



## 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

## Mordiscos

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

## Carne Tapas

|  |                      |
|--|----------------------|
| Duck Spring Rolls<br><i>Hoisin &amp; crispy seaweed</i>  | 5                    |
| Salt & Pepper Chicken Pancakes<br><i>Peppers, onions &amp; sweet soy sauce</i>                                 | 6                    |
| Curried Chicken Thighs<br><i>Boneless thighs glazed with mango chutney, mint riata &amp; pomegranate seeds</i> | 7                    |
| Homemade Meatballs<br><i>Stuffed with mozzarella, covered with tomato ragu</i>                                 | 6.5                  |
| BBQ Ribs<br><i>With chef's homemade sweet BBQ sauce</i>  | 8 GF (E2 Supplement) |
| Chicken & Chorizo Paella<br><i>A classic Spanish rice dish (Add king prawns £2)</i>                            | 7 / 13 GF            |
| Charcuterie Board<br><i>Serrano ham, chorizo, manchego cheese &amp; sundried tomatoes</i>                      | 7                    |
| Greek Lamb Chops<br><i>Hummus, olives &amp; feta cheese</i>  | 8 GF (E2 supplement) |
| Fillet Steak<br><i>3oz fillet steak, tarragon &amp; blue cheese stuffed flat mushroom &amp; red wine sauce</i> | 9 GF (E3 Supplement) |
| Loaded Fries<br><i>Topped with fillet steak strips, pepper sauce &amp; crispy onions</i>                       | 8 (E2 Supplement)    |

## Pescado Tapas

|   |                      |
|---|----------------------|
| Gambas Pil Pil<br><i>King prawns, olive oil, lime, chilli, coriander, garlic &amp; fresh bread</i>      | 8 GF (E2 Supplement) |
| Calamari<br><i>Crispy squid rings with garlic mayonnaise</i>  | 6.5                  |
| Pan Seared Scallops<br><i>Wilted spinach, garlic &amp; chilli butter (add crisp serrano ham for £1)</i> | 9 GF (E3 Supplement) |
| Little Fish & Chips<br><i>Lightly battered cod fillet, chunky chips mushy peas &amp; tartar sauce</i>   | 6                    |
| Whitebait<br><i>Crispy whitebait, fresh lemon &amp; garlic mayonnaise</i>                               | 5                    |
| Seafood Paella<br><i>King prawns, calamari &amp; white fish</i>   | 7 / 14 GF            |
| Sea Bass Tostadas<br><i>Pan fried, crispy tostadas, spiced tomato chutney &amp; capers</i>              | 7                    |
| Salt & Pepper King Prawns<br><i>Tempura battered king prawns, onions, chilli &amp; peppers</i>          | 8 (E2 Supplement)    |

## Vegetal Tapas

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



sosalsacrosby



www.sosalsacrosby.co.uk



so salsa\_crosby