

VEGAN MENU



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| Pan Duo (v) Artisan bread with a duo of dips. | 3.95 | Coliflor a la Barbacoa Battered and bread crumbed cauliflower bites, tossed in a spicy BBQ sauce topped with sesame & spring onions. | 6.50 |
| Pan Tomaca (v) Toasted bread topped with garlic & crushed tomatoes. | 4.25 | Champiñones Mushrooms sautéed with garlic rosemary and chives. | 6.50 |
| Aceitunas Mixtas A mixture of marinated manzanilla, gordal & black olives. | 3.95 | Brócoli con Almendras (GF) Pan fried tender stem broccoli in garlic topped with almond flakes. | 5.95 |
| Patatas Bravas Sautéed potatoes served with a spicy tomato sauce & vegan mayonnaise. | 5.95 | Patatas Infierno Pan fried potatoes spiced with paprika, peppers and onions. | 6.75 |
| Fritura Vegetal Crispy vegetable fritters with agave and rosemary. | 6.25 | Pimientos de Paella Piquillo peppers stuffed with paella & Romesco sauce. | 6.25 |
| Paella Vegetal Vegetarian paella with fresh seasonal vegetables. | 11.95pp | | |

Paellas must be pre-ordered.
Minimum of 2 people.

Please make your server aware of any food allergies.