

Menu

BREAD & FRIENDS

Homemade breadbasket	£5.5
Extra virgin olive oil	£1.8
Truffle oil	£3
Balsamico vinegar	£1.8
Olives	£3.8
Homemade aioli (garlic mayonnaise)	£1.8
Homemade salsa brava (spicy tomato sauce)	£1.6
Toasted almonds	£4
Pickled garlic	£3.5

ITALIAN PASTA

Fresh pasta al pomodoro (Italian tomato sauce)	£18
Fresh pasta al pesto (basil, olive oil, parmesan cheese, rucola, garlic and toasted almonds)	£23
Fresh pasta alla Bolognese (minced beef, tomato sauce, onions, wild fennel seeds from Sicily and parmesan cheese)	£25
Fresh pasta with shrimps (shrimps, cherry tomatoes, garlic, onions and parsley)	£26

MAIN DISHES

Caesar salad with crispy chicken	£19
Steak: 250g Sirloin steak served with garnish salad and homemade salsa brava	£27
Lamb: four lamb chops on grill	£27
Sea bass fillets with homemade aioli	£27
Vegan mixed grains (wheat berries, red rice, freekeh wheat, barley, white quinoa, beans)	£22

FOR KIDS (13y and under)

Pasta with olive oil and parmesan cheese	£7
Pasta with tomato sauce	£8
Fried chicken with fries	£10
Ice cream kids cup (chocolate or vanilla)	£2.5

TAPAS

Patatas bravas (crispy fried potatoes served with aioli and spicy sauce)	£7
Bruschetta with dry tomatoes (two pieces)	£10
Bruschetta with olive paste (two pieces)	£12
Bruschetta with garlic (two pieces)	£9
Bruschetta mix (three pieces: one of each)	£13
Parma ham and melon	£14
Padron peppers	£10
Empanadas filled with spicy salami and mozzarella (5 pieces) served with aioli	£15
Chorizo al vino tinto and croutons	£15
Pescaito frito served with lemon	£13
Crispy fried calamari served with aioli	£15
Gambas al ajillo	£16
Pulpo/octopus tentacle served with lemon smashed potatoes	£18
Charcuterie and cheese platter for 2 pers.	£24
Charcuterie and cheese platter for 4 pers.	£40

SIDES

Small mixed leaves salad	£6
Big mixed leaves salad	£9
Crispy fried potatoes	£7

DESSERT

Tiramisù	£7
Lemon Sorbet	£7
Dessert of the day (please ask)	£9
Chocolate Ice Cream	£7

Please let us know if you have any allergies