



**Raj's special selection of Iberian wines designed to compliment your tapas. Supplied by RS wines**

### **Cava**

Nuviana Brut Cava **6.5 / 35**  
*Smooth, fresh & harmonious*

Juve y Camps Purpura Rose **7.5 / 45**  
*Perfect with salty meats & fish*

Juve y Camps Blanc de Noirs Gran Reserva 2018 **55 Org**  
*Juicy, ripe & precise*

### **White**

Pazos de Ulloa Ribeiro 2022  
Treixadura Godello **6 / 34**  
*Refreshing, light, citrus & apple*

Benito Santos Albarino 2022 **7.5 / 45**  
*Mineral, salty & fresh. Like a cool sea breeze!*

### **Red**

Langa Pasion Garnacha 2020  
Calatayud Aragon **6.5 / 38**  
*Deep cherry red, chocolate, coffee & red fruit*

Arzuaga Laderas del Norte 2020 Ribera del Duero **9.25 / 55 Org**  
*Easy & elegant. Blackcurrant & pomegranate*

Over three years since we bid adios to Pata it's time to bring it back with a very special six week pop-up kitchen at Bambalan! Our exec chef Todd Francis has brought back all of our old favourite dishes, alongside some new and exciting twists

Alongside the pop-up kitchen we'll be marking the return of Pata Negra with some very special events, including Bololo (def Pandemonium) an Afro/Latin house party with samba dancers on Thursday 2nd November, and a celebration of exceptional Spanish food and drink at our Pintxos party on Thursday 16th November

*We're now supporting Children's Hospice South West and will be donating £5 for every tapas feast ordered during the 6 weeks of this pop up*



### **Tapas Sharing Feast**

**£32.5 per person (min 2 people)**

Gordal olives ve

Wood fired pan con tomate ve

Boquerones

Jamón Croquetas

House tortilla, aioli v

Grilled broccoli, romesco n / ve

Patatas bravas, alioli picante v or ve

Padrón peppers, grape ajo blanco, crisp onion bread crumbs v

Charcoal grilled king prawns, garlic, lemon

Charcoal grilled lamb chops, salsa verde

*A discretionary 12.5% service charge will be added to all bills*