

Si HOMBRE!

STARTERS

Padron pepper	£ 7
Olives	£ 4
Jamon or vegan croquettes	£ 8
Plantain crisps with guacamole	£ 7
Mixed Spanish charcuterie	£ 12
Mixed Spanish cheese	£ 9

SIDES

Bravas	£ 6
Mac & cheese	£ 6
Seasonal green with garlic	£ 6
Green salad	£ 5
Mango & papaya coleslaw	£ 7.50

TAPAS / SHARING PLATES

Pulled stewed oxtail stuffed piquillo peppers, butterbean purée, oxtail jus	£ 11
Grilled chicken wings marinated in a spicy jerk & Seville orange marmalade sauce	£ 10.50
Fried calamari with a sweet chilli lime & mango mayo	£ 10.50
Gambas al ajillo prawn in a spicy chilli & garlic sauce	£ 14
Spicy chorizo in a red wine sauce	£ 10.50
Tortilla de patatas	£ 8.50
Bacalao fritters with a sweet scotch bonnet sauce & great tomato salsa	£ 10
Curried mutton empanadas with a curry sauce	£ 11
Arroz negro black squid in rice with cuttlefish	£ 13
Grilled artichokes with manchego	£ 10.50

LARGE PLATES / MAINS

Whole fried red snapper escoviche served with a scotch bonnet pickle salsa	£ 26
Jamaican fried chicken escolopa with a jerk & chorizo butter sauce	£ 12
Slow cooked pork belly with a piquillo & jerk sauce, patatas panaderas	£ 14

DESSERT

Jamaican hardough torijjas with a chocolate sauce	£ 7
Mango basque cheesecake with a ginger biscuit crumble	£ 7
Dulce de leche	£ 7