

group tapas menu applicable to parties of 8 or more

SANGRIA

glass 7.95 / 500ml 15 / 1l 25

COCTELES (cocktails) 12

Ginger ÚLL

Teelings Single Batch Whiskey, Ginger, Gingerbread Syrup, Chocolate Bitters & Lime

P&G

Gunpowder Gin, Passionfruit Syrup, Elderflower & Citrus

Margarita

Olmeca Tequila, Cointreau, Lime, Simple Syrup

Aperol Spritz

Aperol, Soda, Prosecco & Orange

Espresso Martini

Absolut Vanilla Vodka, Kahlua, Espresso & Simple Syrup

Amaretto Sour

Disaranno Amaretto, Kirsch, Lemon & Angostura Bitters

Strawberry & Chilli Daiquiri

Chilli Infused Rum, Lime, Strawberry Puree

Bellini

Peach Puree, Orange, Schnapps & Prosecco

CERVEZA (beer)

estrella damm 4.6% abv 6

GINEBRA (gin) 10

Beefeater Pink Gin, Crushed Strawberries, Mint

Flavours of strawberry with classic notes of juniper and citrus

Hendricks Gin, Cucumber, Black Peppercorn

Angelica, coriander, juniper and orris root with a burst of citrus flavours

Gunpowder Gin, Orange Segment & Rosemary

Flavours of citrus, juniper, gunpowder tea, meadowsweet and coriander

Dingle Gin, Grapefruit & Juniper Berries

Crisp and floral with hints of blackberry, marmalade and chamomile

Micil Gin with Star Anise & Citrus

Burst of citrus with juniper and sweet notes of liquorice

Cava, Vino & Jerez (Sherry) >>>>

GROUP TAPAS 39.95pp

aceitunas marinadas - marinated olives

gambas al ajilío - garlic prawns

pan con tomate, garlic, catalan tomatoes, olive oil

pimientos de padrón, sea salt

acorn-fed iberian ham & manchego croquetas

papas arrugadas - canarian potatoes, mojo sauce

calamares a la andaluza, lemon & aioli

tetilla templada - fried tetilla cheese, acacia honey

iberico picante - fresh chorizo, rioja & confit garlic

POSTRE

crème catalan 8

churros, chocolate, ice cream 8

MORDISCOS DE CAFE (coffee nibbles)

chocolate covered marcona almonds 4.5