

Set Menu

2 course set menu for a minimum of 4 people

£27.50 per person

DE PRIMERO ~ TO START

Everyone will receive a selection of the following starters to share

Pan Con Ali-Oli (v) (vg option available)

Locally sourced bread boule by 'Vines Bakery'
with picos and ali oli dip.

Aceitunas Aliñadas (vg) (gf)

Marinated Spanish olives.

Surtido Mixto (gf)

A selection of Ibérico cured meats and Manchego cheese.

TAPAS TO SHARE

Choose 8 tapas for your party to share.

Patatas Bravas (vg) (gf)

Diced, fried potatoes topped with a chilli and tomato sauce.

Patatas Ali-Oli

(v) (vg option available) (gf)

Diced, fried potatoes with an ali-oli sauce.

Patatas Locas

(v) (vg option available) (gf)

Diced, fried potatoes with our bravas and ali-oli sauce.

Patatas Salteadas (gf)

Diced fried potatoes sauteed
with mixed peppers, onions, and Ibérico ham.

Champiñones a la Crema con Ajo (v) (gf)

Mushrooms in a creamy sauce
with garlic and cracked black pepper.

Coliflor al Horno (vg) (gf)

Oven baked Cauliflower in southern Spanish spices,
topped with a quince syrup and roasted almonds.

Berenjenas con Almendras

(v) (vg option available) (gf)

Fried aubergines topped with roasted almonds and honey.

Paella Vegetariana (vg) (gf)

Paella with mixed vegetables.

Paella Mixta (gf)

Paella with chicken and seafood.

Croquetas de Pollo

Homemade chicken croquettes.

Albondigas

Meatballs in a rich tomato sauce.

Pollo al Ajillo (gf)

Chicken in a garlic and white wine sauce.

Zorza con Patatas (gf)

Marinated pork in spicy smoked paprika,
garlic and herbs, served with fried diced potatoes.

Pollo a la Riojana (gf)

Slow cooked chicken stew with chorizo,
rioja wine, onion, and garlic.

Lagrimas de Pollo

Breaded marinated chicken goujons,
served with an Ali-Oli dip.

Chorizo con Patatas (gf)

Traditional Spanish sausage
cooked in a white wine with fried diced potatoes.

Dátiles con Bacon (gf)

Dates stuffed with almond, wrapped in bacon.

Estofado (gf)

Traditional braised beef, vegetable and potato stew.

Calamares Fritos (gf)

Homemade fried squid rings with ali-oli dip.

Pescado Adobado Frito (gf)

White fish lightly marinated in a blend of spices.
Boneless fish coated in a gluten free flour blend
and fried until crispy.

Gambas al Ajillo (gf)

Sizzling prawns in garlic and brandy with chilli flakes.

Verduras con Ajo y Pimentón (vg) (gf)

Mixed vegetables topped with smoked paprika, fried garlic flakes,
extra virgin olive oil and Maldon salt flakes.

Ensalada Mixta (vg) (gf)

Lettuce, tomatoes, and onion salad with a vinaigrette dressing.

Especial de la Semana

A choice of this week's special, ask your waiter.