

# Tapas Wednesday @ The Black Bull!!!

Choose any 3 for 10 Euros or Priced Individually

<b>Battered Hake Sticks</b> – Beer Battered Hake Goujons with Tartar Sauce		4.45
<b>Patatas Bravas</b> – Fried Potatoes in Mildly Spicy Bravas Sauce	V	3.50
<b>SFC Chicken</b> – Fried Boneless Mini Chicken with BBQ Sauce		4.95
<b>Breaded Brie</b> – Brie Chunks in Breadcrumbs with Home Made Fig Jam	V	4.65
<b>Marinated Olives</b> – Marinated Local Olives with Garlic & Peppers	V	3.25
<b>Spanish Fritata</b> – Warm Onion & Potato Spanish Omlette	V	3.45
<b>Spring Rolls</b> - Vegetable Spring Rolls in Filo Pastry with Chilli Sauce	V	4.50
<b>Breaded Mussels</b> – Chopped Mussels stuffed with Bechamel, Breaded & Fried		4.50
<b>Curried Samosas</b> – Curried Vegetable Samosas with Mint Yogurt Dip	V	4.50
<b>Patatas Alioli</b> – Fried Potatoes topped with Home Made Garlic Alioli	V	3.50
<b>Pork &amp; Chorizo Crostini</b> – Roast Pork Loin & Chorizo on Crostini Bread		4.50
<b>Cheesy Garlic Ciabatta</b> – Garlic Ciabatta with Grilled 4 Cheeses		3.95
<b>Wild Mushroom Arrancini</b> – Breaded Wild Mushroom Balls		4.40
<b>Classic Empanadas</b> – Fried Tuna and Tomato Empanadas in Puff Pastry		3.95
<b>Vegetable Tempura</b> – Mixed Vegetables in Tempura Batter with Chilli Sauce		4.55
<b>Dirty Potatoes</b> – Fried Potatoes topped with BBQ Glaze and Cheddar Cheese		3.95
<b>Classic Stroganoff</b> – Mini Version of Pork Stroganoff with Long Grain Rice		4.25
<b>Teriyaki Pork</b> – Pork Loin Skewer in Home Made Korean Teriyaki Glaze		4.55