

LA VIÑA

BAR y TAPAS

MENÚ DE LA NOCHE

2 COURSES €14.99 / 3 COURSES €17.95

STARTERS CHOOSE ONE

PAN TUMACA [v] [ask for gf] [ask for vg]

Bread brushed with fresh garlic oil, grilled & served with grated vine-ripened tomato & smoked sea salt

BREAD BOARD [v]

Ciabatta, baked sourdough, char-grilled flatbread & picos artesanos (small bread sticks) with salsa verde for dipping

SALT & PEPPER MARCONA ALMONDS [v] [vg] [gf] [n]

GORDAL OLIVES [v] [vg] [gf]

HUMMUS [v]

Char-grilled flatbread brushed with garlic oil. With classic hummus; chick peas blitzed with sesame, garlic & extra virgin olive oil with crushed chillies & fresh parsley

TAPAS CHOOSE THREE

ALBONDIGAS

Roasted pork meatballs in a sofrito tomato sauce

NEW COURGETTE & ASPARAGUS SALAD

[v] [gf] [ask for vg] Shaved courgette & asparagus dressed with lemon & extra virgin olive oil, topped with goats cheese

PATATAS BRAVAS

The classic Spanish tapa that works beautifully with other little dishes. Crispy cubes of potato with a spicy sofrito tomato sauce & alioli

NEW LEMON & THYME CHICKEN [gf]

Chicken breast with a lemon, thyme & honey dressing on courgette & asparagus

PESCADO REBOZADO [a]

Alhambra reserva beer-battered fish with alioli & lemon

TORTILLA [v] [gf]

Spanish caramelised onion & potato omelette

NEW PESCADO DE GALICIA [a]

Pan-fried white fish with garlic, paprika & sherry vinegar, served on a bed of sliced potatoes, fried garlic, chillies & samphire

NEW PAN CON BISTEC

Pan-fried Iberico bavette served pink, sliced & served on top of melted cheeses, smoky salsa verde, crispy leeks & dried red chillies

DESSERTS CHOOSE ONE

NEW SUMMER BERRY CHEESECAKE [v]

Baked vanilla cheesecake served with a summer berry compote

CHURROS

Cinnamon sugar-dusted Spanish churros with a rich warm chocolate sauce

HELADO CLÁSICO / SORBETE [v] [gf]

Choose 2 scoops; ask your waiter for flavours of the day

CREMA CATALANA [v] [gf]

Classic Crema Catalana infused with orange, lemon & cinnamon topped with a caramelised sugar crust

ADD A DRINK FOR €3 FIRST GLASS ONLY

AROMAR TEMPRANILLO GARNACHA 175ml

Red & black fruits, with cherry & a hint of spice

AROMAR MACABEO 175ml

Light floral nose with juicy pineapple & a citrus finish

COSTA CRUZ TEMPRANILLO GARNACHA ROSE 175ml

Soft forest fruits with dry, fruity red berries on the palate.

SAN MIGUEL 5.0% ABV Pint

COCA-COLA / DIET COKE / COKE ZERO

LEMONADE

INFORMATION

[v] Vegetarian

[vg] Vegan

[gf] Gluten-free

[n] Contains nuts

[a] Contains alcohol

LAVINA.CO.UK

ANY ALLERGIES/INTOLERANCES? PLEASE LET YOUR SERVER KNOW All dishes may contain items not mentioned in our menu descriptions. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, you should inform your server so we can minimise the risk of cross contamination during the preparation & service of your food. Please note that all of our dishes are prepared in kitchens where flour & nuts are commonly used. Fish & poultry may contain bones. For parties of eight or more, a discretionary 10% service charge is added to your final bill. All tips go to the team. Prices include VAT, at the current rate. All items are subject to availability. 0419