

From 22 to 28 November

Tapas & Tradition: Spain Edition

A culinary journey across all of Spain

GALICIA	**Galician-style Octopus** *Tender boiled octopus served on a bed of sliced potatoes (cachelos), dressed with extra virgin olive oil, Vera smoked paprika and sea salt flakes.*	8€
CASTILLA Y LEÓN	**Smoked Cecina Carpaccio** *Thinly sliced cured smoked beef accompanied by subtle hints of quince paste and a delicate dusting of mature cheese.*	8€
ANDALUSIA	**Marinated Fried Dogfish** *A classic, irresistible marinated and deep-fried fish, immensely popular and emblematic of the Andalusian coast.*	7€
CANARY ISLANDS	**Pork Rib, Potatoes & Sweetcorn** *Tender, traditionally simmered boneless pork rib, served with creamy mashed potato, finished with an aromatic coriander oil.*	7€
ASTURIAS	**Asturian Bean Stew Tapa** *Traditional Asturian bean stew in a classic earthenware dish with its compango of chorizo, black pudding (morcilla) and pork belly.*	4,50€
CATALONIA	**Roasted Vegetable Toast** *Roasted or chargrilled peppers, aubergines and onions in strips, with olive oil, on toasted bread topped with goat's cheese.*	5,50€
VALENCIA	**Esgarraet** *A traditional and flavourful Valencian tapa made with roasted red peppers and flaked salt cod.*	6,90€