

VEGAN MENI

PINCHOS

Spanish Olives (g) £3 Homemade Guacamole and Tortilla Chips (g) £3.50 **Smoky Tomato Salsa**

and Tortilla Chips (g) £2.50

Spiced Black Beans (g) £3

Authentically Cuban. Our recipe was inspired by restaurant Doña Eutima in Havana.

Padrón Peppers (g) £3.50

Charred Padrón peppers. A traditional tapas treat.

Zesty Rice (g) £2.50 Sunshine flavour on the side!

BRUNCH

AVAILABLE

Bean Feast Burrito Bowl (g) £7.50

Avocado Brunch £5.50

Black Bean & Butternut Squash Chilli £9.50

A big ol' bowl of warmth, right when you need it most. Spiced black beans, roasted butternut squash, zesty rice

Beet Burrito 6.9

Paella Vegano (g) £8.50

TAPAS

Roasted Vegetables (g) £5

Courgettes, peppers, sweet potato and carrots roasted in brown sugar. Healthy food never tasted so good.

Arroz con Padrón (g) £5

Aromatic rice with spinach, Padrón peppers and hazelnuts

Beetballs £6

Perfectly formed, packed with flavour. Beetballs made from beetroot, coriander and mint, in a rich

Beet & Avocado Taco £5 75

Beetroot, coriander & mint hash, fresh smashed avocado, white bean purée, spring onions and chillies. Served on 3 soft corn tortillas.

Garlic Mushrooms (g) £5

Sautéed mushrooms in a rich garlic & white bean sauce.

Sautéed Tofu with Romesco (g) £5

Smoky paprika tofu with sprouts, roasted pepper & hazelnut romesco sauce.

Patatas Bravas (g) £5

Fried potatoes topped with a spicy tomato sauce and white bean purée. A tapas essential, pure and simple.

DESSERTS

Chocolate & Raspberry Slice £4.50

Coconut raspberry bake topped with rich chocolate. Served with a delicate raspberry prosecco sorbet.

Raspberry Prosecco Sorbet (g) £4.50

A light sorbet made from raspberries and prosecco. Served with fresh raspberries and sweet raspberry purée.

(g) = product does not contain gluten