

# ARTÀ

## GRADUATION MENU

£35 PER PERSON

### TAPAS EXPERIENCE

ROASTED CAULIFLOWER (VG)

*Toasted Almonds, Romesco*

PATATAS BRAVAS (VG)

*Roast Tomato Sauce, Mojo Verde*

SWEET POTATO & FETA EMPANADAS (VG)

*Jalapenos Jam*

PAN FRIED SQUID

*Chorizo, Chickpeas, Mojo Verde*

GARLIC KING PRAWNS

*Piquillo Peppers, EVOO*

SALT COD CROQUETTES

*Smoked Paprika, Romesco*

LAMB & RICOTTA MEATBALL

*Roast Tomato Sauce, Saffron Polenta*

BAKED CHICKEN THIGHS

*Silverskin Onions, Mushrooms, White Wine, Herb Butter*

BRAISED PORK CHEEK

*White Beans, Sobrasada*



For our guests with food sensitivities, 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, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. 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 or visit [www.arta.co.uk/allergens](http://www.arta.co.uk/allergens).