



¡Bienvenidos! Welcome to our family-run authentic Spanish restaurant since 2013.

Picoteo

Cesta de Pan con Ali-Oli   **(Vg Available)**
Locally sourced artisana bread boule by 'Vines Bakery' with picos (olive oil breadsticks) and Ali-Oli dip.

£6.75

1/2 portion
£3.45

Pan Sin Gluten  
Gluten free bread and Ali-Oli dip.

£4.25

Pan Tumaca **(Vg Available)**
Toasted bread topped with chunky tomato, garlic and olive oil salsa.

£8.50

Pan Catalán
Jamón Ibérico served with toasted bread and a tomato, garlic and olive oil salsa.

£12.80

Tosta de Boquerones 
Toasted bread, topped with a tomato, garlic and olive oil salsa, served with marinated white anchovies.

£11.65

Aceitunas Aliñadas  
Manzanilla olives infused with our secret blend of spices.

£5.05

Charcutería



Our cured meats are supplied by Arturo Sánchez (another family owned business providing premium free range Ibérico products).

Jamón Ibérico 
Cured Ibérico ham cut fresh to order.

£7.75

£12.95





Chorizo Ibérico 
Cured Ibérico chorizo.

£3.15

£6.50





Lomo Ibérico 
Cured Ibérico pork loin.

£5.55

£11.20





Salchichón Ibérico 
Dry-cured sausage with peppercorns.

£3.45

£6.75





Queso Manchego  
Semi-cured sheep cheese.

£8.15

£11.45





Surtido Mixto  
Selection of cured meats and Manchego cheese.

£18.50



Weekly Specials

For our weekly specials, ask a member of our staff.



Dishes marked with (L) are available as part of our Lunch Specials For Two.

Allergens:  vegetarian,  vegan,  gluten free,  contains fish/seafood,  contains diary,  contains nuts.

For other allergens, please, consult a member of our staff.

Lunch special for two

£33.50
per couple

Available Monday to Friday from 12noon to 2.30PM

Cesta de Pan con Ali-Oli   **(Gf Available)**
Locally sourced bread by 'Vines Bakery' with picos (breadsticks) and Ali-Oli dip.

Plus your choice of **4 tapas dishes** marked **(L)** from the Tapas section.

Not available: Valentine's Day, Mothers Day, Fathers Day, Easter Weekend, bank holiday Monday's and December.

Tapas



Patatas

- (L) **Patatas Bravas**  
Diced, fried potatoes topped with a chilli and tomato sauce. **£6.95**
- (L) **Patatas Ali-Oli**    **(Vg Available)**
Diced, fried potatoes with Ali-Oli sauce. **£6.95**
- (L) **Patatas Locas**    **(Vg Available)**
Diced, fried potatoes topped with our bravas and Ali-Oli sauce. **£7.30**
- Patatas al Cabrales con Champiñones**   
Fried potatoes in a mushroom and 'Cabrales' blue cheese sauce. **£8.75**
- (L) **Patatas Salteadas** 
Diced fried potatoes sautéed with mixed peppers, onions and Serrano ham. **£8.75**
- (L) **Tortilla de Patatas**   
Traditional potato and onion Spanish omelette. **£7.55**
- (L) **Chorizo con patatas** 
Diced fried potatoes sautéed with traditional Spanish sausage. **£9.95**

Verduras

- (L) **Champiñones a la Crema con Ajo**    **(Vg Available)**
Mushrooms cooked in a creamy garlic and black pepper sauce. **£8.75**
- (L) **Coliflor al Horno**   
Cauliflower baked in southern Spanish spices topped with a Quince syrup and roasted almonds. **£8.75**
- Pimientos de Padrón**  
Padron peppers fried in olive oil and topped with Maldon salt. **£8.50**
- (L) **Verduras con Ajo y Pimentón**  
Mixed vegetables topped with smoked paprika, fried garlic, extra virgin olive oil and Maldon salt. **£7.60**
- (L) **Berenjenas con Almendras**    **(Vg Available)**
Fried aubergines topped with roasted almonds and honey. **£8.75**

Paella

- (L) **Paella Vegetariana**  
Paella rice cooked in our homemade vegetable stock and mixed seasonal vegetables. **£8.50**
- (L) **Paella Mixta**  
Paella rice cooked in our homemade fish stock, fondo, chicken and seafood. **£10.25**



Las croquetas

One of Spain's most popular tapas. We are very proud to make our own croquetas selection using a béchamel base (unlike potato croquettes). "The ultimate comfort food", with a creamy centre and crispy coating.

- (L) **Croquetas Hortelanas**  
Vegetable croquettes served with a Mojo Rojo sauce. **£8.75**
- (L) **Croquetas al Cabrales**   
Blue cheese croquettes served with a side of Quince syrup. **£8.75**
- (L) **Croquetas de Pollo**  
Chicken croquettes. **£8.75**
- (L) **Croquetas de Jamón Ibérico**  
Cured Iberico ham croquettes. **£8.75**

Carnes

- (L) **Albóndigas**
Beef and pork meatballs in a rich tomato sauce. **£8.95**
- (L) **Estofado**  
Traditional braised beef, vegetable and potato stew. **£8.75**
- (L) **Pollo al Ajillo** 
Chicken thighs in a rich garlic gravy and white wine sauce. **£8.95**
- Pollo a la Riojana** 
A rustic chicken and chorizo stew, slow cooked in a Rioja wine, onion, garlic and bell pepper sauce. **£9.95**
- Lágrimas de Pollo**  
Lemon and garlic marinated chicken goujons, breaded and served with an Ali-Oli dip. **£10.25**
- Pinchos Morunos** 
Grilled chicken skewers marinated with Moroccan spices. **£10.25**
- (L) **Zorza con Patatas** 
Diced pork marinated in, spicy smoked paprika, garlic and oregano served with potatoes. **£8.25**
- (L) **Chorizo al Vino** 
Traditional Spanish sausage cooked in white wine. **£9.95**
- (L) **Lentejas con Chorizo y Jamón** 
Slow cooked Spanish brown lentils with chorizo and ham. **£8.50**
- Dátiles con Bacon**  
Dates stuffed with almond wrapped in bacon. **£8.75**
- Filete de Novillo a la Pimienta**  
Steak strips cooked in a creamy peppercorn sauce with potatoes. **£14.50**
- Filete de Novillo al Cabrales**  
Steak strips cooked in a blue cheese and mushroom sauce with potatoes. **£15.45**
- Panceta con Chimichurri** 
Twice cooked pork belly served with our home-made Chimichurri. **£11.25**

Del mar

- Pescado Adobado Frito**  
A traditional Andalusian white fish dish marinated in a blend of spices, which is coated in a gluten free flour blend, and fried until crispy. **£10.75**
- Calamares Fritos**   
Fried squid rings coated in our gluten free flour blend with Ali-Oli dip. **£9.95**
- Boquerones en Vinagre con Ajo**  
Fresh white anchovies marinated in garlic, wine vinegar and olive oil. **£10.95**
- Gambas al Ajillo con Champiñones**  
Prawns and mushrooms sautéed with garlic and white wine. **£12.95**
- Gambas al Ajillo**  
Sizzling prawns in garlic and brandy with chilli flakes. **£11.25**
- Lubina a la Espalda**  
Oven baked seabass cooked with garlic and chilli, served on a bed of salad. **£11.95**

Sides

- Patatas Fritas**  
Diced fried potatoes. **£4.95**
- Ali-Oli Sauce**   
£1.75
- Bravas Sauce**  
£1.75
- Vegan Ali-Oli**  
£1.75
- Ensalada Mixta**  
Lettuce, tomatoes and onion salad with a vinaigrette dressing. **£4.99**