



Desserts £5.5

Stuffed Churros

Crispy warm churros filled with chocolate, coated in cinnamon sugar, served with ice cream and a chocolate dip.

Crème Catalan

The Spanish answer to crème brûlée, orange flavoured with a crunchy caramel top, served with shortbread.

Biscoff Cheesecake

Set cheesecake layered with a biscuit base, cream, white chocolate & biscoff spread, served with ice cream.

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 £15

Monday – Wednesday 4pm – 9.30pm

Thursday 4pm – 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

Mordiscos

Gordal Olives	4 GF VE
Hummus <i>With pomegranate & warm flatbread</i>	4 GF VE
Pan Rustica <i>Toasted ciabatta, garlic mayonnaise & chopped tomatoes</i>	4 GF
Pan Olio <i>Fresh bread, olives, olive oil & balsamic</i>	4 VE
Garlic Bread <i>Toasted ciabatta with a choice of; cheese, plain or spicy Mexican</i>	4 VE
Chorizo Croquettes <i>Fried creamy béchamel cheese croquettes</i>	1.5 (each)
Baby Red Peppers <i>Stuffed with feta cheese</i>	4 GF
Mini Chorizos <i>Cooked with red wine & honey</i>	4.5

Carne Tapas

Duck Spring Rolls <i>Hoisin & crispy seaweed</i>	5
Salt & Pepper Chicken Pancakes <i>Peppers, onions & sweet soy sauce</i>	6
Curried Chicken Thighs <i>Boneless thighs glazed with mango chutney, mint riata & pomegranate seeds</i>	7
Homemade Meatballs <i>Stuffed with mozzarella, covered with tomato ragu</i>	6.5
BBQ Ribs <i>With chef's homemade sweet BBQ sauce</i>	7 GF
Chicken & Chorizo Paella <i>A classic Spanish rice dish (Add king prawns £2)</i>	7 / 13 GF
Charcuterie Board <i>Serrano ham, chorizo, manchego cheese & sundried tomatoes</i>	7
Greek Lamb Chops <i>Hummus, olives & feta cheese</i>	8 GF (£2 supplement)
Fillet Steak <i>3oz fillet steak, tarragon & blue cheese stuffed flat mushroom & red wine sauce</i>	9 GF (£3 Supplement)
Loaded Fries <i>Topped with fillet steak strips, pepper sauce & crispy onions</i>	8 (£2 Supplement)

Pescado Tapas

Gambas Pil Pil <i>King prawns, olive oil, lime, chilli, coriander, garlic & fresh bread</i>	8 GF (£2 Supplement)
Calamari <i>Crispy squid rings with garlic mayonnaise</i>	6.5
Pan Seared Scallops <i>Wilted spinach, garlic & chilli butter (add crisp serrano ham for £1)</i>	9 GF (£3 Supplement)
Little Fish & Chips <i>Lightly battered cod fillet, chunky chips & tartar sauce</i>	6
Whitebait <i>Crispy whitebait, fresh lemon & garlic mayonnaise</i>	5
Seafood Paella <i>King prawns, calamari & white fish</i>	7 / 14 GF
Sea Bass Tostadas <i>Pan fried, crispy tostadas, spiced tomato chutney & capers</i>	7
Salt & Pepper King Prawns <i>Tempura battered king prawns, onions, chilli & peppers</i>	8 (£2 Supplement)

Vegetal Tapas

Salt & Pepper Pancakes <i>Sautéed vegetables, seaweed & sweet soy sauce</i>	5 VE
Sautéed Mushrooms <i>With onion, garlic & julienne asparagus</i>	5 GF VE
Halloumi Fingers <i>Fried halloumi & honey dressing</i>	6.5
Broccoli & Stilton Croquettes <i>Pea shoot & balsamic glaze</i>	6
Grilled Asparagus & Broccoli <i>Lemon & orange creme fraiche & pistachio crumb</i>	5.5 GF VE
Butternut Squash & Feta Salad <i>Pine nuts, pomegranate, cucumber & vinaigrette</i>	6 GF
Patatas Bravas <i>Diced herb potatoes, spicy tomato ragu & garlic mayonnaise</i>	5 VE
Chilli Fries <i>Homemade veggie chilli, cheese sauce, sarracha & coriander</i>	6 VE
Honey Goats Cheese <i>Pan fried, caramelised onions & walnut crumb</i>	6
Cheesy Spinach <i>Creamed spinach baked with a parmesan crumb</i>	5 GF
Lebanese Roast Cauliflower <i>Honey & tahini sauce, pine nuts & pomegranate seeds</i>	5 GF VE