

## TAPAS BAR

*Tapas were originally a light snack to satisfy the appetites of Spanish workers between lunch & the late Spanish dinner. Traditionally they are accompanied by wine, to mellow the mood, and served at the bar, to encourage conversation.*

### LIGHT TAPAS

*amore*

**Roasted Salted Almonds** flavoured with smoked paprika 3.–

**Jamon Serrano, Spanish Ham** thinly sliced with pita bread 16.–

**Sicilian Olives** with almonds 8.–

**White Cannellini Bean & Roasted Garlic Dip** with pita bread 8.–

**Potato Tortillas** olive oil poached potato, sweet onion & egg cake 6.–

**Housemade Pickled Sardines** with baguette 6.–

**Manchego** sheep's milk cheese with quince paste 9.–

### WARM TAPAS

*caliente*

**Housemade Falafel** with coriander yoghurt 8.5.–

**Arancini** two fried rice balls with tomato & mozzarella 7.–

**Clams** opened with wine, garlic & parsley 12.–

**Baby Mozzarella** roasted with lemon & fresh bayleaf 8.5.–

**Beef Empanada** Spanish beef turnover 5.–