

# K A L A

## MAY BISTRO MENU

2 COURSES FOR £15 | 3 COURSES FOR £20

Monday – Thursday Friday	12pm – 6.30pm 12pm – 4pm
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### SNACKS

Big green olives + £4

Rosemary and thyme focaccia olive oil, sea salt + £5.5

Fried and salted almonds + £3

### STARTERS

Pan con tomate, Manchego

grated fresh tomato on garlic and olive oil sourdough, Spanish sheep's cheese

Pan con Sobrassada Iberica

cured Mallorcan sausage on garlic and olive oil sourdough, honey and lemon

### MAINS

Albondigas

lamb meatballs braised with tomato and spices, lemon and brown butter rice

Empanada y espinacas

short-crust pasty stuffed with braised spinach, lemon, walnuts and spices, beetroot ketchup

### SIDES

Truffle and Parmesan chips + £5

Roasted carrots with smoked garlic honey + £5

Long-stem broccoli with extra virgin olive oil and lemon + £5

### DESSERTS

Dulce de leche ice cream

Churros, cinnamon sugar

Our Bistro Menu changes regularly, dishes may vary. We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please speak with a member of the team who will be happy to assist.

Please note: A discretionary 10% service charge will be added to your bill.