



Mordiscos

- Gordal Olives 4 GF VE
- Hummus 5 GF VE
Pomegranate & warm flatbread
- Pan Rustica 4.5 GF
Toasted ciabatta, garlic mayonnaise & chopped tomatoes
- Pan Olio 4.5 VE
Fresh bread, olives, olive oil & balsamic
- Garlic Bread 5 VE
Toasted ciabatta with a choice of: cheese, plain or spicy Mexican topping
- Chorizo Croquettes 2 (each)
Fried creamy béchamel cheese croquettes
- Baby Red Peppers 4.5 GF
Stuffed with feta cheese
- Mini Chorizos 5.5
Cooked with red wine & honey

Carne Tapas

- Duck Spring Rolls 6
Hoisin & crispy seaweed
- Salt & Pepper Chicken Pancakes 6.5
Peppers, onions & sweet soy sauce
- Curried Chicken Thighs 7
Boneless thighs glazed with mango chutney, mint riata & pomegranate seeds
- Homemade Meatballs 6.5
Stuffed with mozzarella, covered with tomato ragu
- BBQ Ribs 8 GF (E2 supplement)
Sweet & sticky BBQ sauce
- Chicken & Chorizo Paella 7 / 13 GF
A classic Spanish rice dish (Add king prawns £2)
- Greek Lamb Chops 8 GF (E2 supplement)
Hummus, olives & feta cheese
- Fillet Steak 9 GF (E3 supplement)
3oz fillet steak, blue cheese stuffed mushroom & red wine jus
- Loaded Fries 8 (E2 supplement)
Topped with fillet steak strips, pepper sauce & crispy onions

Pescado Tapas

- Gambas Pil Pil 8.5 GF (E2 Supplement)
King prawns, olive oil, lime, chilli, coriander, garlic & fresh bread
- Calamari 6.5
Crispy squid rings with garlic mayonnaise
- Pan Seared Scallops 9 GF (E3 Supplement)
Wilted spinach, garlic & chilli butter
- Little Fish & Chips 6.5
Lightly battered cod fillet, chunky chips, mushy peas & tartar sauce
- Whitebait 5.5
Crispy whitebait, fresh lemon & garlic mayonnaise
- Seafood Paella 7 / 14 GF
King prawns, calamari & white fish
- Sea Bass Tostadas 7
Pan fried sea bass, crispy tostadas, spiced tomato chutney & capers
- Salt & Pepper King Prawns 8 (E2 supplement)
Tempura battered king prawns, onions, chilli & peppers

Vegetal Tapas

- Salt & Pepper Veg Pancakes 5.5 VE
Sautéed vegetables, seaweed & sweet soy sauce
- Sautéed Mushrooms 5 GF VE
With onion, garlic & julienne asparagus
- Halloumi Fingers 6.5
Fried halloumi & honey dressing
- Broccoli & Stilton Croquettes 6
Pea shoot & balsamic glaze
- Burrata Mozzarella 7 GF
Tomato, basil, balsamic glaze & pickled red onions
- Butternut Squash & Feta Salad 6 GF
Pine nuts, pomegranate, cucumber & vinaigrette
- Patatas Bravas 5 VE
Diced herb potatoes, spicy tomato ragu & garlic mayonnaise
- Chilli Fries 6 VE
Veggie chilli, cheese sauce, sriracha & coriander
- Honey Goats Cheese 6.5
Pan fried, caramelised onions & walnut crumb
- Grilled Asparagus & Broccoli 5.5 GF VE
Lemon & orange creme fraiche & pistachio crumb

Desserts £6.5

- Stuffed Churros**
Crispy warm churros filled with chocolate, coated in cinnamon sugar, served with ice cream and a chocolate dip.
- Biscoff Cheesecake**
Set cheesecake layered with a biscuit base, cream, white chocolate & biscoff spread.
- Homemade Chocolate Brownie**
Luxury triple chocolate brownie, served warm with vanilla ice cream.
- Liquor Ice Cream Crunch**
Ice cream, crushed biscuits, whipped cream & chocolate sauce served with a liquor of your choice; amaretto, baileys or cointreau.

So Salsa Specials

Excluding bank holidays and national events

3 Tapas for £16

Monday + Wednesday 12pm – 9.30pm
Thursday 12pm – 6pm
Friday – Sunday 12pm – 4pm

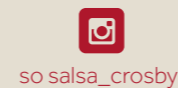
We cannot guarantee that our products do not contain traces of nuts and/or seeds. If you have any questions about the presence of allergens in any dish, please ask a member of our team who will be happy to help. Whilst every effort is made to remove them, seafood dishes may contain bones/shell.

GF = Dish can be made gluten free ON REQUEST
VE = Dish can be made vegan ON REQUEST



sosalsacrosby

www.sosalsacrosby.co.uk



so salsa_crosby