

La Finca Eivissa

DRINKS EATS BEATS

VEGGIE AND VEGAN TAPAS

- Spiced Red Dal Hummus with Warm Bread £6
(Vegan / Veggie / GF without bread)
- Halloumi Jenga with Pesto Mayonnaise £6.5
(Veggie / GF)
- Bang Bang Cauliflower £6.5
Salt & Pepper Cauliflower in Panko with Sweet Chilli & Ginger Dip
(Vegan / Veggie)
- Patatas Bravas Mixto £6
Potato & Sweet Potato Bravas with Tomato Sauce & Paprika
- Optional Sour Cream
(Vegan / Veggie / GF)
- Bean Chilli Cheese Fries with Sour Cream £6.5
(Veggie / Vegan option available)
- Creamy Garlic Mushroom Bread Bowl £6.5
(Veggie / GF & Vegan option available)
- Grilled Goats Cheese & Cherry Bruschetta £6.5
with Balsamic Marinated Cherries
(Veggie)
- Prosecco Soaked Melon Ball & Feta Salad £6
with Honey Lemon Dressing & Garlic Croutons
- Add Jamon Serrano £1.50 extra
(GF / Veggie)
- Vegan Bao Buns with Pulled Oyster Mushrooms £7
Hoi Sin Sauce, Sesame Seeds & Pickled Red Onions
(Vegan / Veggie)

MEAT TAPAS

- Lamb Lollypops with Sticky Apricot Glaze (GF) £9
- Honey Glazed Chorizo (GF) £6
- Albondigas £6
Homemade Spanish Meatballs in Tomato Sauce (GF)
- Add cheese £1
- Shredded Peking Duck Croquettes £7.5
with Sweet Potato, Spring Onion & Peanut Pickle
- Korean Sticky Chicken Wings with Kimchi Slaw (GF) £7
- Jamaican Jerk Pulled Pork Bao Buns £8
with Mango Salsa & Piri Lime Mayo
- Loaded Katsu Chicken Curry Fries £7.5
- Quesadilla with Buttermilk Fried Chicken £7
Scotch Bonnet Sauce, Cheese & Yoghurt Dip
- Maple & Sriracha Pork Belly Bites (GF) £7
- Marinated Beef Ribeye Skewers in Satay Sauce (GF) £9

3 TAPAS FOR £13.95 OFFER

Choose any 3 tapas with a * for just £13.95
All day Sunday - Thursday

All in house offers & discount cards are not valid for use on public Bank Holiday weekends and 'special occasion' days. Please note management can refuse the right to any offers at all times.

FISH TAPAS

- Valencian Seafood Paella (GF) £8
- Crispy Fish Tacos with Lemon & Tartar Sauce £7
- Salt & Pepper Crispy Calamari with Lime Alioli £7
- Gambas Al Ajillo (Prawns) £7
in Garlic, Chilli & Cherry Tomatoes (GF)
- Steamed Mussels in a Thai Coconut Sauce (GF) £7.5
- Pan Seared Seabass with Pesto Potatoes & Lemon (GF) £8.5

SIDES DISHES

- Warm Bread & Alioli with Olive Oil £4
(Veggie / Vegan without Alioli)
- Mixed Green & Black Spanish Olives £4
(Vegan / Veggie / GF)
- Sea Salted Padron Peppers £5
(Vegan / Veggie / GF)
- Tiger Fries £5
Sweet Potato & Skin on Fries with Red Pepper Dip
(Vegan / Veggie)
- Kimchi Slaw (Veggie / GF) £3.5
- Sauce Pots £1
Alioli - Red Pepper Dip - Sweet Chilli & Ginger - Piri Lime Mayo

TO SHARE

- LFE Favourites Board £22
Halloumi Jenga - Chorizo Bites - Calamari - Korean Wings
Duck Croquettes - Padron Peppers - Kimchi Slaw
Bread, Olives & Alioli
- Vegan Sharing Board (Vegan / Veggie) £18.5
Bang Bang Cauliflower - Hummus - Mixed Olives - Vegan Cheese
Sun-Dried Toms - Garlic Mushrooms - Bread & Olive Oil
- Meat & Cheese Sharing Board £18.5
Jamon Serrano - Chorizo Bites - Pork Lomo - Hummus
Sun-Dried Toms - Flavoured Cheese - Red Pepper & Feta Bites
Olives - Warm Bread & Alioli

DESSERT

- Churros with Cinnamon Sugar & Melted Chocolate £6
- Chocolate Brownie £6
with Summer Berry Coulis & Madagascan Vanilla Ice Cream
- Cheesecake of the Week (Please ask your server) £6
- Licor 43 Affogato £6
Espresso, Licor 43 & Madagascan Vanilla Ice Cream
- Rhubarb Crème Brûlée £6



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