

# Menu

## TO START

**Olives & Sourdough** \$15  
*GF, VE, VG*

**Pan Con Tomato** \$12  
Toasted sourdough, ripe tomato, garlic, evo  
*CE, VE, VG*

**Charcuterie Board** \$38  
Jamon serrano duro, marinated olives, pickles, sourdough,  
evo, smoked salmon, bocconcini & cherry tomato  
*NE, GFO*

**Pita & Dips** \$17  
Beetroot hummus, baba ganoosh, pickles, evo  
*VG, VE, GFO*

**Patatas Bravas** \$16  
Crispy potato, bravas sauce, mayonnaise  
*VG, VEO*

**Crispy Fries** \$12  
Served with tomato sauce  
*VG*

**Burrata Mix** \$18  
With roasted cherry tomato, basil, balsamic glaze &  
sourdough

## TAPAS

**Zucchini Flowers** \$16  
Ricotta, peanuts, chives, spicy sauce, VG

**Paella Balls** \$14  
Mushroom, truffle mayo, manchego  
*VG, VEO*

**Salt & Pepper Squid** \$16  
Served with mayonnaise & lemon wedge

**Pinchos morunos** \$18  
Seasoned skewered chicken, chipotle mayo - *GF*

**Spanish Omelette** \$15  
With cavier and manchego garnish  
*GF, VEO*

**Garlic Prawns** \$26  
Fresh prawns in garlic butter sauce, served with  
sourdough  
*GF, GFO*

**Scallops** \$24  
in a apple salsa with ginger chili & lime  
*GF, GFO*

**Fish Tacos** \$20  
served in tortilla with spicy slaw & fish

## DESERT

**Churros** \$12  
With chocolate & mascarpone

**Burrata** \$18  
with roasted strawberry, balsamic glaze & olive oil

**Cheeseboard** \$24

3 choices of cheese\*, served with olives, apple, orange, dried  
figs and crackers

\*Blue cheese, Brie cheese, Bocconcini cheese, Danish  
Camembert cheese

# CROYDON LN