



## VEGAN TAPAS MENU

Pan con tomato (sourdough toast with olive oil, garlic, fresh tomato & parsley)	<b>£3.50</b>
Cauliflower Tempura with a roasted tomato, garlic & almond romesco sauce	<b>£6.50</b>
Tortilla ( Spanish omelette with potatoes, onions, spinach & chickpea flour mix with almond milk as an egg replacement)	<b>£5</b>
Croquettes with black truffle & wild mushroom (almond milk & olive oil replacement)	<b>£6.50</b>
Escalivada ( roasted red peppers & aubergine on sourdough toast with a vegan alioli)	<b>£7</b>
Empanadillas x 4 (vegan pastry stuffed with ratatouille ) with a soya yogurt mint sauce	<b>£7</b>
Quinoa lollipops x 4 coated in crushed almonds with a sweet piquillo pepper salsa	<b>£7.50</b>
Patatas Bravas (fried potato with a vegan mayo & spicy tomato sauce	<b>£5</b>
Patatas panaderas (confit patatas with red peppers, onion, garlic, olive oil, paprika & sea salt	<b>£4.50</b>
Tomato tartare with avocado (finely chopped tomato in a soy sauce and wasabi dressing)	<b>£6.50</b>
Padron Peppers with Maldon Sea Salt (large plate)	<b>£7</b>
Marinated beetroot salad with walnuts & green leaves with a maple syrup & olive oil dressing	<b>£6.50</b>
Vegan slider burger made with oats, quinoa, beetroot, carrot & seitan with picked cucumber, caramelized onion & Smokey chipotle mayo	<b>£5</b>

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