

# 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

## Strawberry Daiquiri

Strawberry, basil & pink peppercorn

Havana Especial rum

lime juice

8.5

## Boards small/big

Bread & seasonal dips board 6.5/8.5

Beetroot, whipped goats cheese, toasted seeds, leaf 7/9

Spanish charcuterie board -acorn-fed Iberico pig cured meat, seasonal chutney, pressed fig & almond 9/12

## Vegetables

Olives 3.5

Flatbread & hummus 4.5

Preston pots, paprika olive oil, samphire 4.5

Halloumi, spiced aubergine chutney 6

Courgette, artichoke, vine leaf, Picos blue cheese 7

Asparagus, pancetta, cured yolk, broad beans, mebrillo 7.5

## Fish and Seafood

Calamari, saffron aioli 6

Baby octopus & potato salad 7

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

Chalk-stream trout, almond & watercress pesto, spring onion 7.5

## Meat

Pork belly, apple, rhubarb & ginger 6.8

Honey & za'tar chicken, spring rice, tahini 7

Crispy lamb shawarma flatbread, pine nuts,

Hummus, sumac red onion 8

Chorizo, infused wine, caramelised onions 6.5

Chicken tagine – preserved lemon, olives, saffron 7

Pigeon breast, labneh, cumin butter, bitter-sweet walnut 7.5

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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