# Allork Restaurant Week



### **CHOOSE FROM**

### Albóndigas con Tomate

Beef & pork meatballs cooked in a smokey chorizo & tomato stew (Gluten, Egg, 502, 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)

## 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

### Chorizo y Patatas

Caramelised chorizo & potato (502)

### Judías Verdes (vg)

Pan-fried green beans served with sun-dried tomato & pine nuts (502, Nut)

### Buñuelos de Berenjena (vg)

Aubergine fritters with a chilli & garlic Syrup (Gluten, So2, Celery)

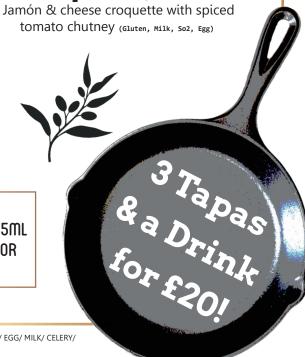
### Tortilla (v)

An individual Spanish omelette served with alioli (EER, 502)

### Patatas Bravas (vgo)

Triple cooked sagitta potatoes served with our classic spicy tomato sauce & alioli (Celery, Egg, So2)

### Croquetas de Jamón





Due to the environment of both our kitchen and suppliers, trace elements of (FISH/ MOLLUSC/ CRUSTEACEAN/ EGG/ MILK/ CELERY/ MUSTARD/ SULPHITES/ SOY/ GLUTEN/ TREE NUT/ GROUND NUT/ SESAME) may be present within food items