

La Vista

at the **TALE OF TWO**

À La Carte

Starters

<i>Spiced Tian of Crab</i> With avocado, mango and a selection of toast	7.00
<i>Grilled Asparagus and Air Dried Jamon</i> with a white truffle dressing	6.95
<i>Crispy Belly Pork</i> in Ajo blanco sauce, toasted almond and pressed rapeseed oil	5.95
<i>Spanish Style Gazpacho</i> Served with basil oil and a warmed sourdough	4.95

Sides

<i>Warm Bread & Olives</i> with Balsamic Oil	4.00
<i>Marinated Olives and Peppers</i>	4.00
<i>Rosemary Salted Fries</i>	2.95
<i>Mixed Salad</i>	3.00

Main Courses

<i>Roast Duck Breast Caesar Salad</i> With crisp gem lettuce, parmesan and pancetta	14.95
<i>Teriyaki Beef Burger</i> Braised brisket with smoked cheese, house fries and slaw	14.95
<i>Chargrilled Ribeye Steak</i> Cacio e pepe butter, gem heart salad and served with house fries	24.95
<i>White Bean Fabada</i> With chargrilled sourdough, Persian yoghurt and served with house fries	12.95

Desserts

<i>Ice Cream Terrine</i> With glazed berries and torched meringue	5.95
<i>Stem Ginger Creme Catalan</i> blood orange gel and stem ginger shortbreads	5.95
<i>Cinnamon Churros</i> With milk chocolate sauce and raspberries	5.95
<i>Warm Cookie Dough</i> With double chocolate ice cream	5.95

Tapas

Meat

<i>Moroccan Spiced Chicken Skewers</i> Red Pepper Romesco sauce	5.50
<i>Crispy teriyaki style brisket</i> Katsu aioli	5.50
<i>Baked Spanish Style Meatballs</i> spicy tomato sauce, herb crumb	6.00
<i>Air Dried Jamon</i> with herb oil	6.50
<i>Jamon and Manchego Croquetas</i> roasted garlic aioli	6.50
<i>Braised Pork and White Bean Fabada</i> with sourdough	5.50

Seafood

<i>Beer Battered Haddock Goujons</i> beer and Dill tartare sauce	5.50
<i>Locally Smoked Salmon</i> with lime	6.50
<i>Fried Salt and Pepper Squid</i> chive aioli	6.00
<i>Sautéed Garlic and Chilli King Prawns</i> with lime	7.00

Cheese

<i>Honey Baked Brie</i> smoked tomato relish	6.50
<i>Aged Manchego</i>	5.95
<i>Honey Glazed Halloumi</i> smoked tomato relish	5.95
<i>Smoked Lincolnshire Poacher Mac and Cheese</i> white truffle oil	4.95

Vegetables

<i>Glazed Carrots</i> whipped goats cheese	5.95
<i>Patatas Bravas con Aioli</i>	4.50
<i>Potato and Thyme Spanish Omelette</i> onion relish	4.50
<i>White Truffle and Parmesan Fries</i>	4.50
<i>Sautéed Mushrooms</i> garlic and lemon cream, sourdough	4.50
<i>Marinated Olives and Peppers</i>	4.95

Choose any 6
tapas dishes
for only 29.95