# VEGGIE AND VEGAN TAPAS

| TEGGIE AND TEGRITORIA  |              |
|--|--------------|
| * Roasted Red Pepper Hummus (V, Vg, GF option) Feta & Homemade Nachos        | €8.5         |
| * Garlic Butter & Parmesan Polenta Fries (V, GF) Truffle & Black Pepper Mayo | £8.5         |
| * Patatas Bravas (V, Vg without cream, GF) Roasted Tomato Sauce & Sour Cream | <b>£7</b> .5 |
| * Smokey Jackfruit Tartar (V, Vg, GF) Butterbean Puree & Pineapple Salsa     | €9.5         |
| Crispy Bang Bang Cauliflower (V, Vg) Peppers & Onions, Sweet Chilli Drizzle  | £9           |
| * Creamy Garlic Mushrooms (V, Vg without cream, GF option) Toasted Bread     | €8.5         |
| * Crispy Halloumi & Veg Skewers (V) Coconut Katsu Sauce                      | €9.5         |

# FISH TAPAS

| FIOR LAFAS  |       |
|---|-------|
| Pan Fried Salmon (GF)   | £11.5 |
| Moroccan Couscous, Pomegranates & Mint Yoghurt                        |       |
| * Gambas Pil Pil (GF) Add Dipping Bread +1.5                          | £10   |
| Prawns with Chilli, Ginger, Garlic, Butter, Parsley & Cherry Tomatoes |       |
| * Cod Bites in Prosecco Batter  | £9    |
| Caponata & Lemon Basil Aioli  |       |
| * Salt & Pepper Calamari  | £9    |
| Spring Onion Crema  |       |
| Thai Green Coconut Curry Mussels (GF)                                 | £12.5 |
| Spanish Seafood Paella (GF)   | £11   |
| King Prawns, Squid & Mussels  |       |
|   |       |



## TO SHARE

| 12 OHAIVE  |          |
|--|----------|
| Meat & Cheese Board (GF without bread)                                       | £24      |
| Jamon Serrano, Roasted Ham, Sliced Chorizo, Red Pepper Hummus, Pickles,      |          |
| Marinated Mixed Cheeses, Olives, Warm Bread & Garlic Aioli                   |          |
| Veggie Sharer (V, Vg option)   | €22      |
| Creamy Garlic Mushrooms, Red Pepper Hummus, Garlic Butter & Parmesan Polent  | a Fries, |
| Crispy Bang Bang Cauliflower, Olives, Marinated Mixed Cheeses, Warm Bread    |          |
| Spanish Paella Sharers (GF, V, Vg) Seafood/ Chicken & Chorizo/ Veggie/ Vegan | £21      |
|  |          |

## SIDE DISHES

| OIDE DIOILEO   |              |
|--|--------------|
| * Warm Turkish Bread (V, Vg) Garlic & Herb Dipping Oil   | <b>£4.</b> 5 |
| * Fiery Greens (V, Vg, GF) Tenderstem Broccoli, Kale, Savoy Cabbage & Edamame Beans                          | €6.5         |
| * Tiger Fries (V, Vg, GF) Add Parmesan & Truffle Oil +1.50<br>Sweet Potato & Skin on Fries , Red Pepper Mayo | <b>£</b> 5.5 |
| * Marinated Mixed Green & Black Spanish Olives (V, Vg, GF)   | <b>£</b> 5   |
| * Garlic Bread (V, Vg option) Add Cheese +1 / Add Chorizo +1   | <b>£</b> 5   |
| * Padron Peppers (V, Vg, GF) Smoked Maldon Salt  | <b>£</b> 6   |
| * Com on Cob (V, Vg option, GF) Garlic Butter & Smoked Maldon Salt   | €5           |
| * Caprese Salad (V, GF) Beef Tomatoes, Mozzarella, Fresh Basil, Herb Oil & Balsamic Glaze                    | €7           |

# **MEAT TAPAS**

| * Albondigas (GF)  | €8.5  |
|--|-------|
| Homemade Pork & Beef Meatballs ,Roasted Tomato & Red Pepper Sa                           | uce   |
| * Honey & Balsamic Glazed Chorizo Bites (GF)   | €8.5  |
| Texas BBQ Baby Back Ribs (GF) Coleslaw & Corn on Cob                                     | £12   |
| * Jamon Serrano & Manchego Croquettes  Garlic Aioli                                      | £9    |
| Confit Duck Leg (GF) Braised Red Cabbage & Orange Caviar                                 | €14.5 |
| * *Lemon Pepper Chicken Wings (GF) Sticky Honey Glaze                                    | €9.5  |
| * Maple & Sriracha Pork Belly Bites (GF)   | £10   |
| * Tandoori Chicken Thighs (GF without bread)  Mango Chutney & Cucumber Raita, Pita Bread | €9.5  |
| Fillet Steak & Halloumi Soft Tacos Peppercorn Sauce, Rocket Salad                        | £15   |
|  |       |

## **DESSERTS**

| Creme Brulee Cheesecake (V)  | £7  |
|--|-----|
| Affogato - Vanilla Ice Cream & Espresso Coffee (V, GF) Choose Amaretto, Frangelico or Chocolate Liquor | £7  |
| Churros (V) Chocolate or Salted Caramel Sauce  | £7  |
| Banana Fritters (V, Vg option) Coconut Ice Cream & Honey Lemon Drizzle                                 | €6. |
| Choux Bun (V) Hazelnut Whipped Cream & Chocolate Sauce, Fresh Strawberries                             | €6. |
| Panna Cotta (V, GF) Raspberry & Chambord Sauce   | €7  |

DIPS Lemon Basil Aioli - Garlic Aioli - Truffle and Black Pepper Mayo - Spring Onion Crema - Sweet Chilli Sauce £1.5 EACH

3 TAPAS FOR £21.00 OFFER: CHOOSE ANY 3 TAPAS WITH A \* FOR JUST £21.00 (AVAILABLE SUNDAY, WEDNESDAY & FRIDAY)

All in house offers & discount cards are not valid for use on public Bank Holiday weekends and 'special occasion' days. Please note management can refuse the right to any offers at all times.

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# THE SUNSET 6

2 cocktails for £16!

Our Sunset 6 offer runs Sunday – Friday until midnight Excludes Saturday. Must be 2 same drinks.

Not available on Special Occasion or Bank Holidays. T's & C's apply.

### Berry Good Berry Nice

Bacardi Raspberry - Mure - Lime - Strawberry Puree - Blackberries - Blended

### Melonade Paloma

Tequila Reposado - Melonade - Lime - Peach Bitters - Ting

### Talamanca Ice Tea

Bacardi Spiced - Apricot - Lime - Peach Tea Syrup - Diet Pepsi

#### Lychee Tea-ni

Bombay Gin - Lychee - Lemon - Blood Orange Tea Syrup - Whites

### Strawberry Fields

Strawberry Gin - Elderflower - Lime - Macerated Strawberry & Mint Cordial - Lemonade

#### Space Lemonade

Vodka - Blue Curacao - Lime - Unicorn Syrup - Fanta Lemon





TAKE YOUR RESTAURANT FOOD RECEIPT TO BAR BODEGA AFTER YOUR MEAL TO RECEIVE 10% QFF YOUR FIRST ROUND QF DRINKS!

(ASK YOUR SERVER FOR MORE DETAILS)