



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

Picoteo

Cesta de Pan con Ali-Oli    **£6.75**
Locally sourced artisana bread boule by ‘Vines Bakery’ with picos (olive oil breadsticks) and Ali-Oli dip. **1/2 portion £3.45**

Pan Sin Gluten   **£4.25**
Gluten free bread and Ali-Oli dip.

Pan Tumaca  **£8.50**
Toasted bread topped with chunky tomato, garlic and olive oil salsa.

Pan Catalán **£12.80**
Jamón Ibérico served with toasted bread and a tomato, garlic and olive oil salsa.

Tosta de Boquerones  **£11.65**
Toasted bread, topped with a tomato, garlic and olive oil salsa, served with marinated white anchovies.

Aceitunas Aliñadas   **£5.05**
Manzanilla olives infused with our secret blend of spices.

Charcutería



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

Jamón Ibérico  **£7.75** **£12.95**
Cured Ibérico ham cut fresh to order.  

Chorizo Ibérico  **£3.15** **£6.50**
Cured Ibérico chorizo.  

Lomo Ibérico  **£5.55** **£11.20**
Cured Ibérico pork loin.  

Salchichón Ibérico  **£3.45** **£6.75**
Dry-cured sausage with peppercorns.  

Queso Manchego   **£8.15** **£11.45**
Semi-cured sheep cheese.  

Surtido Mixto   **£18.50**
Selection of cured meats and Manchego 

Weekly Specials

For our weekly specials, ask 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    **£3.45**
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.

Dishes marked with (L) are available as part of our Lunch Specials For Two.
Allergens:  vegetarian,  vegan,  gluten free,  contains fish/seafood,  contains dairy,  contains nuts.
For other allergens, please, consult a member of our staff.

Patatas

(L) **Patatas Bravas**   **£6.95**
Diced, fried potatoes topped with a chilli and tomato sauce.

(L) **Patatas Ali-Oli**     **£6.95**
Diced, fried potatoes with Ali-Oli sauce.

(L) **Patatas Locas**     **£7.30**
Diced, fried potatoes topped with our bravas and Ali-Oli sauce.

Patatas al Cabrales con Champiñones    **£8.75**
Fried potatoes in a mushroom and ‘Cabrales’ blue cheese sauce.

(L) **Patatas Salteadas**  **£8.75**
Diced fried potatoes sautéed with mixed peppers, onions and Serrano ham.

(L) **Tortilla Española**    **£7.55**
Traditional potato and onion Spanish omelette.

(L) **Chorizo con patatas**  **£9.95**
Diced fried potatoes sautéed with traditional Spanish sausage.

Verduras

(L) **Champiñones a la Crema con Ajo**     **£8.75**
Mushrooms cooked in a creamy garlic and black pepper sauce.

(L) **Coliflor al Horno**    **£8.75**
Cauliflower baked in southern Spanish spices topped with a Quince syrup and roasted almonds.

Pimientos de Padrón   **£8.50**
Padron peppers fried in olive oil and topped with Maldon

(L) **Verduras con Ajo y Pimentón**   **£7.60**
Mixed vegetables topped with smoked paprika, fried garlic, extra virgin olive oil and Maldon salt.

(L) **Berenjenas con Almendras**     **£8.75**
Fried aubergines topped with roasted almonds and honey.

Paella

(L) **Paella Vegetariana**   **£8.50**
Paella rice cooked in our homemade vegetable stock and mixed seasonal vegetables.

(L) **Paella Mixta**   **£10.25**
Paella rice cooked in our homemade fish stock, fondo, chicken and seafood.

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**   **£8.75**
Vegetable croquettes served with a Mojo Rojo sauce.

(L) **Croquetas al Cabrales**    **£8.75**
Blue cheese croquettes served with a side of Quince syrup.

(L) **Croquetas de Pollo**   **£8.75**
Chicken croquettes.

(L) **Croquetas de Jamón Ibérico**   **£8.75**
Cured Iberico ham croquettes.

Carnes

(L) **Albóndigas** **£8.95**
Beef and pork meatballs in a rich tomato sauce.

(L) **Estofado**   **£8.75**
Traditional braised beef, vegetable and potato stew.

(L) **Pollo al Ajillo**  **£8.95**
Chicken thighs in a rich garlic gravy and white wine sauce.

Pollo a la Riojana  **£9.95**
A rustic chicken and chorizo stew, slow cooked in a Rioja wine, onion, garlic and bell pepper sauce.

Lágrimas de Pollo   **£10.25**
Lemon and garlic marinated chicken goujons, breaded and served with an Ali-Oli dip.

Pinchos Morunos  **£10.25**
Grilled chicken skewers marinated with Moroccan spices.

(L) **Zorza con Patatas**  **£8.25**
Diced pork marinated in, spicy smoked paprika, garlic and oregano served with potatoes.

(L) **Chorizo al Vino**  **£9.95**
Traditional Spanish sausage cooked in white wine.

(L) **Lentejas con Chorizo y Jamón**  **£8.50**
Slow cooked Spanish brown lentils with chorizo and ham.

Dátiles con Bacon   **£8.75**
Dates stuffed with almond wrapped in bacon.

Filete de Novillo a la Pimienta   **£14.50**
Steak strips cooked in a creamy peppercorn sauce with potatoes.

Filete de Novillo al Cabrales   **£14.95**
Steak strips cooked in a blue cheese and mushroom sauce with potatoes.

Panceta con Chimichurri  **£11.75**
Twice cooked pork belly served with our home-made Chimichurri.

Del mar

Pescado Adobado Frito   **£10.75**
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.

Calamares Fritos    **£9.95**
Fried squid rings coated in our gluten free flour blend with Ali-Oli dip.

Boquerones en Vinagre con Ajo   **£10.95**
Fresh white anchovies marinated in garlic, wine vinegar and olive oil.

Gambas al Ajillo con Champiñones   **£12.95**
Prawns and mushrooms sautéed with garlic and white wine.

Gambas al Ajillo   **£11.25**
Sizzling prawns in garlic and brandy with chilli flakes.

Lubina a la Espalda   **£12.25**
Oven baked seabass cooked with garlic and chilli, served on a bed of salad.

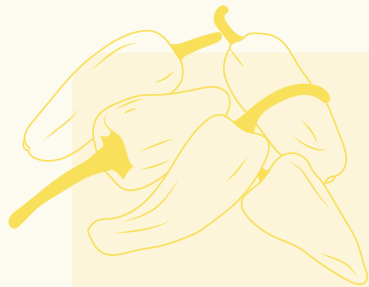
NEW Lubina a la Canaria   **£12.25**
Oven baked seabass, topped with a homemade 'mojo rojo' (roast pepper Canarian salsa), served with a bed of salad.

Sides

Patatas Fritas   **£4.95** **Vegan Ali-Oli**   **£1.75**
Diced fried potatoes.

Ali-Oli Sauce    **£1.75** **Ensalada Mixta**   **£4.99**
Lettuce, tomatoes and onion salad with a vinaigrette dressing.

Bravas Sauce   **£1.75**



Set menu

2 Course set menu for a minimum of 4 people

£31.95
per person

De Primero (to start)

Everyone will receive a selection of the following starters to share.

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.

Surtido Mixto  
Selection of cured meats and Manchego cheese.

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

Tapas to share

Choose 8 tapas for your party to share.

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

Patatas Ali-Oli   (Vg Available)
Diced, fried potatoes with Ali-Oli sauce.

Patatas Locas   (Vg Available)
Diced, fried potatoes topped with our bravas and Ali-Oli sauce.

Patatas Salteadas 
Diced fried potatoes sautéed with mixed peppers, onions and Serrano ham.

Champiñones a la Crema con Ajo   (Vg Available)
Mushrooms cooked in a creamy garlic and black pepper sauce.

Coliflor al Horno  
Cauliflower baked in southern Spanish spices topped with a Quince syrup and roasted almonds.

Berenjenas con Almendras   (Vg Available)
Fried aubergines topped with roasted almonds and honey.

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Paella rice cooked in our homemade vegetable stock and mixed seasonal vegetables.

Paella Mixta 
Paella rice cooked in our homemade fish stock, fondo, chicken and seafood.

Albóndigas
Beef and pork meatballs in a rich tomato sauce.

Pollo al Ajillo 
Chicken thighs in a rich garlic gravy and white wine sauce.

Zorza con Patatas 
Diced pork marinated in, spicy smoked paprika, garlic and oregano served with potatoes.

Pollo a la Riojana 
A rustic chicken and chorizo stew, slow cooked in a Rioja wine, onion, garlic and bell pepper sauce.

Lágrimas de Pollo  
Lemon and garlic marinated chicken goujons, breaded and served with an Ali-Oli dip.

Chorizo con patatas 
Diced fried potatoes sautéed with traditional Spanish sausage.

Dátiles con Bacon  
Dates stuffed with almond wrapped in bacon.

Estofado  
Traditional braised beef, vegetable and potato stew.

Calamares Fritos   
Fried squid rings coated in our gluten free flour blend with Ali-Oli dip.

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.

Gambas al Ajillo  
Sizzling prawns in garlic and brandy with chilli flakes.

Verduras con Ajo y Pimentón  
Mixed vegetables topped with smoked paprika, fried garlic, extra virgin olive oil and Maldon salt.

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

Especial de la Semana
A choice of this week's special, ask your waiter.

Croqueta of your choice
Homemade bechamel base croquettes.



See what we're up
to on social media:



We are proud to work with the following local and
reputable suppliers:

Vines bakery • Basco • Wards Butchery • Fresh From the Fields
Moorcroft • Pilgrim Food Service