

# Fig.

## Earth

### Patatas Bravas Con Aioli VG DF GF £6.95

Crispy potatoes drizzled with a spicy tomato sauce and homemade Aioli; enjoy this world famous dish!

### Berenjena En Miel V DF £7.25

Aubergine fried until crisp and topped with a sprinkling of salt, squeeze of honey and a scatter of finely crushed walnuts.

### Higos Tostados V GF £8.75

Fresh Figs stuffed with Goats Cheese & Lemon Thyme, oven roasted then finished with Pomegranate seeds, Pistachios and a drizzle of Honey.

### Buñuelos de Cabrales V ♥ GF £8.25

Fried fritters made with Cabrales Blue Cheese from Northern Spain, served on a bed of leaf and topped with our homemade Fig preserve and crumbled Cabrales

### Champiñones Trufados VG GF £7.25

A variety of seasonal Mushrooms and Onion sautéed in a dash of Truffle Oil and finished with Black Pepper and Truffle Salt

### Pimientos De Padron VG GF DF £6.50

Chargrilled Padron Peppers finished with a sprinkling of Maldon Sea Salt and fresh herbs

### Houmous con Mojo Verde VG £6.95

Smooth Houmous topped with a dash of Paprika and served with toasted Ciabatta and a pouring pot of our Homemade Mojo Verde

## Sea

### Calamares £7.95

Fried Squid served with fresh homemade Lemon Aioli & Parsley

### Gambas Al Pil Pil GF £11.95

A special recipe originating in a little village in Spain called Benahavis. Our take on the Spanish favourite dish containing large King Prawns, Chilli, Garlic butter and Lime

### Trio de Peces £8.25

Three toasts topped with a Smoked Mackerel Pate, Anchovies with Garlic & Parsley and lastly, Sardines on ripened Tomatoes

### Croquetas de Bacalao £7.95

Artisan Salt Cod Croquetas, truly authentic to Spanish Tapas. Enjoy these crispy cod bites with a thick and creamy béchamel filling - finished with Lemon Aioli, Dill & Parsley

### Mejillones al Vino Blanco £9.25

Rope grown Mussels cooked with White Wine, Garlic, Cream and Parsley - served with bread to soak up the sauce

## Appetisers

### Aceitunas VG GF DF

A mixture of Mediterranean black and green Olives with Lemon, Mint and Basil £4.25

### Tortilla de Patatas V GF DF

Potato & Onion Spanish Omelette freshly cooked to order and finished with fresh herbs and homemade Saffron Aioli £6.95

### Pan de Ajo con Queso ♥ V

The perfect tearing treat - A fresh toasted Cob with oozing melted cheese all smothered in our Garlic & Herb Butter. £7.25

### Pan Tumaca VG DF

A classic. Rustic toasted bread topped with Garlic, Tomatoes, Maldon Sea Salt & Extra Virgin Olive Oil £5.25

## Farm

### Chorizo Al Vino ♥ GF DF £8.25

A well known favourite! Sliced Chorizo, Onion, Tomatoes & Rosemary pan fried in Rioja and Honey. Chef Recommends

### Albóndigas GF DF £7.25

Award Winning Pork Meatballs cooked with Chilli, Fennel & Garlic served in our homemade Tomato Sauce. Comes with a bread bowl to mop up all of the delicious sauce!

### Cordero Aromático £11.95

Slow cooked Aromatic Lamb marinated in our homemade Mojo Verde served on a bed of Spanish Cous Cous, topped with Feta, Pomegranates, Mint & Harissa

### Pollo con Queso ♥ £9.25

Lightly fried Marinated Chicken, crispy Serrano Ham and shavings of Manchego Cheese - topped with our Chipotle Mayonnaise and Thyme

### Barriga de Cerdo GF £10.25

Tender Slow Cooked Pork Belly tossed in our homemade Tomato Chutney and topped with our homemade Pickled Red Onion and Spring Onion

### Galician Sirloin con Chimichurri ♥ GF £13.95

21 Day Matured Sirloin Steak marinated in our homemade Mojo Roco cooked to your liking with Sweet Peppers, Pickled Red Onions, Vine Tomatoes, Roquito Pearls and fresh herbs

### Pollo Romesco DF £10.75

Tender boneless Chicken Thighs topped with Romesco sauce made from roasted Red Peppers, Almonds and Tomatoes, finished with crispy Onions, flaked Almonds and our homemade Saffron Aioli

## Across The Borders

### Cypriot Halloumi Sticks V GF £7.25

Lightly fried Halloumi, served with our Yoghurt and Mint dressing, Pomegranates, Cucumber and Fig. Chilli Jam

### French Brie Wedges V GF £7.95

Scrumptious wedges of Brie, deep fried and topped with Redcurrant Jelly & fresh Pomegranate seeds

### Italian Caprese Salad V GF £9.25

Fresh Caprese salad made with mixed leaves, Mozzarella, Avocado, fresh Tomatoes and Basil Pesto

### Greek Salad V GF £8.95

A healthy accompaniment with any of our tapas dishes; mixed leaves topped with Olives, Cucumbers, Mint, Tomatoes, Red Onion, crumbled Feta and served with an Olive & Balsamic Oil dressing