taso

CHRISTMAS PARTY MENU

Three tapas and dessert -£30 Two tapas and dessert -£22

PARA PICAR

Catalan bread with olive oil, garlic and fresh tomato (vg)

Halloumi, wrapped in filo pastry, caramelized with honey, sesame seeds (v) (g)

Tortilla, traditional Spanish omelette, potatoes and onion, aioli(v) (m)

Rocket con burrata salad, pomegranate, sundried tomatoes, pesto (m)(p)

Chorizo, caramelized onions, honey, and red wine reduction

Crougetas del dia , daily fresh made croquettes (ask server)

Gambas, tiger prawns with chilli and garlic oil, cherry tomatoes ©

TAPAS

Aubergines, stuffed with goat cheese and herbs in frittata sauce (v) (m)

Grilled tender stem broccoli with chilli and garlic oil

Patatas bravas with spiced tomato frittata sauce and aioli (v)

Lamb meatballs Spanish style in romesco sauce

Lubina, half seabass, cherry tomatoes, pesto breadcrumb crust (p) (g)

Chicken thighs harissa spiced, with mojo rojo

Corderos, lamb chops, grilled with garlic and chimichurri

Postre

Basque cheesecake (baked vanilla cheesecake) Biscoff sauce.

Chocolatto, chocolate pudding & vanilla cream (m)

Crèma Catalana - A traditional take on crème Brulé (v)

All dishes are subject to availability, and we reserve the right to replace unavailable dishes with a similar item.

Due to processes within our kitchen environment, all dishes may contain traces of nuts and/or gluten. Please inform us if any of your party have.

any food allergy, intolerance, or sensitivity so we can provide further information on ingredients and preparation procedures. Please note, we

use the same fryers to cook multiple dishes, please ask if you have any questions about cross-contamination.

10 % service charge is included, all tips goes to staff and is optional

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Birch farm ice cream and sorbets (ask server for flavours) (m)