LUNCH MENU

SOPRANO
TAPAS & WINE BAR

STARTERS

PITTA CON HUMMUS

MEDITERRANEAN HUMMUS WITH TAHINI, LEMON AND GARLIC, FINISHED WITH EXTRA VIRGIN OLIVE OIL AND SERVED WITH WARM PITTA BREAD

PAN CON TOMATE Y ANCHOAS

SPANISH ANCHOVIES ON TOMATO-RUBBED TOAST, FINISHED WITH EXTRA VIRGIN OLIVE OIL

ENSALADA DE PATO

PAN-SEARED DUCK BREAST WITH MIXED LEAVES, FRENCH BEANS, ORANGE, CHERRY TOMATOES AND A CITRUS DRESSING

GAMBAS AL AJILLO

CHARGRILLED KING PRAWNS WITH GARLIC BUTTER, FRESH HERBS AND LEMON, SERVED WITH FRENCH BEANS AND CITRUS DRESSING

CROQUETAS DE CHORIZO

GOLDEN CROQUETTES FILLED WITH CREAMY BÉCHAMEL AND SPANISH CHORIZO, SERVED WITH SMOKED PAPRIKA AIOLI

MAIN COURSES

POLLO A LA PARRILLA

CHARGRILLED CHICKEN WINGS MARINATED IN LEMON, OREGANO AND GARLIC, SERVED WITH GREEK SALAD, ROSEMARY POTATOES AND TZATZIKI

ENSALADA DE HALLOUMI

GRILLED HALLOUMI WITH MIXED LEAVES, ORANGE, CUCUMBER, CHERRY TOMATOES, OLIVES AND MINT, FINISHED WITH LEMON DRESSING

PAELLA CON ROMESCO

SAFFRON RICE WITH SEASONAL VEGETABLES, GREEN BEANS, ROASTED PEPPERS AND CHERRY TOMATOES, FINISHED WITH ROMESCO SAUCE, HERBS AND LEMON

FRITURA DE MARISCOS

LIGHTLY FRIED CALAMARI AND KING PRAWNS, SERVED WITH MIXED LEAVES, CITRUS AND GARLIC AIOLI

SECRETO IBÉRICO

CHARGRILLED IBERIAN PORK WITH ROASTED PEPPERS, PADRÓN PEPPERS

2 COURSES £16.95