

Pan/Aceitunas-Bread/Olives

Great for Sharing

Cesta de Pan con Ali-Oli (v) Mixed Bread Basket with Ali-Oli Dip	£3.25	(L) Aceitunas Aliñadas (v) (gf) Marinated Spanish olives	£3.75
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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

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

Tapas

(L) Patatas Bravas (v) (gf) Diced, fried potatoes in a chilli and tomato sauce	£4.50	(L) Albondigas Meat balls in a rich tomato sauce	£6.25
(L) Patatas Salteadas con Cebolla y Jamon Serrano (gf) Sautéed potatoes with onions and Serrano ham	£5.25	(L) Estofado (gf) Braised beef, vegetable and potato stew in tomato and wine	£6.75
(L) Patatas Ali-Oli (v) (gf) Diced, fried potatoes in Ali-Oli sauce	£4.50	(L) Zorza con Patatas (gf) Marinated pork in spicy smoked paprika, garlic and herbs with potatoes	£6.25
(L) Patatas al Cabrales con Champiñones (v) (gf) Fried potatoes with mushrooms in a blue cheese sauce from Cabrales	£5.95	(L) Chorizos al Vino (gf) Traditional Spanish sausage cooked in white wine	£6.25
(L) Tortilla Española (v) (gf) Traditional potato and onion Spanish omelette	£5.25	(L) Lentejas con Chorizo y Jamon (gf) Slow cooked spanish brown lentils with chorizo and ham	£5.95
(L) Ensaladilla (gf) Traditional potato, mayonnaise, vegetables and tuna salad. (v) when served without tuna	£5.25	Dátiles con Bacon (gf) Dates stuffed with almond, wrapped in bacon	£6.75
(L) Champiñones a la Crema con Ajo (v) (gf) Mushrooms in a creamy sauce with garlic and cracked pepper	£5.75	Costillas con Chimichurri Twice cooked pork belly topped with 'chimichurri' sauce (garlic, white wine and herbs)	£7.95
(L) Verduras Salteadas con Ajo y Pimentón (v) (gf) Sautéed mixed vegetables with smoked paprika and garlic	£4.75	Conejo al Vino Blanco* Rabbit cooked in white wine, onions, garlic and chilli with potatoes	£7.25
(L) Pimientos del Padron (v) (gf) Peppers from Padron	£5.50	(L) Pescado Adobado Frito (gf) Marinated and fried fillets of fish	£6.25
(L) Lentejas Estofadas con Verduras (v) (gf) Slow cooked spanish brown lentils with vegetables	£5.25	Calamares Fritos (gf) Fried squid served with a dip of ali-oli	£6.95
(L) Berenjenas con Almendras (v) (gf) Fried aubergines topped with roasted almonds and honey	£5.75	Boquerones en Vinagre con Ajo (gf) Fresh white anchovies marinated in garlic, wine vinegar and olive oil	£8.25
(L) Paella Vegetariana (v) (gf) Paella with mixed vegetables	£5.75	Pulpo a la Gallega (gf) Octopus served on a bed of boiled potatoes, sprinkled with sea salt, smoked paprika and drizzled with olive oil	£12.95
(L) Paella Mixta (gf) Paella with chicken and seafood	£6.25	Gambas al Ajillo con Champiñones (gf) Prawns and mushrooms in garlic	£8.25
(L) Croquetas al Cabrales (v) Home made croquettes with blue cheese from Cabrales	£5.50	Gambas al Ajillo (gf) Sizzling prawns in garlic and brandy with chilly flakes	£8.95
(L) Croquetas de Pollo Home made croquets with chicken	£5.50	Langostinos a la Plancha (gf) Whole grilled king prawns	£12.95
(L) Pollo al Ajillo Chicken in garlic sauce	£6.25		
Pinchos Morunos (gf) Chicken skewers marinated with Moroccan spices	£7.95		

Side Dishes

Patatas Fritas (v) (gf) Home made fried potatoes	£3.25
Ensalada mixta (v) (gf) Lettuce, tomatoes and onion salad with a vinaigrette dressing	£4.25

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.

Platos Principales - Main Meals

Calamares y Gambas Fritas con Patatas (gf) £20.95
Fried squid and king prawns
served with ali-oli (garlic mayonnaise)
served with home made chunky chips and salad

Entrecot (12oz) (gf) £20.95
Grilled prime cut of British sirloin steak sliced
on a wooden board served with sautéed potatoes,
onion and Serrano ham

Steak Sauces

Salsa a la Pimienta (gf) £2.25
Creamy peppercorn sauce

Salsa al Cabrales (gf) £2.25
Creamy blue cheese Cabrales sauce

Paella

Paella Vegetariana (v) (gf) (min. 2 persons) £14.75 per person
Vegetarian paella cooked with seasonal vegetables

Paella de Carne con Chorizo (gf) (min. 2 persons) £16.95 per person
Paella cooked with chicken, marinated pork and chorizo

Paella Mixta (gf) (min. 2 persons) £17.95 per person
Traditional paella cooked with chicken, fish and seafood

Paella de Pescado y Marisco (gf) (min. 2 persons) £18.95 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**

Postres - Desserts

Flan Casero (gf) £4.50
Traditional home made cream caramel

Arroz con Leche (gf) £4.75
Rice pudding, served cold and finished
with burned sugar and cinnamon

Macedonia de Frutas (gf) £4.50
Fresh fruit salad

**Helado de Queson
con Miel y Almendras (gf)** £5.75
Ice cream with almonds and honey

Tarta de la Abuela £5.50
Grandma's home made dessert with layers
of biscuits steeped in brandy coffee, chocolate
and creme patisserie

Chocolate con Churros £5.50
Crispy deep fried dough dipped in sugar,
served with a pot of hot chocolate for dipping

Tarta de Santiago £5.95
Light almond tart served with creme patissiere

Sorbete de Limón (gf) £5.25
Lemon sorbet served in a whole lemon