

# ARTÀ

## APERITIVOS

GORDAL OLIVES (VG)	4
PUFFED PORK CRACKLING	4
MARINATED SPANISH ANCHOVIES	5
HAND-CARVED JAMÓN SERRANO	5
SMOKED ALMONDS (VG) <i>Sea Salt, Paprika</i>	4
ARTISANAL BREAD (V, VG AVAILABLE) <i>Cultured Butter</i>	4

## PAELLA

*Traditional Spanish rice dish with saffron & smoked paprika made with your choice of meat, fish or vegetables. Available in small or large*

CLASSIC <i>Chorizo, Chicken, Mussels, Prawns, Squid, Lemon</i>	10   20
BLACK RICE <i>Squid, Mussels, Prawns, Mojo Verde, Lemon</i>	10.5   21
CHARGRILLED PIQUILLO PEPPER (VG) <i>Tenderstem Broccoli, Spinach, Romesco</i>	8   16
CARNE <i>Chicken, Chorizo, Serrano Crumb</i>	9.5   19

### COUPLES DEAL £50 PER COUPLE

Enjoy six tapas dishes to share plus bread & olives with a bottle of wine.

### ROMANCE PACKAGE £120 PER COUPLE

Our dreamy Romeo & Juliet table is a romantic table for two and overlooks our impressive internal courtyard making the perfect romantic spot for any special occasion.

*Six Tapas to share • Sharing Dessert  
Rose Petals on your table • Bottle of Moët & Chandon*

### AFTERNOON TEA £26.95 PER PERSON

Say 'Hola!' to a delish Spanish Afternoon Tea, with Spanish sweet & savoury favourites.

*Selection of Bocadillos & Spanish Tortilla  
Cake & Dessert Selection • Tea & Coffee*



*For our guests with allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Scan here for this menu's detailed dietary and allergen information.*

## TAPAS

*A selection of small plates to share or enjoy as a starter*

*Enjoy 3 tapas for £15 • Thursday & Friday 5-9.30pm*

### VEGETARIANAS

CLASSIC SPANISH TORTILLA (V) <i>Olive Tapenade</i>	6
PAN-FRIED WILD MUSHROOMS (VG) <i>Toasted Sourdough, Black Garlic Alioli</i>	7
BLUE CHEESE CROQUETTAS (V) <i>Pickled Quince</i>	7.5
SWEET POTATO & VEGAN FETA EMPANADAS (VG) <i>Jalapeños Jam</i>	6.5
ROAST CAULIFLOWER (VG) <i>Toasted Almonds, Romesco</i>	5.5
PATATAS BRAVAS (VG) <i>Roast Tomato Sauce, Mojo Verde</i>	6
PADRÓN PEPPERS (VG) <i>EVOO, Sea Salt</i>	6

### PESCADO

CRISPY WHITEBAIT <i>Alioli, Lemon</i>	7
GRILLED SEA BREAM <i>Salt-Baked New Potatoes, Spinach, Black Garlic Alioli</i>	9
PAN-FRIED SQUID <i>Chorizo, Chickpeas, Mojo Verde</i>	6.5
GARLIC KING PRAWNS <i>Piquillo Peppers, EVOO</i>	8
SALT COD CROQUETTAS <i>Smoked Paprika, Romesco</i>	7.5
STEAMED MUSSELS <i>Sobrasada Nduja, Cider, Herb Butter</i>	8

### CARNE

BRAISED PORK CHEEK <i>White Beans, Sobrasada Nduja</i>	7
JAMÓN SERRANO <i>Manchego, Quince, Charcoal Crackers, Guindilla Chillies</i>	8
BAKED CHICKEN THIGHS <i>Silverskin Onions, Mushrooms, White Wine, Herb Butter</i>	6.5
LAMB & RICOTTA MEATBALL <i>Roast Tomato Sauce, Saffron Polenta</i>	9
CHARGRILLED FLAT IRON STEAK <i>Wilted Greens, Mojo Verde</i>	8