

FLYING LUNCH

MONDAY TO FRIDAY 12 - 2.30PM

two courses 30 | three courses 35

cocktail of the week 15 | wine of the week^{125ml} 12 | espresso tinytini 5

FRIED CALAMARI

lemon + Aleppo aioli

or

JAMÓN IBÉRICO CROQUETAS

spring onion, Iberico pancetta, saffron
aioli

or

MUSHROOM CROQUETAS ^{VG}

olive crumb, almond

followed by

GAMBAS AL AJILLO ^{GF}

prawn + harissa oil

or

DELICA PUMPKIN PAELLA ^{GF, VG}

harissa roasted pumpkin, vegan Manchego

or

IBERICO SECRETO PINTXO ^{GF}

piquillo pepper, mojo verde, pickled chilli, paprika
oil

dessert

PORRAS ^{VG}

warm chocolate sauce, cinnamon sugar

Available for groups up to 6 people.

If you have any special dietary requirements or allergies, please let us know.

A discretionary 12.5% service charge will be applied to your bill.

GF-GLUTEN FREE

VG-VEGAN