

## UNLIMITED BUBBLY, BEER AND SOFT DRINKS

### BUBBLY

PROSECCO BRUT, SERENA 1881

### 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 & passion fruit liqueur.

#### SAPPHIRE

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

#### SEXY SENORITA

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

#### SUPERSTAR MARTINI

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

### MOCKTAILS

#### PALERMO SOHO

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

#### EVITA

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

## BOTTOMLESS

**£29.95 per person for 90 minutes**  
**Bottomless Cocktails? Upgrade +£10 per person**  
Monday - Sunday 12pm - 4pm

10% DISCRETIONARY SERVICE CHARGE WILL APPLY.



## PLATITOS

Choose any 3 plates

### JAMON IBERICO CRÈME 🍷

Iberian ham whipped into a smooth pâté served on toasted Galician bread with a festive cranberry sauce  
(G)(D)(SO)

### CALAMARI

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

### GARBANZOS

Slow cooked spinach & 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)

### CHIMICHURRI PARSNIPS 🍷

Sweet & herby, roasted with fresh chimichurri & orange marmalade.  
(D)(SO)

### WILD MUSHROOM CROQUETTE

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

### WILD PRAWNS

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

### DUROC PORK BELLY 🍷

Crispy Duroc pork belly, served with apricot chimichurri, potato terrine, sage & onion stuffing, cranberry sauce, garlic aioli & pickled shallots  
(E)(D)(S)(SO)(G)

### CHICKEN PARRILLA 🍷

Grilled chicken thigh, served with tangy shallots, potato terrine, sage & onion stuffing, cranberry sauce, spicy chimichurri & garlic aioli  
(E)(D)(S)(SO)(G) – Stuffing contains pork

### CHISTORRA SAUSAGE

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

### 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 & 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 & 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)