

# LUNCH

## Sandwich or Burrito with a Drink – £10.95

Choose from a half pint of Rosa Blanca, a small glass of Cintilla wine or a half pint of draught soft drink. Upgrade for an extra £2 to a pint of Rosa Blanca, a medium glass of Cintilla wine or a pint of draught soft drink.

Menú  
del Día  
Offer

## SANDWICHES

All sandwiches are served with skinny fries or chunky chips.

<b>The Cuban</b>	<b>8.5</b>	<b>Vegano</b> (VE)	<b>8.0</b>
Mojo pork, American mustard, serrano ham, sliced gherkins & Swiss cheese in a toasted ciabatta.		Sliced avocado, hummus, plum chutney, roasted red pepper & vegan cheese, served in toasted sourdough bread.	
<b>Philly Steak</b>	<b>9.5</b>	<b>Tuna &amp; Manchego</b>	<b>8.5</b>
Rump steak slices, mustard cream cheese & salsa criolla in a toasted ciabatta.		Served in a toasted ciabatta, with baby gem lettuce & pickled red onions.	

## BURRITOS

<b>Chicken &amp; Chorizo</b>	<b>9.5</b>
Marinated chicken & fried chorizo bound together with rice, green onions, sundried tomato pesto, served with Manchego cheese in a toasted tortilla wrap.	
<b>Verdura</b> (VE)	<b>8.0</b>
Assortment of pan roasted mediterranean vegetables, bound with vegan sundried tomato pesto & rice, served in a toasted tortilla wrap, with vegan cheese.	

## SIDES

<b>Skinny Fries</b> (V)	<b>4.0</b>	<b>Apricot &amp; Corriander Cous Cous</b> (V)	<b>4.0</b>
<b>Chunky Chips</b> (V)	<b>4.0</b>	<b>Green Veg with Harissa Butter</b> (V) (GF)	<b>4.5</b>
<b>New Potatoes</b> (V) (GF)	<b>4.5</b>	<b>Five Bean &amp; Spring Onion Rice</b> (V) (GF)	<b>4.5</b>
<b>House Salad</b> (V) (GF)	<b>4.0</b>		
<b>Curried Slaw</b> (V) (GF)	<b>4.0</b>		

(V) Vegetarian

(VE) Vegan

(VEA) Vegan Available

(GF) Gluten Free

(GFA) Gluten Free Available

### Food Allergies and Intolerances:

Should you have any concerns regarding a food allergy or intolerance, please speak to a member of our team before you order your food or drink.

### Polite Notice:

Parties of 8 or more will be subject to a discretionary 10% service charge.

# LUNCH

## TRI TAPAS - 3 FOR £12.95

### Choose 2 of these...

#### Plato de Pan (V) (GFA)

Sourdough bread, rosemary & sea salt focaccia, grissini sticks, alongside saffron aioli, balsamic oil, sundried tomato & roquito pepper tapenade.

#### Spinach & Wild Mushroom (V) (GFA)

Pan-fried wild mushrooms, in a creamy white wine sauce with wilted spinach & served on toasted sourdough.

#### Queso Halloumi & Watermelon Skewers (V) (GF)

Pan fried halloumi & watermelon, served with pomegranate molasses & baby chard.

#### Smoked Aubergine & Lentil Curry (VE) (GFA)

Aromatic dish, made with in-house smoked aubergines, stewed with red lentils, chillies, tomatoes & peppers. Served with toasted flatbreads.

#### Maduros (GF) (VEA)

Fried plantain, cranberry and red chilli compote, toasted black sesame and micro basil.

#### Verdura Jambalaya (VE) (GF)

Traditional Cuban dish of roasted mediterranean vegetables, garlic, rice and beans, cooked in saffron stock, bound together in rich tomato sauce & topped with coriander cress.

#### Albondigas (GF)

Smoked chilli & pork meatballs, cooked in rich tomato sauce & topped with Manchego cheese.

#### Chorizo, Apple & Honey (GF)

Thinly sliced chorizo, pan fried with rosemary, thyme, apple & fresh garlic, bound in a mandarin orange sweetened rich tomato sauce.

#### Ensalada de Mango (VE) (GF)

Salad of mangoes, red onions, jalapeno peppers, fresh coriander, lime juice & mixed leaves.

#### Red Pepper Loaded Hummus (GFA)

Chickpea, fire roasted red pepper & plantain hummus, topped with jalapenos, olives, micro herbs & fresh herb oil, served with toasted sourdough.

#### Chorizo Lollipops

Rum battered picante chorizo skewers, served on chive yoghurt, with creole tomato & red chilli salsa.

#### Mojo Chicken Wings

Chicken wings, cooked in spicy Spanish mojo sauce.

#### Filo Prawns

Deep fried crispy prawns, served with garlic & saffron aioli.

### + 1 of these...

#### Skinny Fries (VE)

#### Chunky Chips (VE)

#### Five Bean & Spring Onion Rice (VE) (GF)

#### New Potatoes (V) (GF)

#### House Salad (VE) (GF)

#### Apricot & Coriander Cous Cous (VE)

#### Green Vegetables in Harissa Butter (V) (GF)

#### Curried Slaw (V) (GF)