

# TERRACE FOOD MENU

## NIBBLES

PICOS DE PAN [ CRUNCHY MINI BREAD STICKS TO PICK ON	4
GUACAMOLE [V][VE][DF] SERVED WITH CRUNCHY TORTILLA CHIPS	6
GORDAL OLIVES [V][VE][GF][DF] PITTED GREEN OLIVES	6
PAN B DE COCA [V] ARTISAN HANDMADE RUSTIC BREAD SERVED WARM, LIGHTLY TOASTED WITH OLIVE OIL & BALSAMIC VINEGAR	7
WARM MINI LOAVES SERVED AS A MIXTURE OF WHITE & MULTIGRAIN	2.4 PER PERSON
STEAMED EDAMAME [V][VE][GF][DF] FINISHED WITH MALDRON SEA SALT FLAKES	6

## SMALL PLATES

PADRON PEPPERS [V][VE][GF][DF] SMOKED SEA SALT, CHILLI FLAKES & FRESH LIME	8
WILD MUSHROOM CROSTINI [V][VE][GF][DF] WILD MUSHROOMS COOKED IN GARLIC & PARSLEY SERVED ON PAN DE COCA	8.5
PORK BELLY BITES [GF] GLAZED IN ROASTED MAPLE & CAJUN	9
BABY CHORIZO [GF] GLAZED IN A RED WINE & BBQ	8.5
PAN CON TOMATO [V VE] FRESHLY TOASTED BREAD RUBBED WITH GARLIC & TOPPED WITH RIPE TOMATOES, OLIVE OIL & A SPRINKLE OF SEA SALT	7.9
SERRANO HAM & AIOLI BOCATA [GFO] THINLY SLICED SERRANO HAM PAIRED WITH OUR RICH CREAMY AIOLI ON A	8.7
HALLOUMI BITES COATED IN PANKO BREADCRUMBS, FINISHED WITH HONEY & CHILLI FLAKES	8.9
CAJUN SQUID [GF] GARLIC AIOLI & FRESH LEMON	13

## FRESH HOMEMADE CROQUETAS

BIRRA BEEF WITH LIME CRÈME FRAÎCHE	9
HAM & CHEESE SERVED WITH SRIRACHA MAYONNAISE	7.8
FISH WHITE FISH & POTATO SERVED WITH GARLIC AIOLI	7.8
ROASTED TOMATO & JACK CHEESE [V] SERVED ON A ROASTED RED PEPPER SAUCE	7.8
TRIPLE CHEESE [V] SERVED ON A TOMATO SALSA	7.8
VEGETABLE PAELLA [V] SERVED ON A ROASTED RED PEPPER SAUCE	7.8

## NACHOS & TACOS

NACHOS BOWL [V] ADD BIRRA BEEF	9.5 5.5
TWO MINI TACOS FILLET BEEF [GF] CHARRED GRILLED CHICKEN [GF] SHREDDED JACK FRUIT [V][VE][GFO][DF]	19.5 15.5 12.5

## HOT ROCK FAJITAS FOR TWO

A FIERY HOT SIZZLING ROCK SERVED ON A BED OF SAUTÉED WHITE ONIONS AND MIXED PEPPERS, TOPPED WITH YOUR CHOICE OF PROTEIN FROM THE OPTIONS BELOW. FINISHED TABLESIDE WITH OUR SIGNATURE HOMEMADE SPICED ORANGE AND TOMATO MARINADE	
SLICED FILLET STEAK 400G [GF]	49 PER PERSON
TOPPED WITH CHIMICHURRI	
SLICED CAJUN CHICKEN BREAST [GF]	34 PER PERSON
TOPPED WITH PICO DE GALLO	
MIXED VEGETABLES ON SKEWERS. [V][VE][GF][DF] AUBERGINE, COURGETTE, PEPPERS, SWEET POTATO.	29 PER PERSON

## OYSTERS

SINGLE [GF] - 3.9.		THREE [GF] - 11.9
SEVERED ON SALT		
SIX [GF] - 23.9		TWELVE [GF] - 47.8
A SHOW STOPPER SERVED ON ICE WITH A SPARKLING ENTRANCE!		

## SIDES

PATATAS BRAVAS [V] [GF] WITH AIOLI & TOMATO SALSA	7
MANCHEGO TRUFFLE FRIES [V][GF] WITH PAPRIKA SALT	7
TRIPLE COOKED CHIPS [V][VE][GF][DF] HOMEMADE ON SITE	6
THICK CUT SWEET POTATO WEDGES [V][VE][GF][DF] HOMEMADE ON SITE	6
SKIN-ON-FRIES [V][VE][GF][DF]	5.5
NEW POTATOES TOSSED [V][GF][VEO] IN BUTTER & CHIVES	6
MEXICAN RICE [V][VE][GF][DF]	5.5
WHITE RICE [V][VE][GF][DF] WITH SESAME SEEDS	5
MAC & CHEESE • CLASSIC • JALAPEÑO	5 6.5
PAPRIKA & GARLIC CORN RIBS [V][VE][GF][DF] WITH GARLIC OIL	7
MISO CARROTS [V][VE][GF][DF] VI.I.VI SPECIALIST RECIPE	7.5
TENDERSTEM BROCCOLI [V][VE][GF][DF] TOSSED IN LEMON & CHILLI	5.5