



THE BEESWING

WINE BAR & KITCHEN

canapés

£15 PER PERSON

3 pinchos-style canapés
per person
(see page 2)

meat & cheese

£35 PER BOARD

Mixed Spanish Charcuterie,
Spanish Cheese, House marinated
Olives, Companio Focaccia 2-3
people

tapas

Companio foccacia and extra virgin olive oil
House marinated olives
PLUS

£35 PER PERSON

ENSALADA DE TOMATE CON QUESO DE CABRA (v)

heritage tomato salad with goats
cheese, red onion and drizzled with
extra virgin olive oil

ALBONDIGAS

pork and chorizo & morcilla meatballs
in a rich homemade tomato sauce and
drizzled with salsa verde

PINCHOS MORUNOS

moorish-spiced chicken skewers with
smoked paprika aioli

PATATAS A LA PLANCHA

crispy new potatoes with salsa verde
and sea salt

PADRON PEPPERS

fried green peppers with sea salt

£30 PER PERSON (V)

PATATAS A LA PLANCHA
crisp new potatoes with salsa verde
and sea salt

PADRON PEPPERS

fried green peppers with sea salt

ENSALADA DE TOMATE CON QUESO DE CABRA (v)

heritage tomato salad with goats
cheese, red onion and drizzled with
extra virgin olive oil

BROCHETAS MORUNAS DE HALLOUMI Y BERENJENA

halloumi & aubergine skewers basted
with chilli honey

ADD A SEASONAL SEAFOOD COURSE +£5PP
SEARED TUNA STEAK & BUTTERBEAN SALAD

A bright, zesty butterbean salad with capers, heritage tomatoes and
guindilla chillies, finished with fino sherry vinaigrette

canapés

Pinchos — Any 3 for £15

Most canapés are served as classic pinchos on bread
(gluten-free options available)

IBÉRIAN HAM AND TOMATO

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IBÉRIAN CHEESE AND QUINCE

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CHILLED GAZPACHO CUPS

chilled Andalusian gazpacho with tomato, cucumber, pepper & olive oil

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TORTILLA SQUARE

topped with aioli and fresh herbs

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CHORIZO, MANCHEGO AND OLIVE SKEWERS

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CROQUETA — JAMÓN OR MUSHROOM

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CRISPY MORCILLA & QUAIL EGG

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*KING PRAWNS AL AJILLO

with mushroom, rosemary & garlic

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*TXISTORRA CHORIZO SAUSAGE ROLLS

chorizo and Ibérico ham encased in crisp, buttery pastry

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* Available as a vegan option