

# VEGAN MENU

*we recommend three dishes per person, however we encourage you to enjoy as little or as much as you like*

**bread and oil** ciabatta with olive oil 2,95  
**Catalan bread** chargrilled bread, fresh tomato 3,95  
**flatbread strips & hummus** 4,25  
**guindillas** spicy pickled peppers GF 3,25  
**marcona almonds** GF 3,50  
**gordal olives** GF 3,50  
**puy lentil salad** chilli, piquillo peppers, coriander & vegan 'feta' cheese 3,95  
**padrón peppers** with sea salt 4,95  
**panzanella salad** tomato, olive, red onion, cucumber, vegan 'feta' cheese & sherry vinegar dressing 4,50  
**garlic flatbread** 4,75  
**tomato & garlic flatbread** with basil 4,95  
**beetroot & thyme flatbread** 5,95  
**asparagus & toasted almond flatbread** with truffle oil 5,95

**spinach & sweet potato falafel** braised peppers, hummus 5,50  
**truffled mushrooms** garlic, ciabatta 5,95  
**chargrilled asparagus** with toasted almonds, chilli & vegan blue cheese GF 5,50  
**aubergine tumbet** (*aubergine, tomato & potato stew*) glazed with vegan 'cheddar' cheese GF 5,25  
**sweetcorn fritters** dukkha, mango chutney 4,50  
**patatas bravas** 3,95

*please ask about our vegan dessert options*

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

escabeche