

# TAPAS



We recommend 3-4 dishes per person

## Cocas de Picar (Nibbles) complimentary on arrival

### Birra Beef Scotch Egg V

Braised spiced beef, quails egg, roast garlic aioli

## Tapas Platter Boards

Serves two people

### Meat

Selection of cured meats, olives, rosemary focaccia, hummus, fried corn, olive oil **7.00**

### Vegetarian

Rosemary foccaci, hummus, chickpeas, olives, roast red peppers, manchego, olive oil **6.00**

## Pinchos - Small Bites

Padron Peppers V GF **4.50**  
Aioli

Deep Fried Manchego V **4.00**  
Jalapeño jam

Jamon Croquetas **6.00**  
fire roasted pepper dip

## Cazuelas - Small Plates

Chorizo **6.00**  
Red wine, chilli, parsley

Fire Roasted Leek VE G **5.00**  
Leek purée, crispy leek, leek oil,

Char Grilled Onglet Steak GF **8.50**  
Chimichuri

## Acompañamiento - Sides

Tenderstem Broccoli Pil Pil V GF **4.00**  
Roast cherry tomatoes, chilli, garlic oil

Sweet Potato Wedges V **4.00**  
Chilli and pomegranate

Patatas Bravas V GF **3.00**  
Fritada sauce, aioli

## El Postre - Dessert

Selection Of Fresh Sorbet VE **3.00**  
macerated raspberry

Churros **4.00**  
Chocolate sauce

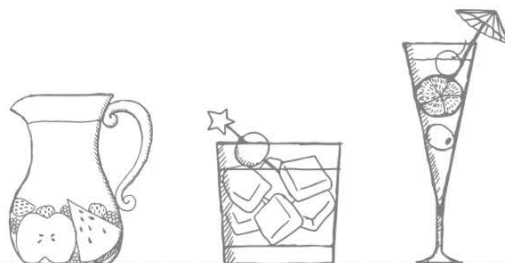
Dark Chocolate Tart **4.00**  
Orange sorbet

## 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



KIRKLEES  
COLLEGE