Enjoy 3 Tapas & a Drink for £20!

# **Choose from**

### Albóndigas con Tomate

Jork estaurant Week

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)

## Arroz Caldoso de Gambas y Chorizo

A brown shrimp & chorizo risotto with whole Tiger prawns (502, celery, crustacean)

### Zanahoria con Hummus (vg)

Maple roast carrots served with a lemon & garlic hummus (sesame)

#### Mejillones en Vino Blanco

Mussels with white wine, garlic & cream

### 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 (502)

### Judías Verde<mark>s</mark> (vg)

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

### Pastel de Alcachofa (vg)

Artichoke puff pastry tart drizzled with a tarragon vinaigrette(Gluten, so2)

### Tortilla (v)

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

### Patatas Bravas (vgo)

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

#### Calabaza con Queso Azul (v)

Roast garlic & chilli hasselback butternut squash served with a blue cheese cream (Milk)



# 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



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