

TAPAS

Thursday 18th May



We recommend 3-4 dishes per person

Cocas de Picar (Nibbles)

Olives	2.00
Hummus & Flatbread	2.00
Roasted Chilli Chickpeas	1.00

Tapas Platter Boards

Serves two people

Meat	7.00
Mixed charcuterie, olives, hummus, flatbread	
Vegetarian	6.00
Hummus, tzatziki, olives served with za'atar flatbread	

Pinchos – Small Bites

Chorizo	4.00
Cider, cherry tomatoes, toasted ciabatta	
Croquetas De Papas V	4.00
Potato, cheddar, garlic aioli	
Bavette Steak	7.00
Chimichurri	

Cazuelas – Small Plates

Fire Roasted Leek V GF	5.00
Romesco sauce, crispy kale, mozzarella	
Albóndigas con Tomate Frito	5.00
Pork meatballs, tomato, chilli & garlic	
Portugese Chicken Thighs GF	6.00
Dressed rocket	

Acompañamiento – Sides

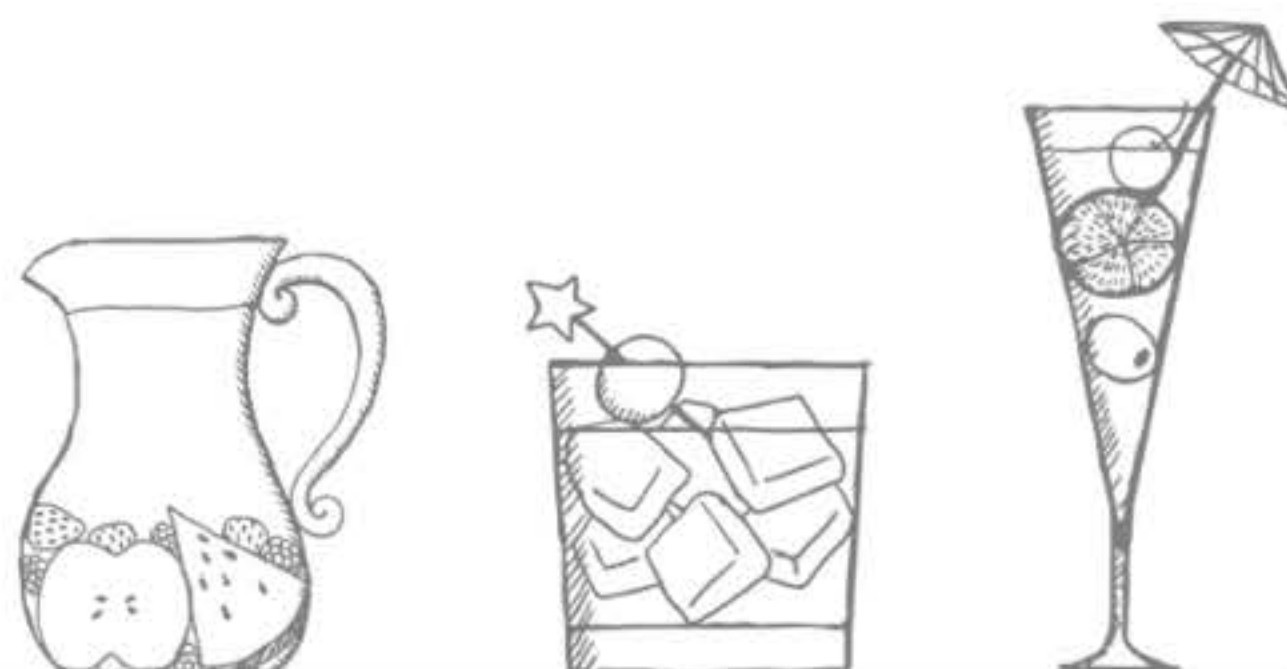
Tenderstem Broccoli Pil Pil V GF	4.00
Roast cherry tomatoes, chilli, garlic oil	
Sweet Potato Wedges V	4.00
Chilli & pomegranate	
Patatas Bravas V GF	3.00
Fritada sauce, aioli	
Glazed Beetroots	3.00
Cherry tomatoes, orange, feta	

El Postre – Dessert

Churros	4.00
Chocolate sauce	
Pastel de Nata	4.00
Spanish custard tart	

Cocktails

Sangria de la casa – serves 4	12.00
A classic red wine cocktail	
Agua de Valencia	4.00
Orange juice, vodka, prosecco	
Rebujito	4.00
Sherry, lemon, lime, soda, mint	



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