

SMALL WORLD TASTING MENU

INDULGE IN A CULINARY JOURNEY WITH OUR 9-COURSE HOMEMADE TAPAS TASTING MENU AT **SMALL WORLD TAPAS** BY **HEAD CHEF KEVIN R.W.** FROM SPANISH CLASSICS TO EXOTIC DELIGHTS.

BREAD BAG GF opt DF NF VGN*

A selection of Homemade bread, smoked with hickory and applewood and served in a bag with roasted garlic, with an Extra Virgin Olive Oli and Balsamic dip

MANCHEGO PIQUILLO PEPPERS GF NF

Spanish sweet peppers, stuffed with Manchego Foam, rosemary honey and a PX sherry dressing

MIXED HOMEMADE CROQUETTES GF(upon request) NF

Homemade and cooked traditionally with a thick bechamel sauce. Two different flavours: Jamón Serrano and Seafood.

CHARGRILLED PADRÓN PEPPERS GF DF NF VGN

Chargrilled Spanish Padrón peppers, served with Extra Virgin Olive Oil and sea salt flakes

BRISKET CROQUE MONSIEUR NF

Slow cooked Beef brisket, Asian style, served with a mushroom marmalade dip

PORK BELLY BITES GF DF NF

Slow roasted Pork Belly with a homemade date puree and crackling crumble

ALBÓNDIGAS WITH BREAD GF DF NF

Homemade meatballs made with local beef and pork, cooked in our secret sauce with Valencian Mountain Herbs

PATATAS BRAVAS GF DF NF VGN

Handcut and fried diced potatoes served with our own homemade mild salsa brava.

DESSERT

Choose between:

Homemade churros served with chocolate sauce DF NF VGN

OR

2 scoops of homemade ice cream/sorbet GF* DF* NF* VGN*

IMPORTANT NOTE: PLEASE LET US KNOW ABOUT YOUR ALLERGIES OR DIETARY RESTRICTIONS SO WE CAN CATER SAFELY FOR EVERYBODY

GF: GLUTEN FREE

NF: NUT FREE

DF: DAIRY FREE

VGN: VEGAN

***Allergies/DR may vary depending on different flavours**

£27pp