SPIRITLAND AT THE BARBICAN

SNACKS

BOWL OF OLIVES (VG) 5

JAPANESE CRACKERS (VG) 5

MARCONA ALMONDS (VG) 8

CRISPY CHICKPEAS (VG) 5.5
Rosemary, lemon, chilli

ANCHOVY & SAGE FRITTI 5.5

SPANISH NACHOS (V) 10
Crisps, olives, guindilla chillies, Manchego, Piquillo peppers

BAR MIX 10
Roasted nuts, chilli broad beans, salami bites, perello olives

CRUDITÉS (VG) 10
Aubergine & miso dip, spring onion, sesame

SMALL PLATES

KUSHIKATSU *per skewer*

MOZZARELLA (V)	3.5
AUBERGINE (VG)	3.5
SQUASH (VG)	3.5
TOFU (VG)	3.5
QUAIL'S EGG	4
CHICKEN	4
PRAWN	4.25

LABNE (V) 9
Flatbreads, chilli & crispy garlic

OYSTER MUSHROOM FRITTI (VG) 7.5

POTATO SALAD (V) 8.5
Shredded nori

SMASHED CUCUMBERS (VG) 8
Miso & sesame

GREEN BEANS (VG) 8.5
Shoyu & walnuts

PAN CON TOMATE (VG) 7

PAN CON TOMATE 10
With serrano ham

MEATBALLS 10
Smoked mozzarella

SCALLOP & 'NDUJA 12

PONZU CURED SALMON 13.5
Cucumber & ginger

(v) vegetarian · (vg) vegan. Allergen note: this menu has been matched to the supplied allergen matrix. Please check the current recipe and preparation with the kitchen before serving any guest with an allergy or intolerance.