



## Nibbles

Gordal Olives	4.5 GF VE
Hummus <i>Crispy chickpeas &amp; flatbread</i>	6 GF VE
Pan Rustica <i>Toasted ciabatta, garlic mayonnaise &amp; chopped tomatoes</i>	6 GF
Pan Olio <i>Fresh bread, olives, olive oil &amp; balsamic</i>	6 VE
Garlic Bread <i>With cheese or spicy Mexican</i>	6 6.5
Croquettes <i>- Chorizo - Broccoli &amp; Stilton</i>	3 (each)
Baby Red Peppers <i>Stuffed with feta cheese</i>	4.5 GF

## Meat Tapas

Mini Chorizos <i>Cooked with red wine &amp; honey</i>	6.5
Duck Spring Rolls <i>Hoisin &amp; crispy seaweed</i>	8
Salt & Pepper Chicken Pancakes <i>Peppers, onions &amp; sweet soy sauce</i>	8.5
Homemade Meatballs <i>Parmesan &amp; tomato ragu</i>	8
BBQ Ribs <i>Sweet &amp; sticky BBQ sauce</i>	10 GF (£3 supplement)
Buttermilk Chicken Bites <i>Honey &amp; sriracha glaze</i>	8
Chicken & Chorizo Paella <i>A classic Spanish rice dish (Add king prawns £2)</i>	8.5 / 16.5 GF
3oz Fillet Steak <i>Roasted red pepper sauce &amp; leeks</i>	11 GF (£3 supplement)
Loaded Fries <i>Topped with fillet steak strips, pepper sauce &amp; crispy onions</i>	9.5 (£3 supplement)

## Sweet Ending £8

### Stuffed Churros

Crispy warm churros filled with chocolate, coated in cinnamon sugar with a chocolate dip

### Chocolate Brownie

Triple chocolate brownie, served warm with cream

### Cheesecake

Chefs choice, please ask for todays option

## Lunch Specials

Excluding bank holidays and national events

**3 Tapas for £20** (supplements apply)

Monday to Thursday  
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.

GF = Dish can be made gluten free ON REQUEST

VE = Dish can be made vegan ON REQUEST

[www.sosalsa.co.uk](http://www.sosalsa.co.uk)

[so\\_salsa\\_castlestreet](https://www.instagram.com/so_salsa_castlestreet)

## Seafood Tapas

Gambas Pil Pil <i>King prawns, olive oil, lime, chilli, coriander, garlic &amp; fresh bread</i>	11 GF (£3 Supplement)
Calamari <i>Crispy squid rings with garlic mayonnaise</i>	8.5
Pan Seared Scallops <i>Pea purée, crispy pancetta &amp; chive oil</i>	11 GF (£3 Supplement)
Mussels <i>Chorizo, leeks &amp; cider cream</i>	9 GF
Teriyaki Salmon <i>Garlic &amp; chilli pak choi</i>	10
Seafood Paella <i>King prawns, calamari &amp; mussels</i>	8.5 / 16.5 GF
Sea Bass <i>Chunky tomato salsa &amp; basil oil</i>	9 GF
Salt & Pepper King Prawns <i>Beer battered king prawns &amp; curry sauce</i>	11 (£3 supplement)

*Whilst every effort is made to remove them, seafood dishes may contain bones/shell.*

## Veggie Tapas

Padron Peppers <i>Chilli flakes &amp; rock salt</i>	7 GF VE
Steamed Greens <i>Asparagus, pak choi, tenderstem broccoli, romesco sauce &amp; garlic butter</i>	7 GF VE
Sautéed Mushrooms <i>With onion, garlic &amp; julienne asparagus</i>	7.5 GF VE
Halloumi Fingers <i>Fried halloumi &amp; honey dressing</i>	8.5
Greek Salad <i>Spinach, tomato, red onion, olive &amp; feta</i>	6.5 GF
Patatas Bravas <i>Diced herb potatoes, spicy tomato ragu &amp; garlic mayonnaise</i>	7.5 VE
Honey Goats Cheese <i>Pan fried, red onion jam &amp; walnut crumb</i>	8.5
Bang Bang Cauliflower <i>Crispy cauliflower bites with sweet &amp; spicy mayonnaise</i>	7.5 VE