

TINY SPACE
BIG STORIES

@WEDOTINYWINE

Tiny Wine

BAR SNACKS

TRUFFLE AND PECORINO NUT MIX	4.5
ROSEMARY NUT MIX	4.5
SPANISH CRISPY CORN	3.5
MANZANILLA OLIVES	5
TINY BREAD BASKET	3.5

GILDAS | SAVOURY BASQUE SKEWERS WITH A LATIN AMERICAN TWIST

BOQUERÓN & PIQUILLO GILDA	White anchovy, Piquillo Pepper with Feta, Olive, Baby Balsamic Onion	4
SMOKEY OCTOPUS GILDA	Burnt Heart of Palm, Grilled Olive	5

BOCADILLOS | GOURMET MINI SANDWICHES, CRAFTED FOR PAIRING WITH GREAT WINE

1 for £8 / 3 for £20 / 5 for £30

CUBANITO	Slow Cooked Pulled Pork, Honey Ham, Cheese, Dijon Mustard, Pickles	
ROASTED VEGGIES	Roasted Veggies, Panca Hummus, Sour Cherry Harissa (<i>add prosciutto +2</i>)	
LATIN STRACCIATELLA	Mozzarella & Sun-Dried Tomato, Jalapeño Pesto, Balsamic Reduction (<i>add prosciutto +2</i>)	
ROMEO & JULIETA	Mozzarella, Guava & Rocoto (<i>add prosciutto +2</i>)	

TAPAS

MARINATED BOQUERONES	White Anchovies, Garlic Oil, Panca Powder, Parsley	12
PÃO DE QUEIJO	Brazilian Cheese Balls & Guava-Rocoto Dip (15 minutes)	7
MIXTO CEVICHE	Prawns, Octopus, Rocoto Leche de Tigre, Burnt avocado	17
ACAPULCO CEVICHE	Prawns, Avocado, Chilli, Pico de Gallo	11
BURRATA AND JALAPEÑO PESTO	Pine Nuts, Roasted Pepper	16
CRUDITÉS & HUMMUS	Sour Cherry Harissa Hummus, Summer Vegetables	12

MENU