

UNLIMITED BUBBLY, BEER AND SOFT DRINKS

BUBBLY

PROSECCO BRUT. ITINERA ITALY

JUICE

ORANGE, GRAPEFRUIT,
CRANBERRY, PINEAPPLE
OR APPLE.

ON TAP

MADRI EXCEPCIONAL 4.6%
LAGUNITAS IPA 5.5%

SOFT DRINKS

PEPSI / PEPSI MAX / LEMONADE

COCKTAILS & MOCKTAILS (+£10)

COCKTAILS

MENDOZA SURPRISE

Close your eyes and be transported to the heart of Argentina. This delicate concoction combines amaretto with pineapple, lime and passion fruit liqueur.

SAPPHIRE

The Sapphire of the Desdemona shipwreck is lost! Found in its place, this striking cocktail!
Gin, apple, lime and elderflower.

SEXY SENDRITA

This Violette, Lychee and Gin Senorita will have your pulses racing.

SUPERSTAR MARTINI

A delectable twist on one of the world's best-loved cocktails. Vodka and passion fruit accompanied by a shot of bubbly.

MOCKTAILS

PALERMO SOHO

Pineapple, grapefruit with coconut and apricot. Quintessential flavours with a Sonrisa twist.

EVITA

This tasty tango of flavours will have your taste buds singing! Guava, strawberry and vanilla go into making this delectable number.

BOTTOMLESS

£29.95 per person for 90 minutes

Bottomless Cocktails? Upgrade +£10 per person

Monday - Sunday 12pm - 5pm

10% DISCRETIONARY SERVICE CHARGE WILL APPLY.

PLATITOS

Choose any 3 plates

CRÈME DE JAMON IBERICO

Iberian ham whipped into a smooth pate served on toasted Galician bread (G)(D)(SO)

CALAMARI

Crispy fried squid rings, served with a roasted garlic & lemon aioli (E)(M)(S)(SO)

GARBANZOS

Slow cooked spinach and chickpeas, with crushed Valencia almonds (V)(CE)(G)(D)(S)(N)

CURED BEEF CROQUETTE

Cured beef in a silky smooth sauce, with roasted garlic aioli (G)(E)(D)(SO)

CAULIFLOWER

Tossed in parsley butter with red chilli & garlic (V)(D)

WILD MUSHROOM CROQUETTE

Wild mushrooms with velvety porcini mushroom puree (V)(G)(E)(D)(SO)

WILD PRAWNS

Wild atlantic prawns with garlic, butter, red chilli and fresh parsley served on toasted Galician bread (G)(C)(D)(SO)

DUROC PORK BELLY

Crispy Duroc pork belly, served with apricot chimichurri, potato terrine, garlic aioli & pickled shallots (E)(D)(S)(SO)

CHICKEN PARRILLA

Grilled chicken thigh, served with tangy shallots, potato terrine, spicy chimichurri and garlic aioli (E)(D)(S)(SO)

CHISTORRA SAUSAGE

Garlic & paprika sausage, with heritage tomato alinado & chimichurri (G)(S)(SO)

ARTICHOKE HEARTS

Crisp artichoke hearts, served with a fried egg (V)(E)(D)(SO)

MARUCHA FLAT IRON 240g (+£6) – large plate

Lean & juicy flat iron steak taken from the shoulder (E)(D)(SO)(S)

CHICKEN ARROZ (+£4) – large plate

Grilled chicken combined with a saucy bomba rice, infused with butter and fresh chopped herbs (D)(S)(SO)

SPICED PRAWN SPAGHETTI (+£4) – large plate

Wild Argentinean prawn spaghetti in a warm arrabiata sauce topped with chimichurri butter (G)(C)(E)(D)(S)(SO)

OXTAIL TAGLIATELLE (+£4) – large plate

Slow cooked oxtail tagliatelle in a rich red wine and tomato sauce topped with chimichurri butter (CE)(G)(E)(D)(S)(SO)

SIDES (+£2)

POTATO FRY (V)(E)(D)(SO) TENDERSTEM BROCCOLI (V)(D)
GARLIC & PARSLEY FRIES (SO)