

SOBREMESA

Tapas - Wine - Cocktails

Social



LUNCH

Two Course meal £14.95

With glass of wine £19.95

STARTERS

COXINHA DE FRANGO

Fried polenta parcel filled with shredded chicken, caramelised onion, coriander and cheese, served with sour cream

BEETROOT TARTAR

Marinated beetroot served with avocado and quinoa salad

CEVICHE MIXTA

Seafood cocktail with avocado, lime, garlic, coriander, onion, tomato and sweet potato

BERENJENAS CON MIEL

Shallow fried aubergine steaks served on a bed of arugula, topped pomegranates and honey.

MAINS

LECHON ASADO

Slow roast pork belly, served on a bed of Brazilian black bean casserole and pak choi

ARROZ CHAUFA

Peruvian style braised rice with garlic, ginger, coriander, chilli, peas, crunchy vegetables, tomato and coconut.

Add Prawns or grilled chicken for an extra £3.50

PESCADO FRITO

Shallow fried crispy fish, served with hand cut chips, and yellow pepper aioli

ENCHILADA CON POLLO

Tender marinated chicken wrapped in a soft flour tortilla then smothered in a rich, homemade sauce and baked to perfection. Topped with melted cheese, fresh cilantro, and a drizzle of sour cream.

Enjoy a slice of cake with coffee or tea for just **£5.50** more.

The perfect way to end your dining experience!

Our meals are prepared in a kitchen that handles nuts, shellfish, gluten, dairy, and other common allergens. If you have any food allergies or dietary restrictions, please inform us when placing your order. While we take every precaution to prevent cross-contamination, we cannot guarantee that our meals will be completely allergen-free.

SOBREMESA

Social

Tapas - Wine - Cocktails

SELECTION OF SMALL STARTERS - FOOD MAY NOT ARRIVE TOGETHER



LAND

Meal Deal: 5 for 4

POLLO ENVUELTO 6.50
Pan seared chicken stripes rolled in pancetta, served on smoked tomato salsa

COXINHA DE FRANGO 7.50
Brazilian style dumplings filled with shredded chicken.

Garibaldi Merlot, Brazil. 100ml £6.00

PATATA Y CHORIZO 6.50
Sautéed potato with chorizo peppers, onions smoked paprika and coriander

PAPAS RALLENAS 7.50
Potato dumplings filled with carne asada beef and served with smoked tomato sauce

Bodega Privada, Bonarda/Malbec, Argentina. 100ml £5.50

BEEF ANTICUCHO 8.50
Grilled beef skewers with chimichurri & aioli

PACHA RESERVA ESPECIAL CARMENERE, Chile. 100ml £9.50

SEA

PESCADO FRITO 8.50
Fish fillet dusted in masa harina then shallow fried, served with aioli.

Costa Cruz Verdejo-Sauvignon Blanc, Spain. 100ml £6.50

CALAMAR NIKKEI 7.50
Pan seared squid skewer glazed with ponzu and served on wakame salad

SALMON TATAKI 8.50
Briefly seared salmon dressed in lime and sweet ponzu, served with wakame salad

Vallemayor White Viura-Rioja, Spain. 100ml £7.50

GAMBAS PIL PIL 8.50
King prawns with garlic, chilli, olive oil, parsley and smoked paprika, served with toasted bread

CEVICHE MIXTA 7.50
Seafood cocktail with avocado, lime, garlic, coriander, onion, tomato and corn crisps

Tapiz Torrontes, Argentina. 100ml £6.50

SOIL

BEETROOT TARTAR 7.50
Marinated beetroot served with avocado and quinoa salad

Aromar Macabeo 2019, Spain. 100ml £6.50

SPANISH TORTILLA 5.50
A classic Spanish omelette made of egg, potato, and onion cooked in olive oil

CHAMPIGNONES AL AJILLO 5.50
Sautéed mushroom with garlic, chilli parsley and olive oil

ACAREJE 5.50
Bahian black-eyed pea fritters filled with tangy peanut paste and served with sour cream

Tapiz Torrontes, Argentina. 100ml £6.50

FREIJOLES 5.50
Spanish beans casserole with smoked tomato sauce, peppers, onions, parsley and olive oil

Costa Cruz Verdejo-Sauvignon Blanc, Spain. 100ml £6.00

BERENJENAS CON MIEL 6.50
Shallow fried aubergine steaks served on a bed of arugula, topped pomegranates and honey

Vallemayor Reserva Rioja, Spain. 100ml £7.50

TO SHARE

TABLA DE EMBUTIDOS £16.95
Spanish Charcuterie with olives, bread, Manchego cheese and dips.

NACHOS MEXICANOS £14.95
Large Cheesy nachos served with chilli beef, chilli beans, guacamole and house dips.

PAN CASERO £9.95
With bamboo charcoal, corn, quinoa and wheat flour, served with olives, salsa & Herb oil

Our meals are prepared in a kitchen that handles nuts, shellfish, gluten, dairy, and other common allergens. If you have any food allergies or dietary restrictions, please inform us when placing your order. While we take every precaution to prevent cross-contamination, we cannot guarantee that our meals will be completely allergen-free.

CLASSIC MAINS

BAHIAN CHICKEN CURRY

14.95

VEGAN AVAILABLE

Pulled chicken thighs braised with crunchy vegetables, garden peas, ginger, garlic, coriander & paprika in a tangy coconut broth, served with fresh bread

SEAFOOD MOQUEQA

18.95

VEGAN AVAILABLE

Brazilian casserole, braised prawns, mussels and squid in creamy tomato & coconut broth, served with fresh bread

PORK BELLY FEIJOADA

16.95

Slow braised pork belly on a bed of black bean casserole, carrots, sweet potato and kale

ENCHILADA

14.95

VEGAN AVAILABLE

Grilled tortillas filled with chicken, peppers, onions and cheese, then baked with smoked tomato salsa and melted cheese. Served with house salad

FAJITAS

All fajitas are served on a sizzler and accompanied with house dips and tortillas

CARNE ASADA

19.95

Marinated rump steak with grilled peppers, onions and fajita seasoning

POLLO

18.95

Grilled chicken filets with grilled peppers, onions and fajita seasoning

MUSHROOM & JACKFRUIT

16.95

with grilled peppers, onions and fajita seasoning

LAS PAELLAS

Traditional Spanish rice braised in saffron, garlic, roast vegetables, garden peas, tomatoes and broth.



Cooking time 45min

Serves 2 to 3 people

DE MARISCOS

36.95

Prawns, mussels, squid and grilled sea bass

POLLO Y CHORIZO

34.95

Chicken & chorizo

MIXTA

39.95

Chicken, squid, chorizo, prawns and mussels

LA VERDURA



32.95

Mushroom, zucchini, broccoli, carrots



Rice	3.00
House salad	3.50
Cassava chips	5.50
Sweet potato wedges	4.50
Guacamole	4.50
Set of dips	3.50
Olives	3.50
Bread	2.50

Our meals are prepared in a kitchen that handles nuts, shellfish, gluten, dairy, and other common allergens. If you have any food allergies or dietary restrictions, please inform us when placing your order. While we take every precaution to prevent cross-contamination, we cannot guarantee that our meals will be completely allergen-free.