

It's **the** **BOTTOMLESS**

# Brunch

## ESQUINA

SPANISH TAPAS RESTAURANT AND BAR

### TO GRAZE

-Side of Bread with Oil and Hummus (v,df,\*)

**Select from 2 Main Dishes and 1 Side to begin and top up one dish per person per time once you three dishes are finished.**

### SEAFOOD

- Mackerel Fillet with Fennel slaw, Orange and Horseradish Cream-(gf)
- King Prawns with Chilli Garlic and Coriander Butter (gf)
  - Battered Calamari with Lemon Aioli
- Smoked Salmon Salad with tastes of Beetroot (gf, df)

### MEAT

- Chicken Wings with Chilli and Coriander glaze (gf, df)
- Two Pulled Pork Sliders with Apple, Onion Relish and Aioli
  - Mini Chorizo Sausages in Red Wine (df)
- Pork and Thyme Meatballs with Tomato and Garlic (gf, df)
- Braised Beef with Chorizo , Garlic, Chilli , Paprika and Cream Potato

### VEGETARIAN

- Garlic Mushrooms with Green Pesto and Cream (v, gf)
- Baked Aubergine Tomato and Roasted Vegetables (v, gf, df)
  - Chick Pea, Tomato and Garlic Stew (v, gf, df)
  - Beetroot and Goats Cheese Mousse (v, gf)

### SIDE DISHES

- Patatas Bravas with Garlic Aioli (v,gf)
  - Patatas Parmesan (v, gf)
  - Halloumi Fritters (v)
- Cous Cous with Roasted Veg (v, df)

### DRINKS- (ONE DRINK PER PERSON PER ORDER)

DRAUGHT- Estrella, Caple Road Cider, EPA

WINE- House Red, Rose, White, Prosecco

COCKTAILS- Mojito, Raspberry Collins, Strawberry Daquiri

SOFT- Pepsi, Diet Pepsi, Lemonade, Soda and Cordial

**(NOT AVAILABLE IN DECEMBER)**

**£25**