

≝ В Е Е S W I N G

WINE BAR & KITCHEN

cheese & charcurterie

CHEESE PLATE £18
Selection of artisan
Spanish cheeses with
rosemary biscuits

CHARCUTERIE
PLATE
Select cuts of
Iberico meats from
Salamanca

£18

BREAD

and membrillo

Bread basket of Companio Bakery sourdough with ± 4.75 extra virgin olive oil

tapas

ALBONDIGAS £11.50
Pork meatballs with
Morcilla & Chorizo
in a rich, homemade
tomato salsa

PATATAS A LA £6.50 POBRE

Potatoes roasted with onions, red peppers& a white wine & garlic stock

COD IN £15
VERMOUTH
Roasted cod loin with
fennel, garlic and a
vermouth & cream salsa

TORTILLA £6
Soft and oozy potato
and egg tortilla

CHICKPEA, £6.50 SPINACH + FGG

Chickpeas with toasted cumin seeds, breadcrumbs, garlic & wilted spinach, topped with a fried egg

IBERICO COLLAR £12.50
Iberico pork braised in a red wine pork stock with pomegranate molasses & crushed garlic chickpeas

PADRON PEPPERS £7
Fried green peppers
with sea salt

BOQUERONES £8.50 Hand filleted Cantabrian anchovies with garlic and parsley

dessert

REQUESON £6.50
Hand rolled cheesecake
balls, made with chocolate
biscuit & rolled in
chocolate dust, served
with a fruit coulis

AFFOGATO £4
One scoop of vanilla
ice cream served
with espresso to
pour over.
ADD SPIRIT / LIQUEUR +£4