

# Pan/Aceitunas-Bread/Olives

Great for Sharing

<b>Cesta de Pan con Ali-Oli (v)</b> Mixed Bread Basket with Ali-Oli Dip	£2.95	<b>(L) Aceitunas Aliñadas (v) (gf)</b> Marinated Spanish olives	£3.25
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# Tablas-Deli Boards

Great for Sharing

**Pan Catalan con Jamon** £7.95

Bread with serrano ham, olive oil and tomato with garlic

<b>Tabla de Jamón Serrano y Queso Manchego (gf)</b> Spanish cured ham and traditional Manchego cheese	£9.95	<b>Surtido de Quesos (v) (gf)</b> Selection of Spanish cheeses including Manchego, Goats cheese, Tetilla and Cabrales, served with Quince Paste (Membrillo)	£12.95
<b>Surtido de Embutidos (gf)</b> Selection of Spanish cured meats including Serrano ham, Chorizo, Salchichon, Lomo and Sobrasada	£10.95	<b>Surtido Mixto (gf)</b> Selection of cured meats and Spanish cheese	£13.95

# Tapas

<b>(L) Patatas Bravas (v) (gf)</b> Diced, fried potatoes in a chilli and tomato sauce	£4.50	<b>(L) Pollo al Ajillo*</b> Chicken in garlic sauce	£5.95
<b>(L) Patatas Ali-Oli (v) (gf)</b> Diced, fried potatoes in Ali-Oli sauce	£4.50	<b>(L) Alitas con Chimichurri</b> Crispy chicken wing topped with 'chimichurri' sauce (garlic, white wine and herbs)	£5.50
<b>(L) Patatas al Cabrales con Champiñones (v) (gf)</b> Fried potatoes with mushrooms in a blue cheese sauce from Cabrales	£5.75	<b>Pinchos Morunos (gf)</b> Chicken skewers marinated with Moroccan spices	£7.95
<b>(L) Tortilla Española (v) (gf)</b> Traditional potato and onion Spanish omelette	£4.95	<b>(L) Albondigas*</b> Meat balls in a rich tomato sauce	£5.95
<b>(L) Ensaladilla (gf)</b> Traditional potato, mayonnaise, vegetables and tuna salad. (v) when served without tuna	£4.75	<b>(L) Estofado* (gf)</b> Braised beef and vegetable stew in tomato and wine	£6.25
<b>(L) Champiñones a la Crema con Ajo (v) (gf)</b> Mushrooms in a creamy sauce with garlic and cracked pepper	£5.50	<b>(L) Zorza con Patatas* (gf)</b> Marinated pork in spicy smoked paprika, garlic and herbs	£5.95
<b>(L) Verduras Salteadas con Ajo y Pimentón (v) (gf)</b> Sautéed mixed vegetables with smoked paprika and garlic	£4.50	<b>(L) Chorizos al Vino (gf)</b> Traditional Spanish sausage cooked in white wine	£5.95
<b>(L) Pimientos del Padron (v) (gf)</b> Peppers from Padron	£5.25	<b>Bollo Preñado</b> Homemade oven baked dough balls stuffed with chorizo	£6.50
<b>(L) Lentejas Estofadas con Verduras (v) (gf)</b> Slow cooked spanish brown lentils with vegetables	£5.25	<b>(L) Lentejas con Chorizo y Jamon (gf)</b> Slow cooked spanish brown lentils with chorizo and ham	£5.50
<b>(L) Berenjenas con Almendras (v)</b> Fried aubergines topped with roasted almonds and honey	£5.75	<b>Dátiles con Bacon (gf)</b> Dates stuffed with almond, wrapped in bacon	£6.50
<b>(L) Paella Vegetariana (v) (gf)</b> Paella with mixed vegetables	£5.50	<b>Conejo al Vino Blanco*</b> Rabbit cooked in white wine, onions, garlic and chilli	£6.75
<b>(L) Paella Mixta (gf)</b> Paella with chicken and seafood	£5.95	<b>(L) Pescado Adobado Frito</b> Marinated and fried fillets of fish	£5.95
<b>(L) Croquetas al Cabrales (v)</b> Home made croquettes with blue cheese from Cabrales	£5.25	<b>Calamares Fritos</b> Fried squid served with a dip of ali-oli	£6.75
<b>(L) Croquetas de Pollo</b> Home made croquets with chicken	£5.25	<b>Boquerones en Vinagre con Ajo (gf)</b> Fresh white anchovies marinated in garlic, wine vinegar and olive oil	£7.95
		<b>Pulpo a la Gallega (gf)</b> Octopus served on a bed of boiled potatoes, sprinkled with sea salt, smoked paprika and drizzled with olive oil	£10.75
		<b>Gambas al Ajillo con Champiñones (gf)</b> Prawns and mushrooms in garlic	£7.95
		<b>Gambas al Ajillo (gf)</b> Sizzling prawns in garlic with chilly flakes	£8.75
		<b>Langostinos a la Plancha (gf)</b> Whole grilled king prawns	£12.50

Food allergies and intolerances information is available on request.

Dishes marked with (L) are available as part of our Lunch Time Special.

Dishes marked with (v) are suitable for vegetarians.

Dishes marked with (gf) are gluten free.

Tapas dishes marked with \* served with fried potatoes

# Platos Principales - Main Meals

<b>Calamares y Gambas Fritas con Patatas</b> £19.50 Fried squid and king prawns served with ali-oli (garlic mayonnaise) served with home made chunky chips and salad	<b>Entrecot (12oz) (gf)</b> £19.95 Grilled prime cut of British sirloin steak sliced on a wooden board served with sautéed potatoes, onion and Serrano ham
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## Steak Sauces

<b>Salsa a la Pimienta (gf)</b> £2.25 Creamy peppercorn sauce	<b>Salsa al Cabrales (gf)</b> £2.25 Creamy blue cheese Cabrales sauce
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## Paella

<b>Paella Vegetariana (v) (gf)</b> (min. 2 persons) £13.95 per person Vegetarian paella cooked with seasonal vegetables
<b>Paella de Carne con Chorizo (gf)</b> (min. 2 persons) £15.75 per person Paella cooked with chicken, marinated pork and chorizo
<b>Paella Mixta (gf)</b> (min. 2 persons) £16.95 per person Traditional paella cooked with chicken, fish and seafood
<b>Paella de Pescado y Marisco (gf)</b> (min. 2 persons) £17.95 per person Paella cooked with fish and seafood

We recommend pre-ordering our Paella dishes  
as they are freshly prepared with an approximate cooking time of 45 minutes  
Available weekends only by pre-order

## Guarniciones - Side Dishes

<b>Patatas Salteadas con Cebolla y Jamon Serrano (gf)</b> £4.25 Sautéed potatoes with onions and Serrano ham	<b>Ensalada mixta (v) (gf)</b> £4.25 Lettuce, tomatoes and onion salad with a vinaigrette dressing
<b>Patatas Fritas (v) (gf)</b> £3.25 Home made fried potatoes	<b>Plato de Verduras (v) (gf)</b> £4.25 Steamed mixed vegetables

## Postres - Desserts

<b>Flan Casero (gf)</b> £4.25 Traditional home made cream caramel	<b>Tarta de la Abuela</b> £4.75 Grandma's home made dessert with layers of biscuits steeped in brandy coffee, chocolate and creme patisserie
<b>Arroz con Leche (gf)</b> £4.50 Rice pudding, served cold and finished with burned sugar and cinnamon	<b>Chocolate con Churros</b> £5.25 Crispy deep fried dough dipped in sugar, served with a pot of hot chocolate for dipping
<b>Macedonia de Frutas (gf)</b> £4.50 Fresh fruit salad	<b>Tarta de Santiago</b> £5.95 Light almond tart served with pistachio creme patissiere
<b>Helado de Queson con Miel y Almendras (gf)</b> £5.75 Ice cream with almonds and honey	

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