

Sangria Takeaway Menu

Meat Tapas

Croquetas –Ask for today's housemade options (3)	12
Paella Bites - Chicken & Chorizo Arancini, Aioli (3) - df	12
Spanish Meatballs , Rich Tomato Sauce & Bread (4)– av, df	12
Asparagus wrapped in Jamon - gf	12
Lamb Skewers – Flatbread & pomegranate reduction (2)	13
Chicken Skewers – Lime and Chili Yoghurt (3) - gf	13
---- 4 FOR \$40 (from list above) ----	
Chorizo & Potatoes Panfried in Cider – gf, av	16
Sticky Pork Ribs , Crispy Potatoes– gf, df	16
Beef Cheek Tapa Size, Px Sherry Jus and patatas – gf	18

Vegetarian Tapas

Patatas Bravas – Potatoes, Spicy Tomato Sauce & Aioli – gf, df	9
Patatas Aioli - Potatoes, Rosemary Seasalt & Aioli- gf, df	9
Piquillo Peppers With Goats Cheese (3) – gf	9
Chickpeas & Spinach Sauteed With Sherry Vinegar – gf, df	9
Croquetas –Ask for today's housemade Veg option (3)	12
Paella Bites - Vegetarian Arancini, Paprika Aioli (3) – df	12
Mushrooms , Pan Fried, Garlic & Sherry Vinegar – gf ,	12

Ensalada

Beetroot, Goats Cheese & Candied Walnut Salad – gf	14
Spanish Green Salad with Jamon – gf, df, Veg av	14

Larger Plates

Beef Cheek With Px Sherry Jus and Saffron Potato Mash– gf	30
Paella – Chicken & Chorizo, Vegetarian - gf, df	30
Seafood paella	32
Signature Paella - Chicken, Chorizo & Seafood – gf, df	34
<i>Please allow up to 45 minutes cooking time for Paella</i>	

Dessert

Churros - Chocolate or Salted Caramel Sauce – G/F Available	10
Tarta De Queso – Traditional Spanish Cheesecake – gf	10
Valencian Orange syrup cake – gf,df cream av on request	10
Chocolate Fig, Sherry fudge cake – gf	10