

VEGAN

PANTRY / DESPENSA

BAR SNACKS/PARA PICAR

Marinated Gordal olives from Carmona	£4
Roast salted Catalan almonds	£3.8
Bowl of Spanish pickles	£3.5
Toasted salted broad beans & corn	£2.5
Sourdough & Rama 44 olive oil	£4
Pan con tomate	£3

KITCHEN / COCINA

Padron peppers, sea salt	£4.5
Triple cooked patatas bravas, spiced tomato sauce	£4.5
Baby gem, piquillo pepper, Moscatel dressing	£4.5
Beetroots, watercress, hazelnut	£5
Courgette a la plancha, mint, sumac, romesco	£6
Crispy artichoke, spiced aubergine, miel de caña	£7
Raf tomato, lime and coriander salad	£6
Salmorejo, avocado	£5.5

SORBET /SORBETE

Strawberry & Cava	£3
Sherry & citrus Rebutijo	£3



VEGAN WINES

SPARKLING

	125ML	175ML	250ML	BTL
Vilarnau Edición Limitada, Penedès	£5.7	—	—	£28
Lots of apple and citrus, very refreshing				
Vilarnau Brut Rosado, Penedès	—	—	—	£30
Biodynamic, bags of strawberry on the nose, smooth & fresh				

WHITE

	125ML	175ML	250ML	BTL
Ama-Vida, Rias Baixas	£5.5	£7.7	£10.9	£28
Albariño: A classic Albariño, we love it				
Parcela 52, Rueda	—	—	—	£28
Verdejo: Balancing fresh and zippy with some body				
Lusco, Rias Baixas	—	—	—	£35
Albariño: Vibrant and bright with tropical and herbaceous notes				
Castelo de Medina, Rueda	£5.7	£7.9	£11	£29
Sauvignon blanc: A light, fresh, tropical Sauvignon				
Reto, Manchuela	—	—	—	£39
Albillo: 7 months in age giving it richness and texture yet freshness				

ROSADO

	125ML	175ML	250ML	BTL
Viñas del Vero Colección	£5	£7	£10	£28
Somontano Pinot noir: Delicate, aromatic, once you try it, you will be hooked!				

RED

	125ML	175ML	250ML	BTL
Tramuz Joven, Ribera Del Duero	£5.5	£7.7	£10.9	£29
Tinta Del Pais: Nutty, soft cinnamon and cherry notes				
Rafael Cambra Soplo, Valencia	£6	£8.4	£12	£32
Garnacha: Easy going and very moreish, a steal at this quality				
Valtuille Joven, Bierzo	—	—	—	£29.5
Mencia: Unoaked and unfiltered, smoky, smooth rounded dark fruit				
Casa Castillo, Jumilla	—	—	—	£36
Monastrell: Concrete tank aged, organic and fresh				

