

VEGAN TAPAS

PISTO MANCHEGO	£4.50
A Spanish version of the vegetable ratatouille from La Mancha, served on garlic bread	
PIMIENTOS DE PADRÓN	£5.00
Green Padrón peppers from Galicia, fried and seasoned with salt flakes	
BERENJENAS CON MIEL	£5.50
Organic aubergine fritters, maple syrup, hummus and hemp seeds	
ESPÁRRAGOS CON SALSA ROMESCO	£6.00
Grilled organic asparagus in romesco sauce (red peppers, almonds and garlic)	
COLIFLOR PICANTE	£5.00
Organic cauliflower marinated in a spicy hot peppers sauce	
HAMBURGUESA DE BERENJENA	£6.00
Home-made vegan brioche bun, aubergines, miso sauce, tomato and baby salad	

VEGETARIAN

HALLOUMI CON SALSA DE CEREZA	£5.00
Crispy breaded halloumi cheese and balsamic cherry sauce	
TORTILLA DE ESPINACAS	£4.50
Organic spinach, onion and potato omelette	
SELECCIÓN DE QUESOS	£9.00
A selection of artisan cheeses, grapes and chutneys	
ENSALADA DEL DIAS	£4.50
A fresh salad served from our gourmet counter, this is also suitable for vegans	

DESSERTS

CHURROS VEGANOS	£6.00
Vegan churros with chocolate dip (gluten free)	
TORTA DE SANTIAGO	£5.50
Warm almond cake served with coconut ice cream - It's a must try!	
FONDANT DE CHOCOLATE	£6.00
Melting chocolate pudding with coconut ice-cream	
ARROZ CON LECHE	£4.50

APERITIVO

ORGANIC SANGRIA JU	Glass £5.00	£15.00
Organic red wine, fruit, lemonade and brandy		
APEROL SPRITZ		£6.00
Aperol, sparkling cava and soda		
GLASS OF ORGANIC CAVA BRUT		£5.00

BREADS

PAN Y ALIOLI	£3.00
Fresh artisan bread and alioli	
GOURMET OLIVES	£4.00
Marinated olives with sundried tomato	

MEAT&FISH

CHORIZO CON SIDRA	£6.50
Fresh chorizo cooked in cider	
ALBÓNDIGAS	£6.50
Organic beef meatballs cooked in garlic, tomato and season vegetables sauce	
POLLO CON PIMIENTOS PICANTES	£6.00
Organic chicken in a mid-spicy red peppers sauce	
JAMON IBÉRICO DE BELLOTA	£9.00
Mouth melting Spanish cured ham from acorn-fed Ibérico pigs	
HAMBURGUESA GOURMET	£7.00
Home-made brioche bun, pork & chorizo burger, manchego cheese and salad	
ALMEJAS CON EDAMAME Y JAMÓN	£7.00
Fresh clams sautéed with edamame beans and Spanish cured ham	
CALAMARES A LA ROMANA	£6.00
Fresh crispy calamari served with lemon and alioli	
SEPIAS PEQUEÑAS PICANTES	£7.00
Marinated baby cuttlefish cooked in a spicy garlic, lime and red chilli sauce	
LANGOSTINOS AL AJILLO	£8.00
Grilled tiger prawns finished with garlic and parsley sauce	

Bo by night brings you a selection of tapas offering a menu with Spanish influence containing a beautiful selection of meat, fish, vegetarian, plant-based dishes and organic wines. Small plates of indulgence for the soul focusing on the art of sharing.

**We cannot guarantee the absence of any traces of nuts or other allergens. Please advise a member of staff if you have any dietary requirements. A discretionary service charge of 10% will be added to your final bill.*

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