



Lunchtime Special Menu

12,50 euros per head

Available Daily 13:00 - 18:00

(not available Wednesdays or Sundays)

Bread & Aioli

Choice of two dishes from our Lunchtime Tapas Menu

Choice of soft drink, small beer, glass of cava or house wine

Lunchtime Tapas Menu

Halloumi and Avocado **V**

baked halloumi on a fresh zesty avocado salsa, served with mini paprika fried tortillas

Cauliflower Fritters **V**

with cheddar cheese, chive & mustard sauce

Choricitos **GF**

small Spanish sausages cooked in a red wine, chilli and butter emulsion with garlic and chopped chives

Summer Ceviche **VG GF DF**

tomato, cucumber, red onion & olives in a tangy citrus ceviche

Mac 'n' Cheese **V**

baked penne pasta in a rich cheese sauce topped with melted mature cheddar

Tequila BBQ Chicken Wings **DF**

cooked with a homemade tequila bbq sauce, finished with sweet soy dressing & garnished with sesame seeds

Caribbean Coconut Mussels **DF**

fresh mussels cooked with coconut milk, spices & beer, finished with chopped parsley & ginger

Firecracker Okra **VG DF**

Africa Okra fried in a crispy coating, with a spicy citrus alioli

Mango Kachumbari Salad **VG GF DF**

a classic Kenyan salad, plum tomatoes, cucumber & red onion with pomegranate seeds, bound in a passion fruit dressing

Chopped Thai Salad **VG DF**

chopped spinach and kale with fresh vegetables in a sweet & tangy sesame, soy and ginger dressing

Asian Style Belly Pork **DF**

with a soy, honey, coriander & ginger marinade served on a bed of oriental vegetables

Salt & Szechuan Pepper Squid

fried chipperones served with a squid ink alioli

Korean BBQ Ribs **DF**

slow braised pork ribs in a sticky Korean bbq style sauce, with sesame oil

Vegetable Massaman Curry **VG DF GF**

Thai chickpea curry with a subtle blend of hot, sweet & sour flavours

Dietary Information

V Vegetarian **VG** Vegan **GF** Gluten Free **DF** Lacteos Free

*subject to availability, terms and conditions apply, no discounts available on offers or promotions