheese, Blood Orange V
9	Mushrooms, Bulgogi Sauce, Mooli Sangchae V
9.5	Miso Roasted Squash, Curry Sauce, Nam Jim Crisp, Kumquat V
9.5	Inside-Out Chicken Wings, Yuzu Sweet Chilli
10	Celeriac Gratin, Black Bomber Rarebit, Celery Salsa, Apple V
10	Chorizo, Red Wine, Honey
12	Seafood Escabeche, Carrot, Piquillo, Lemon & Black Pepper Crisps
13	Pork <mark>Bel</mark> ly, Tonkatsu Sauce, Pickled Rhubarb, Arare

Gambas a la Plancha (shell on) 13

15 Cod Loin, Leek Caramel, Jamon & Salt Cod Velouté

Dessert (£5.50 as part of Express Dining Offer)

8	Yuzu Y <mark>ogh</mark> urt, Rhubarb, Gingerbread V
8	Bay Leaf Panna Cotta, Red Wine Poached Pears, Oats V
8.5	Churros, Chocolate Sauce V
9	Miso Custard Tart, Crème Fraiche V

GARLIC ALLERGY

Express Dining

- 18.95 -



Snacks

4 4.5	Salted Planeta Almonds V Mixed Olives V	Tue - Thur 5 pm - 6.15 pm	Sat 12 pm - 3 pm
6.5	Padron Peppers V	<u> </u>	
45	Home-Made Sousdough Olive Oil	& Raleamie V	

Spanish Charcuterie & Cheese Board - without Chorizo & Lomo

- Spanish Cheese Board without plum chutney 12.5
- Spanish Charcuterie Board without Chorizo & Lomo 12.5
- 20 Paleta Iberico Ham - 60g
- 10 Paleta Iberico Ham - 30g

Tapas

12.5

- 9 Beetroot, Goats Cheese, Blood Orange V
- Cod Loin, Leek Caramel, Jamon & Salt Cod Velouté

Dessert

(£5.50 as part of Express Dining Offer)

- Yuzu Yoghurt, Rhubarb, Gingerbread V 8
- Bay Leaf Panna Cotta, Red Wine Poached Pears, Oats V 8
- 8.5 Churros, Chocolate Sauce V
- Miso Custard Tart, Crème Fraiche V 9

ONION ALLERGY

Salted Planeta Almonds

Ham Croqueta

Mixed Olives

Catalan Bread

Snacks

2.5

4

4.5

4.5

Express Dining - 18.95 -

Tue - Thur Sat 12 pm - 3 pm 5 pm - 6.15 pm

4.5 Home-Made Sourdough, Olive Oil & Balsamic

V

V

V

6.5 Padron Peppers

12.5 Spanish Charcuterie & Cheese Board - without chutney

12.5 Spanish Cheese Board - without chutney

12.5 Spanish Charcuterie Board

20 Paleta Iberico Ham - 60g

10 Paleta Iberico Ham - 30g

Tapas

7 Patatas Bravas, Allioli - without Bravas Sauce V 7 Wakame, Cucumber, Shichimi, Arare, Black Vinegar V 9 Mushrooms, Bulgogi Sauce, Mooli Sangchae 8 Seasonal Greens, Cashew Crema, Chilli & Lime, Rye V 8.5 Grilled Aubergine, Pomegranate Glaze, Pumpkin Seed Mole V 9.5 Inside-Out Chicken Wings, Yuzu Sweet Chilli - without chives 10 Chorizo, Red Wine, Honey 13 Gambas a la Plancha (shell on)

Dessert (£5.50 as part of Express Dining Offer)

- 8 Yuzu Yoghurt, Rhubarb, Gingerbread V 8 Bay Leaf Panna Cotta, Red Wine Poached Pears, Oats V Churros, Chocolate Sauce V 8.5
- 9 Miso Custard Tart. Crème Fraiche V



CAPSICUM ALLERGY

Paleta Iberico Ham - 60g

Paleta Iberico Ham - 30g

Express Dining - 18.95 -



1	Salted Planeta Almonds V	Tue - Thur	Sat
1.5	Mixed Olives V	5 pm - 6.15 pm	12 pm - 3 pm
1.5	Catalan Bread V		
1 .5	Home-Made Sourdough, Olive Oil & Balsamic V		
2.5	Spanish Charcuterie & Cheese Board - without Chorizo & Lomo		
2.5	Spanish Cheese Board - without chilli ja	m	
2.5	Spanish Charcuterie Board - without Che	orizo & Lomo	

Tapas

20

10

7	Patatas Bravas, Allioli - without Bravas Sauce V
7	Wakame, Cucumber, Arare, Black Vinegar - without Shichimi V
8.5	Grilled Aubergine, Pomegranate Glaze, Pumpkin Seed Mole V - without chilli
9	Beetroot, Goats Cheese, Blood Orange V
15	Cod Loin Leek Caramel Jamon & Salt Cod Velouté

Dessert (\$5.50 as part of Express Dining Offer)

8	Yuzu <mark>Yogh</mark> urt, Rhubarb, Gingerbread V
8	Bay Lea <mark>f Pa</mark> nna Cotta, Red Wine Poached Pears, Oats V
8.5	Churros <mark>, C</mark> hocolate Sauce V
9	Miso Custard Tart, Crème Fraiche V

SESAME ALLERGY

Snacks

2.5 Ham Croqueta
4.5 Mixed Olives V
6.5 Padron Peppers V
4.5 Catalan Bread V

Spanish Cheese Board

Spanish Charcuterie Board

Paleta Iberico Ham - 60g

Paleta Iberico Ham - 30g

Express Dining - 18.95 -

Sourdough or Catalan Bread Spanish Pickles & 2 Tapas

Tue - Thur Sat 5 pm - 6.15 pm 12 pm - 3 pm

5 pm - 6.15 pm 12

Tapas

4.5

12.5

12.5

12.5

20

10

7		Patatas Bravas, Allioli V
8		Seasonal Greens, Cashew Crema, Chilli & Lime, Rye V
9		Beetroot, Goats Cheese, Blood Orange V
10		Celeriac Gratin, Black Bomber Rarebit, Celery Salsa, Apple V
10		Chorizo, Red Wine, Honey
12	and the	Seafood Escabeche, Carrot, Piquillo, Lemon & Black Pepper Crisps
13	MA PAR	Gambas a la Plancha (shell on)
15	-111 MAK	Cod Loin, Leek Caramel, Jamon & Salt Cod Velouté

Home-Made Sourdough, Olive Oil & Balsamic

Spanish Charcuterie & Cheese Board

Dessert (£5.50 as

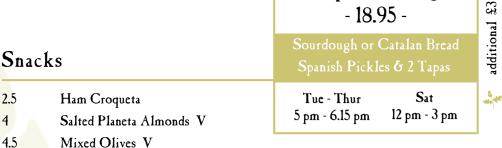
(£5.50 as part of Express Dining Offer)

8	Yuzu Y <mark>ogh</mark> urt, Rhubarb, Gingerbread V
8	Bay Leaf Panna Cotta, Red Wine Poached Pears, Oats V
8.5	Churros, Chocolate Sauce V
9	Miso Custard Tart, Crème Fraiche V

NO ALCOHOL

Express Dining - 18.95 -

Snacks



4.5 Home-Made Sourdough, Olive Oil & Balsamic V

4.5 Catalan Bread V

Padron Peppers V Spanish Charcuterie & Cheese Board - without Murcia & different toppings 12.5 on Idiazabel & Picos

12.5 Spanish Cheese Board - without Murcia & different toppings on Idiazabel & Picos

Spanish Charcuterie Board 12.5 Paleta Iberico Ham - 60g 20

Paleta Iberico Ham - 30g 10

Tapas

6.5

7	Patatas Bravas, Allioli	V
/	I atatas Diavas, Allion	Y

8 Seasonal Greens, Cashew Crema, Chilli & Lime, Rye V

9.5 Inside-Out Chicken Wings, Yuzu Sweet Chilli

13 Gambas a la Plancha (shell on) - without vinegar

(£5.50 as part of Express Dining Offer) Dessert

8	Yuzu Y	oghurt.	Rhubarb.	Gingerbread	V
•	A ULU	0,000,000	Tilloudin,	Cingo. Dicua	•

Churros, Chocolate Sauce V 8.5

Miso Custard Tart, Crème Fraiche V 9