

# BAR IBÉRICO VEGAN

## MENU RAPIDO - 18

1 dish from To Pick At  + 2 dishes from Tapas

Monday - Friday 11.30 am - 5 pm

Orders must be placed by 5 pm | Excludes Bank Holidays

### TO PICK AT

 Menu Rapido Dishes

 Mixed Olives	5
 Sourdough, Olive Oil & Balsamic Vinegar	4.5
 Kikos (Fried Maize)	3
 Pickles	4.5
 Picos de Pan (Spanish Breadsticks)	3.5
 Habas Fritas (Fried Broad Beans)	3.5
Smoked Catalan Almonds	5
Catalan Tomato Bread	5

### TAPAS

Josper Grill Padron Peppers, Roast Garlic, Japanese Seven Spice	7.75
Patatas Bravas, Vegan Allioli	7
Crispy Cauliflower, Ginger, Chilli, Smoked Almonds	9.25
Iceberg Salad, Nashi Pear, Sesame Soy Dressing	7.5
Baked Vegan Cheese, Pickled Beetroot, Hazelnut Agave	11.5
Roasted Vegetable Carpaccio with Tomato & Pepper Salsa, Escalavida Dressing	9.25

### WOODFIRED DISHES

Mon - Fri : From 5 pm  
Sat : 11.30 am - 10 pm

Flatbread: Vegan Feta, Red Onion Marmalade, Rocket	10.5
Flatbread: Margherita, Sundried Tomatoes, Vegan Mozzarella, Rocket	9

### DESSERT

Pedro Ximenez Affogato, Vegan Ice Cream	5.5
2 Scoops of Homemade Sorbet (see server)	4.5

### ALLERGEN MENUS AVAILABLE

If you have a special dietary requirement please tell your server

All dishes are prepared in a kitchen where allergens may be present. The dish descriptions do not include every ingredient within the dish; guests with severe allergies are advised to only consume dishes after assessing their own level of risk.

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**N**  
Nuts

**G**  
Gluten

**P**  
Peanuts

**Se**  
Sesame

**So**  
Soya

**Ce**  
Celery

**Su**  
Sulphites

**Mu**  
Mustard

**L**  
Lupin

### TO PICK AT

-  Mixed Olives
-  Sourdough, Olive Oil & Balsamic Vinegar
-  Kikos (Fried Maize)
-  Pickles
-  Picos de Pan (Spanish Breadsticks)
-  Habas Fritas (Fried Broad Beans)
- Smoked Catalan Almonds
- Catalan Tomato Bread

### Menu Rapido Dishes

**Su**

**G** **Su**

**Su**

**G**

**N**

**G**

### TAPAS

- Josper Grill Padron Peppers, Roast Garlic, Japanese Seven Spice **Se** **Su**
- Patatas Bravas, Vegan Allioli **G** **Su**
- Crispy Cauliflower, Ginger, Chilli, Smoked Almonds **N** **G** **Se** **So** **Su**
- Iceberg Salad, Nashi Pear, Sesame Soy Dressing **G** **Se** **So** **Su**
- Baked Vegan Cheese, Pickled Beetroot, Hazelnut Agave **N** **G** **Su**
- Roasted Vegetable Carpaccio, Tomato & Pepper Salsa, Escalavida Dressing **Su**

### WOODFIRED DISHES

Mon - Fri : From 5 pm  
Sat : 11.30 am - 10 pm

- Flatbread: Vegan Feta, Red Onion Marmalade, Rocket **G** **Su**
- Flatbread: Margherita, Sundried Tomatoes, Vegan Mozzarella, Rocket **G**

### DESSERT

- Pedro Ximenez Affogato, Vegan Ice Cream
- 2 Scoops of Homemade Sorbet (see server)

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