

lal churrasco

SPANISH, PORTUGUESE & SOUTHERN MEDITERRANEAN TAPAS

Tapas Taster Menu

For tables of four people or more, let us create your tapas experience.
A selection of our seasonal & favourite dishes for all to share. £24/person

Boards small/big

Bread & dips board 6.5/8.5

Beetroot, goats cheese, leaves, seeds 7/9

Spanish charcuterie board -acorn-fed Iberico pig cured meat, tomato chutney 9/12

SEASONAL COCKTAIL

“Sweet peach iced tea”

Bourbon, triple sec, peach tea, peach
puree, ting, lime
£8.50

Vegetables

Olives – Orange and Dukkah 3.5

Flatbread & hummus 4.5

Moroccan potatoes, harrissa, Crème fraiche 4.5

7

Falafel, sumac cabbage, cucumber, tahini 7

Halloumi, grilled peach 6

Carrots & fennel seeds, feta, olive & orange

Courgette, lemon, zatar, hazelnut, honey, cheese

Fish and Seafood

Calamari, saffron aioli 6

Spiced mackerel, green pilav rice,

beetroot & yoghurt 7

King prawns, chilli, garlic, butter, parsley, bread 7

Hake, fennel, lemon, chickpea, shellfish sauce 7.5

Meat

Pork belly, fennel, sweet and sour aubergine 6.5

Chorizo, red wine, caramelised onions 6.5

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*Please inform us of any food allergies or intolerances and we will do our best to cater for your needs

*Due to the extensive use of nuts in the kitchen, we cannot guarantee the absence of nut traces in our dishes

Palestinian chicken, Israeli rice, crispy onion	7	Lamb Shawarma, flatbread, tahini, Israeli salad
7	Syrian lamb, cherries, peas, almonds	7.20
spring veg,		Ras-el-hanout pigeon, pickled
Churrasco Mac 'N' Cheese	6.50	white bean puree 7.5

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