

SOBREMESA

Tapas - Wine - Cocktails

Social



RESERVATION ONLY

WEDNESDAY TO SATURDAY (17:00 – 21:30)
SUNDAY (12:00 – 16:00)

WHILE WAITING

PLANTAIN CHIPS	£2.50	MARINATED OLIVES	£2.50
TOASTED CORN	£2.50	VERDURAS (<i>crudités</i>)	£2.50
WINE TAPA (<i>Ask</i>)	£3.50	HOUSE DIPS	£2.50

5 Tapas for 4

LAND

PAELLA CON POLLO	8.00
Spanish rice braised with sofrito, chicken, garden peas and vegetables.	
COXINHA DE FRANGO	7.50
Brazilian fried dumplings filled with shredded chicken, coriander, caramelised onion and a hint of chilli	
PATATA Y CHORIZO	7.50
Sauteed potato with chorizo peppers, onions smoked paprika and coriander	
PAPAS RALLENAS	8.00
Fried potato dumplings filled with chilli beef, served with smoked tomato sauce	
ALBONDIGAS DE ARGENTINA	8.00
Argentina style grilled meatballs with tomato salsa and parmesan	
EMPANADA DE PINO	8.00
A traditional Chilean pastry filled with seasoned ground beef, sautéed onions, hard-boiled egg, olives, and a hint of raisins, all wrapped in a golden, flaky crust.	

SEA

BOLINHOS DE BACALAU	8.50
Portuguese style croquette with salt cod potato and parsley, served with yellow pepper aioli	
PAELLA CON MARISCOS	8.95
Spanish rice braised with sofrito, seafood, garden peas and vegetables	
SALMON CAUSA	8.95
Peruvian inspired tian of potato salad, crushed avocado, cured salmon, grated egg and caviar	
GAMBAS PIL PIL	8.50
King prawns with garlic, chilli, olive oil, parsley and smoked paprika, served with toasted bread	
CEVICHE MIXTA	8.50
Seafood cocktail with avocado, lime, garlic, coriander, onion & tomato	
PESCADO FRITO	8.50
Crispy golden white fish fillet, dusted in corn and fried to perfection, served with yellow pepper aioli, lemon wedge and dressed leaf salad.	

FOOD MAY NOT ARRIVE TOGETHER

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.

SOIL



BEETROOT TARTAR	7.50
Marinated beetroot served with avocado and quinoa salad	
PAELLA DE VERDURAS	7.50
Spanish braised rice with sofrito and seasonal vegetables	
TAMALE CON SETA	6.50
Polenta parcel filled with mushroom and spinach, steamed in a banana leaf	
FREIJOLES	5.50
Spanish beans casserole with smoked tomato sauce, peppers, onions, parsley and olive oil	
BERENJENAS CON MIEL	6.50
Shallow fried aubergine steaks served on a bed of arugula, topped pomegranates and honey	
PATATAS BRAVAS	5.50
Crispy, golden-brown potato cubes, served with a spicy tomato sauce and a drizzle of creamy vegan aioli.	

Extras

BREAD WITH TOMATO	2.50
HOUSE SALAD	3.50
STEAMED RICE	2.50
SWEET POTATO WEDGES	3.50
POTATO CHIPS	2.50
GUACAMOLE	3.50

TO SHARE

TABLA DE EMBUTIDOS	£18.95
Spanish board with Jamon, Chorizo, Manchego, olives, grilled vegetables, bread & tomato dip	
NACHOS MEXICANOS	£12.95
Cheesy nachos served with, chilli beans, guacamole, sour cream and pico de gallo. ADD EXTRA CHILLI BEEF: £2.50	
TABLA VEGANA	£16.95
Vegan platter to share, with garden pea humus, bean fritters, quinoa salad, marinated olives, stuffed vine leaves, avocado, grilled veggies & tomato bread	
SOFT TACOS	£18.95
Platter to share with 4 soft tortilla pockets filled with pickled cabbage, avocado, tomato, onions and grilled chicken	

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