

NIBBLES £4 each or 3 for £10

OLIVE MIX * SALTED SPANISH ALMONDS * SPICED NUT MIX * SALTED PISTACHIOS * BREAD oils & balsamic

SHARING PLATTERS

SPANISH PLATTER **DF** (GF available)

Cured meats, olives, Manchego cheese, salted almonds, sun-blush tomatoes, bread & aioli

MIDDLE EASTERN PLATTER **DF VEGAN** (GF available)

Aubergine, butternut squash with tahini & zaatar, root vegetable rosti, date & tamarind sauce, hummus, flatbread, Moroccan spiced potatoes & shirazi salad in baby gem,

SEASONAL PLATTER (GF available)

Spiced chicken skewers with sour cream, baked camembert with homemade red onion & cranberry chutney, balsamic onions, chorizo chipolatas & bread

MAINS

HALLOUMI & with CHIMICHURRI ROAST MED VEG **GF V**

Roasted mediterranean vegetables with homemade chimichurri dressing topped with griddled halloumi

CHESTNUT & AUBERGINE TAGINE with BE-JEWELLED RICE **Vegan DF GF**

Fragrant vegetable tagine served with be-jewelled rice

FETA or AVOCADO & POMEGRANATE SALAD **GF DF V/Vegan**

Rocket with red quinoa, roasted butternut and red peppers, feta or avocado, pomegranate seeds, toasted pumpkin seeds, dried cranberries & a pomegranate molasses dressing

SPANISH FISH STEW **DF** (GF available)

A piquant, spiced tomato based stew with salmon, squid & catch of the day - homemade aioli & fresh bread

FAJITAS – CASA STYLE (GF, DF & VEGAN available)

Chicken or Mushroom seasoned with a marinade from cabana – pan fried with onions & peppers. Served with soft flour tortillas, our homemade guacomole, tomato salsa, *sour cream* & *grated cheese*

CHICKEN TAGINE **GF**

Fragrant chicken tagine served with be-jewelled rice & shirazi salad

PORK BELLY **GF DF**

Slow roasted belly pork, infused with our garlic, cumin & fennel marinade - served with Moroccan potatoes, braised red cabbage, homemade aioli & crackling

PERSIAN LAMB **GF DF**

Lamb marinated in a aromatic Persian spice mix & slow cooked for 5 hours. Served with be-jewelled rice, shirazi salad & homemade date & tamarind sauce

VEGETARIAN TAPAS/MEZE

BAKED CAMEMBERT with red onion & cranberry chutney & bread (GF available)	£8
GARLIC MUSHROOMS GF (DF available)	6
FALAFEL with CHIMICHURRI HUMMUS DF Vegan	5
HALLOUMI, ROAST MED VEG & CHIMICHURRI DRESSING GF	6
PITTA BREAD with CHIMICHURRI HUMMUS & TZATZIKI	5
FLATBREAD WITH HUMMUS & DUKKA DF Vegan (GF available)	5
FLATBREAD WITH BABAGANOUSH DF Vegan (GF available)	5
PATATAS BRAVAS GF DF VEGAN	5
CHESTNUT & AUBERGINE TAGINE with RICE DF Vegan	6
PESTO GNOCCHI with SUNDRIED TOMATO OIL	5
ROASTED BUTTERNUT & AUBERGINE with TAHINI SAUCE & ZAATAR GF DF Vegan	6
SPICED ROOT VEGETABLE ROSTI with DATE & TAMARIND SAUCE GF DF Vegan	6
MANCHEGO CHEESE & ALMONDS GF DF	5
MOROCCAN POTATOES Vegan GF DF	4
FRIES GF Vegan DF	3
CHEESEY NACHOS <i>with homemade guacamole, salsa & sour cream</i>	5
SWEET POTATO FRIES & AIOLI V DF	5

SALAD TAPAS/MEZE

FETA or AVOCADO & POMEGRANATE SALAD GF DF V or Vegan	7
GREEK SALAD GF DF V	5
WARM CARROT & FENNEL SALAD with FETA & HONEY DRESSING GF DF V	6

FISH TAPAS/MEZE

GARLIC KING PRAWNS & BREAD DF (GF available)	7
DEVILLED WHITEBAIT & LEMON GF DF	5
SALT & PEPPER CALAMARI with LEMON AIOLI DF	6
CHORIZO SQUID with GARLIC & LEMON GF	6
BOQUERONES GF DF	5

MEAT TAPAS/MEZE

PORK BELLY, BRAISED RED CABBAGE & MOROCCAN POTATOES GF DF	7
LAMB KOFTAS with TZATZIKI GF	6
PERSIAN LAMB with SALAD & DATE/TAMARIND SAUCE GF DF	7
ALBONDIGAS (Spanish Meatballs) DF	5
CHICKEN TAGINE & BEJEWELLED RICE GF	6
BRAZILIAN SPICED CHICKEN with SOUR CREAM GF	6
CHORIZO IN RED WINE GF	6
SPANISH CURED MEATS with SUNBLUSH TOMATOES GF	6
IBERICO HAM CROQUETAS with CRANBERRY SAUCE	6