# eat for less this January menú del día 14,95

your choice of Catalan bread or Gordal olives, plus two tapas & one side add coffee & mini churros for just £2.50



## tapas

**pork belly tacos** braised local pork, kimchi cabbage, chipotle & lime mayonnaise

#### grilled mushrooms with goat's cheese

basil & almond pesto, toasted almonds v

garlic & chilli prawns Iemon, parsley

butternut squash, chilli, sultana & coriander empanadillas

feta, honey & dukkah v MAKE IT VEGAN

chicken wings sweet chilli & sesame jam, coriander

baresca meatballs local pork belly & loin meatballs in a spiced tomato sauce, Parmesan cod tacos freshly crumbed cod fillet, kimchi cabbage, lemon mayonnaise,

pickled red onion 2,50pp supplement

#### Moroccan spiced aubergine & tomato tagine

red chilli, yoghurt & coriander v MAKE IT VEGAN

baby chorizo from La Rioja, glazed in honey & sherry vinegar

Korean cauliflower gochujang, spring onion & sesame seeds VEGAN

crispy fried squid in a light coating of cumin, turmeric & paprika flour, garlic aïoli salmon 'tikka' red mojo marinated salmon fillet, Bombay potato, curried mayonnaise sweet & sticky crispy px beef spring onions, sesame, red chilli 2,50pp supplement falafel sweet potato hummus, pickled carrot, tahini 'yoghurt',

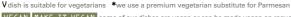
pistachio, pomegranate VEGAN

halloumi fritters tempura halloumi, lemon aïoli v

### sides

patatas bravas seasoned chips with bravas sauce v MAKE IT VEGAN mushroom risoni rice shaped pasta, mushrooms, Parmesan\* & chive cream sauce v giant couscous, wild rice & spinach salad pecan, feta, cranberry, carrot,

courgette, lemon dressing V MAKE IT VEGAN





#### minimum table 8 diners | menu available by pre-order only «£22,95pp»

drinks - we recommend pre-ordering arrival drinks; our carafes of fresh sangría are perfect for larger tables vegetarian, vegan & gluten friendly\* menus available on request - let us know in advance



baby chorizo

from la Rioja, glazed in honey & sherry vinegar Catalan bread grilled Welbeck

estate ciabatta with olive oil

& fresh tomato VEGAN halloumi fritters

chimichurri yoghurt V gordal olives marinated in

thyme, orange & garlic VEGAN

# followed by

sweet & sticky crispy px beef

spring onions, toasted sesame, red chilli pork belly tacos braised local pork belly, kimchi cabbage, chipotle & lime mayonnaise garlic & chilli prawns lemon, parsley mushroom risoni rice shaped pasta, mushrooms, Parmesan\* & chive cream sauce V baresca meatballs local pork belly & loin meatballs in a spiced tomato sauce, Parmesan patatas bravas spiced tomato sauce, confit garlic aïoli V

### extras for the table

sharing boards

we recommend 1 board between 2-3 people

Spanish cheeses 105g selection with torta de aceite & garnishes: Picos blue, Manchego d.o., Montbrú goat's 11,95 Spanish cured meats 90g selection with pickled fennel & capers: 18 month aged serrano ham, Ibérico chorizo, Ibérico salchichón 13,95

cheese & cured meats 70g Manchego d.o and our 90g Spanish cured meat selection with torta de aceite & garnishes 17,95

## to finish

mini churros (Spanish doughnuts) chocolate sauce V 3,50pp supplement

V dish is suitable for vegetarians \* we use a premium vegetarian substitute for Parmesan

GLUTEN please note that we cannot scientifically guarantee any of our food or drink we serve is "Gluten-Free" as we use gluten containing ingredients in our kitchens & bars

food is prepared in our kitchen which contain allergens, please inform us of any allergies at the time of order

VEGAN MAKE IT VEGAN some of our dishes are vegan or can be made vegan on request, please inform us at the time of order



@escabechetapas escabeche.co.uk



@barescatapas baresca.co.uk