

*Noche Vegano Y Vegetariano 30 de Julio*

V Paella de Verduras £5.00

*Spanish rice with vegetables*

V Olivas con Queso Mediterráneo £5.00

*Spanish olives & leaf salad with Mozarella cheese*

 Tortilla Especial £4.50

*Spanish omelet with potato, onion and spinach*

V Almendras £4.00

*Almonds, pan fried in olive oil, slightly salted*

V Pimiento al horno £4.00

*Fire roasted Spanish red peppers with garlic served on a crustini*

V Pinchitos de Veduras £4.00

*Skewered vegetables cooked on the BBQ*

V Pimientos Padrón £3.50

*Small green padron peppers from Spain, shallow fried in olive oil & salted.*

V Gazpacho £3.50

*Cold & refreshing Andalusian soup made with tomatoes*

V Esparragos con Tomate £4.50

*Pan fried asparagus with cherry tomatoes & garlic*

V Calabacín, Tomate Deshidratado y Queso £4.50

*Courgette with sun dried tomato, salsa, olives and cheese*

V Berenjena con Miel £4.50

*Aubergine roasted with honey local to Castilléjar*

V Pak Choi £4.50

*Pak Choi sautéed with garlic, red pepper, chilli and soy sauce*

V Calabacines con Balsámico £3.50

*Mediterranean courgettes, charred and served in oil, Balsamic vinegar & herbs*

V Pimiento Frito £3.50

*Sweet pepper deep-fried with salt*

V Pan con Queso al Horno £4.50

*Cheese melted on toastlets*

V Champinones al ajillo £4.50

*Mushroooms sautéed in garlic & pink peppercorns*

V Tomate al Ajo £4.50

*Four Halves of tomatoes & cherry tomatoes roasted in garlic and herbs*

V Pimiento Relleno de Veduras £5.00

*Baby sweet peppers stuffed with Mediterranean vegetables topped with cheese*

V Alcachofa £4.50

*Grilled artichoke hearts lightly seasoned*

V Seta con Queso y Ajo £4.50

*Grilled mushroom stuffed with soft cheese & garlic*

V Patatas del Pobre £4.50

*“Poor mans potatoes” Potatoes cooked in extra virgin olive oil, garlic & green pepper*