

York Restaurant Week



ENJOY 3 TAPAS &
A DRINK FOR £20!

CHOOSE FROM

Albóndigas con Tomate

Beef & pork meatballs cooked in a smokey chorizo & tomato stew

(Gluten, Egg, So2, Celery, Mustard)

Ensalada Freekeh con Alcachofas Y Maíz (vg)

A warm salad of cumin roast artichokes with roast corn, freekeh and fresh herbs

(Gluten, Soy, So2, Mustard)

Calamares

Calamares rings deep fried in our own buttermilk batter & served with alioli

(Egg, Celery, Milk, Gluten, So2, Mollusc)

Zanahoria con Hummus (vg)

Maple roast carrots served with a lemon & garlic hummus

(Sesame)

Mejillones en Vino Blanco

Mussels with white wine, garlic & cream

(Mollusc, Milk, So2)

Brocheta de Pollo y Chorizo con Freekeh

Honey & chipotle glazed chicken & chorizo kebab served with pickled red onion, freekeh & a pomegranite molasses

(Milk, So2, Gluten)

Chorizo y Patatas

Caramelised chorizo & potato

(So2)

Judías Verdes (vg)

Pan-fried green beans served with sun-dried tomato & pine nuts

(So2, Nut)

Buñuelos de Berenjena (vg)

Aubergine fritters with a chilli & garlic syrup

(Gluten, So2, Celery)

Tortilla (v)

An individual Spanish omelette served with alioli

(Egg, So2)

Patatas Bravas (vgo)

Triple cooked sagitta potatoes served with our classic spicy tomato sauce & alioli

(Celery, Egg, So2)

Croquetas de Jamón

Jamón & cheese croquette with spiced tomato chutney

(Gluten, Milk, So2, Egg)

DRINKS

Choose from:

100ML GLASS OF TIO PEPE FINO EN RAMA SHERRY, A 175ML GLASS OF RED, WHITE OR ROSE WINE, A PINT OF BEER OR VIRGIN SANGRIA

