

BODEGA
TAPAS BAR

18

VEGAN MENU

MANZANILLA OLIVES 5
House marinated olives (sd)

DIPPING BREAD AND OLIVES 7.5
Locally baked bread – Olives – Olive oil balsamic vinegar (gl-sd)

PATATAS BRAVAS 7.5
Bodega 18 style Sriracha bravas – Chives (eg-so-sd)

GRILLED GREEN APARAGUS 9
Romesco sauce (nu-sd)

ROASTED BEETROOT 8.2
Harissa – Orange – Watercress sunflower seeds (mi-sd)

FRIED AUBERGINE 7.8
Honey – Piri Piri (so)

BEEF TOMATO SALAD 7.7
Almonds – Capers – Guindillas (mi-mu-nu-sd)

VEGAN ICE CREAM 6



ALLERGEN CODE:

*celery = ce – gluten and cereals = gl – crustaceans = cr – eggs = eg – fish = fi – lupin = lu – milk = mi – molluscs = mo
mustard = mu – nuts = nu – peanuts = pe – sesame seeds = se – soya = so – sulphur dioxide = sd*

Welcome to Bodega 18, the little tapas bar with a big heart. Serving traditional Spanish tapas and small plates. We recommend 3 tapas per person or 5/6 between 2. You can always order more dishes later, that's the fun of tapas. We have some beautiful wines to complement the food, if you would like any recommendations please ask one of our waiters. Please inform your waiter if you have any food allergies or intolerances. They will explain which dishes can be adapted to your needs.