

## PLANT BASED MENU

### *Para picar – Nibbles*

- Pan con cordoban salmorejo 3.5
- Gordal olives with bay & thyme 3.2
- Valencian toasted almonds 3.3

### *Verduras – Vegetables*

- Patatas bravas 3.9
- Verdina beans, peppers & red onion salad 3.8
- Grilled courgettes with chimichurri & almonds 4.2
- Mixed mushrooms w/ garlic, parsley & Manzanilla 5.5
- Beetroot, fennel, pomegranate, mint & walnut salad 4.2
- Butternut squash w/ pickled onion & sunflower seeds 4.6
- Cauliflower salad w/ raisins, chimichurri & almonds 3.8
- Tenderstem broccoli with garlic crumbs 3.8
- Fried aubergine with molasses 4.3\*

### *Postre – Desserts*

- Almond and cinnamon cake w/raisins and hazelnuts 4

**We cook from scratch & use a wide variety of ingredients so please let us know if you have allergies, dietary requirements or are veggie or vegan.**

*\*We will donate £1 from every fried aubergine with molasses to Action Against Hunger, a charity working to save the lives of malnourished children*

## ***Vegan wine***

### ***Sparkling***

Cava Dominio de Tharsys – glass 4.75 / bottle 26

### ***White***

Fuentesecca (Organic) 2016 – glass 6.1 / bottle 23.5

Jané Ventura Blanc (Organic) – bottle 28

O'Rosal Terra Gauda 2017 – bottle 40

Picarana 2017 – bottle 42

### ***Rosé***

Tremendus Clarete 2017 – bottle 25.5

### ***Red***

Vina Mues Tempranillo 2017 – glass 4.9 / bottle 19

Fuentenarro “4 meses” 2016 – glass 7.4 / bottle 28.5

Comunica 2014 – bottle 34

Urbina 1998 – bottle 50

### ***Vino dulce – Sweet wine***

Cream, Micaela – 75ml. 4.6

Pedro Ximénez, Micaela – 50ml. 4.1

Moscatel, Cesar Florido – 75ml. 5.1

### ***Bakers & Co Espresso***

Café solo 2 / Americano 2

Carajillo brandy / licor 43 / rum 6

