



## 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, crispy seaweed &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/£4)</i>	8.5 / 16.5	GF
3oz Fillet Steak <i>Leek &amp; sage stuffing, rioja jus &amp; manchego crumb</i>	11	(£3 supplement)
Loaded Fries <i>Topped with fillet steak strips, pepper sauce &amp; crispy onions</i>	9.5	(£3 supplement)

## Desserts £8

<b>Stuffed Churros</b> Crispy warm churros filled with hazelnut chocolate, coated in cinnamon sugar, served with ice cream and a chocolate dip.
<b>Chocolate Brownie</b> Luxury triple chocolate brownie, served warm with vanilla ice cream.
<b>Cheesecake</b> Chefs choice, please ask for todays option
<b>Liquor Ice Cream Crunch</b> GF Ice cream, crushed biscuits, whipped cream & chocolate sauce served with a liquor of your choice; amaretto, baileys or orange liquor.

## Specials

Excluding bank holidays and national events

**3 Tapas for £21** (supplements apply)

Monday to Thursday  
12pm – 9pm  
Friday 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\\_uk](https://www.instagram.com/sosalsa_uk)

## 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>Cauliflower puree &amp; black pudding crumb</i>	11	GF (£3 Supplement)
Little Fish & Chips <i>Lightly battered haddock fillet, chunky chips &amp; mushy peas</i>	8.5	
Teriyaki Salmon <i>Garlic &amp; chilli pak choi</i>	10	
Seafood Paella <i>King prawns, calamari &amp; white fish</i>	8.5 / 16.5	GF
Sea Bass <i>Puttanesca sauce &amp; potato crisps</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
Paprika Mushrooms <i>Garlic, cream &amp; paprika sauce</i>	7.5	GF
Halloumi Fingers <i>Fried halloumi &amp; honey dressing</i>	8.5	
Goats Cheese Salad <i>Spinach, beetroot, walnuts &amp; honey mustard dressing</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