

## snacks

**gordal olives** marinated in thyme, orange & garlic v GF 3,50 **marcona almonds** v GF 3,50 **Spanish anchovies** GF 3,50 **bread & oil** ciabatta with extra virgin olive oil & balsamic v 2,95

## OUR MENU TAKES STRONG INFLUENCES

*from Barcelona and beyond – it is very much 'our take' on tapas*

## ALL TAPAS ARE FRESHLY PREPARED

*to order and will arrive at your table as and when ready however as a general rule the dishes from the top half of the menu are prepared first*

## WE RECOMMEND TWO TO THREE DISHES

*per person, plus perhaps one side between two; however we encourage you to enjoy as little or as much as you like*

## Catalan flatbreads

*a great way to start your meal; perfect eaten with some cold meats or cheese; inspired by the Catalan coca our flatbreads are freshly prepared and stone-baked to order*

**flatbread strips & dips** roast onion hummus, carrot & cumin v 4,25  
**Catalan** simply finished with fresh tomato & sea salt v 3,95  
**garlic & mozzarella** v 4,75  
**tomato, mozzarella & basil** v 4,95  
**mozzarella, parmesan\* red onion & thyme** v 5,50  
**beetroot, goats cheese & thyme** served with beetroot dip v 5,95  
**asparagus, goats cheese & toasted almonds** honey v 5,95  
**Spanish hot salchichón** sausage, tomato, mozzarella & chilli flakes 6,50  
**chorizo, halloumi, tomato, mushroom & rosemary** 6,50

## cold meats & cheeses

**Ibérico de bellota** paleta ham 50g – rich, nutty ham from pure breed pigs fed on a diet of fresh grass & acorns GF 8,95  
**Jamón de teruel** 18 month aged Serrano ham with pickled fennel 50g GF 7,50  
**Spanish cured meats** with pickled fennel & capers [lomo, chorizo, salchichón] GF 7,50  
**manchego d.o** La Mancha, semi-cured for 3 months, served with truffled honey & torta de aceite 110g 6,50  
**Spanish cheeses** with torta de aceite & garnishes [picos blue, manchego d.o, bland d'oli 'brie-style', moluengo goats] 9,50



## meat

**pork bocatas** slow cooked pork sliders, aioli 4,95  
**jamón Ibérico croquettes** minted pea purée 6,25  
**escabeche meatballs** spiced tomato sauce, parmesan GF 5,50  
**beef skewers** (cooked pink) green mojo dip GF 7,50  
**baby chorizo** glazed in honey & sherry vinegar GF 5,50  
**Moroccan chicken & chickpea stew** apricots, sultanas, yoghurt, feta, red onion & coriander GF 6,50  
**oloroso sticky ribs** green chilli slaw GF 7,50  
**chicken wings** in a sweet chilli & sesame jam, coriander 6,50  
**creole sausage** tomato & butter bean stew GF 5,50  
**lamb koftas** mint yoghurt, pickled cucumber GF 6,75

## fish

**smoked haddock, cauliflower & chilli gratin** toasted almonds 6,95  
**mackerel escabeche** beetroot quinoa, pickled carrots GF 5,95  
**squid, chorizo, roast red pepper & tomato stew** yoghurt & olives GF 6,50  
**salmon 'tikka'** marinated in yoghurt & red mojo, pickled cucumber GF 7,50  
**garlic & chilli prawns** finished with lemon & parsley GF 7,95  
**lobo beer battered cod** lemon aioli, green mojo 7,25  
**seared fillet of hake** jamón, leek, mussel & cider cream sauce GF 9,95  
**crispy fried squid** garlic aioli 5,95

## vegetables

**wild mushroom croquettes** shallot purée, truffle oil v 5,95  
**halloumi fritters** lime mayonnaise v 5,50  
**butternut squash, feta & raisin empanadillas** v 3,95  
**sweetcorn fritters** mint yoghurt, dukkha, mango chutney v 4,50  
**polenta 'chips'** romesco sauce v 3,95  
**spinach & sweet potato falafel** braised peppers, spicy harissa yoghurt v 5,50  
**beetroot & goats cheese arancini** basil pesto v 5,50  
**asparagus with parmesan\*, almonds & chilli** v GF 5,95  
**aubergine tumbet** [aubergine, tomato, potato & cheese gratin] v GF 5,25  
**mushroom risoni** rice shaped pasta, mushroom, parmesan\* & chive cream sauce v 4,95

## sides

**puy lentil salad** with chilli, piquillo peppers, coriander & feta v GF 3,95 **patatas bravas** aioli v 3,95 **patatas with blue cheese & bacon sauce** 4,50  
**panzanella salad** feta, tomato, olives, red onion, cucumber, sherry vinegar dressing, garlic croutons v 4,50 **padrón peppers** with sea salt v 4,95

v dish is suitable for vegetarians \* we use a premium vegetarian substitute for parmesan GF dish is suitable for a gluten free diet

escabeche food may contain nuts, please advise of any allergies or dietary conditions at the time of order

escabechewb escabechenottingham escabecheNotts