

## ENTRANTES

**Hummus templado con piñones, pasas y aceitunas**

Warm hummus topped with pine nuts, sweet raisins, and olives

**Tosta de morcilla con cebolla caramelizada y queso brie**

Toasted bread with black pudding, caramelised onion, and melted brie

## PLATOS PRINCIPALS

**Tortilla española con cebolla**

Traditional Spanish omelette with potato and onion

**Papas arrugadas con mojo verde**

Canarian salted potatoes served with green herb sauce

**Empanadas de cordero y chorizo**

Pastry parcels filled with lamb and spiced chorizo

**Pimientos del Padrón**

Blistered green peppers with olive oil and sea salt

## SEGUNDOS

**Gazpacho**

Chilled tomato and vegetable soup, fresh and refreshing

**Croquetas de pollo y jamón**

Crispy croquettes filled with chicken and ham

**Gambas al ajillo**

Prawns sautéed with garlic, olive oil, and chilli

**Pinchos morunos**

Spiced skewers of marinated meat, grilled over flame

## POSTRES

**Helado de margarita**

Refreshing lime and tequila-inspired ice cream

**Churros con salsa de chocolate**

Fried dough sticks served with rich chocolate sauce

**Torrijas con canela y miel**

Spanish-style French toast with cinnamon and honey



**TAPAS NIGHT**

*at*

**THE LAIRD'S TABLE**