

# The Wild Fig Liverpool

## TAPAS TUESDAY AT THE WILD FIG

enjoy three wonderful Spanish inspired tapas  
served with our artisan fig bread £14.95 pp

### TONIGHTS CHOICE

roasted beef meatballs in thyme scented sofrito sauce  
crispy potato bravas - garlic alioli and bravas sauce (v) (gf)  
grilled chorizo picante- honey, cider and balsamic glaze (gf)  
baked Valencian rice - roast peppers and edamame beans (ve) (gf)  
smoked haddock and manchego croquettes - spiced alioli  
fresh loin of cod in a crisp rebozado batter - lime mayonnaise (gf)  
mashed avocado salad - Spanish rosemary crackers (ve)  
seared woodland mushrooms, garlic butter and greens (v)  
devilled crab and sweetcorn fitters - sweet chilli dip  
crispy salt and pepper belly pork, sticky orange glaze (gf)  
tasting of beetroot with shallots, spinach and raisins (ve) (gf)  
thin sliced serrano ham - guindilla pickled peppers (gf)  
estofado of aubergine and peppers -toasted pine nuts (ve) (gf)  
Andalusian fillet of chicken -saffron and cinnamon sauce (gf)  
butter poached king prawns – garlic, chilli and lemon (£2.50 extra) (gf)  
grilled rump of rosemary lamb - fresh mint salsa (£3.50 extra) (gf)

### ADD A PUDDING FOR ONLY £4.50

classic Santiago almond cake - apricot puree - whipped cream  
fresh fruit salsa - refreshing sparkling wine sorbet  
Spanish egg custard - tortas de aciete (orange crisp)  
baked cinnamon dusted churros - chocolate dipping sauce

### TO FINISH £4.50

our amazing licor 43 coffee with whipped fresh cream

(gf) – can be made gluten free

(v) – Vegetarian

(ve) - Vegan