

BREAD~OLIVES

Perfect to order while you decide

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

DELI BOARDS

Great for sharing as a starter

Pan Catalan con Jamon £7.95

Bread with serrano ham, olive oil and tomato with garlic

Tabla de Jamón Serrano y

Queso Manchego (gf) £9.95
Spanish cured ham and traditional Manchego cheese

Surtido de Embutidos (gf) £10.95
Selection of Spanish cured meats including Serrano ham, Chorizo and Salchichon

Surtido de Quesos (v) (gf) £12.95

Selection of Spanish cheeses including Manchego, Goats cheese and Cabrales, served with Quince Paste (Membrillo)

Surtido Mixto (gf) £13.95
Selection of cured meats and Spanish cheese

TAPAS

(L) Patatas Bravas (v) (gf) £4.50
Diced, fried potatoes in a chilli and tomato sauce

(L) Patatas Salteadas con Cebolla y Jamon Serrano (gf) £5.25
Sautéed potatoes with onions and Serrano ham

(L) Patatas Ali-Oli (v) (gf) £4.50
Diced, fried potatoes in Ali-Oli sauce

(L) Patatas al Cabrales con Champiñones (v) (gf) £5.95
Fried potatoes with mushrooms in a blue cheese sauce from Cabrales

(L) Tortilla Española (v) (gf) £5.25
Traditional potato and onion Spanish omelette

(L) Ensaladilla (gf) £5.25
Traditional potato, mayonnaise, vegetables and tuna salad. (v) when served without tuna

(L) Champiñones a la Crema con Ajo (v) (gf) £5.75
Mushrooms in a creamy sauce with garlic and cracked pepper

(L) Verduras Salteadas con Ajo y Pimentón (v) (gf) £4.75
Sautéed mixed vegetables with smoked paprika and garlic

(L) Pimientos del Padron (v) (gf) £5.50
Peppers from Padron

(L) Lentejas Estofadas con Verduras (v) (gf) £5.25
Slow cooked spanish brown lentils with vegetables

(L) Berenjenas con Almendras (v) (gf) £5.75
Fried aubergines topped with roasted almonds and honey

(L) Paella Vegetariana (v) (gf) £5.75
Paella with mixed vegetables

(L) Paella Mixta (gf) £6.25
Paella with chicken and seafood

(L) Croquetas al Cabrales (v) £5.50
Home made croquettes with blue cheese from Cabrales

(L) Croquetas de Pollo £5.50
Home made croquets with chicken

(L) Pollo al Ajillo £6.25
Chicken in garlic sauce

Pinchos Morunos (gf) £7.95
Chicken skewers marinated with Moroccan spices

(L) Albondigas £6.25
Meat balls in a rich tomato sauce

(L) Estofado (gf) £6.75
Braised beef, vegetable and potato stew in tomato and wine

(L) Zorza con Patatas (gf) £6.25
Marinated pork in spicy smoked paprika, garlic and herbs with potatoes

(L) Chorizos al Vino (gf) £6.25
Traditional Spanish sausage cooked in white wine

(L) Lentejas con Chorizo y Jamon (gf) £5.95
Slow cooked spanish brown lentils with chorizo and ham

Dátiles con Bacon (gf) £6.75
Dates stuffed with almond, wrapped in bacon

Costillas con Chimichurri £7.95

Twice cooked pork belly topped with 'chimichurri' sauce (garlic, white wine and herbs)

Conejo al Vino Blanco* £7.25
Rabbit cooked in white wine, onions, garlic and chilli with potatoes

(L) Pescado Adobado Frito (gf) £6.25
Marinated and fried fillets of fish

Calamares Fritos (gf) £6.95
Fried squid served with a dip of ali-oli

Boquerones en Vinagre con Ajo (gf) £8.25
Fresh white anchovies marinated in garlic, wine vinegar and olive oil

Pulpo a la Gallega (gf) £12.95
Octopus served on a bed of boiled potatoes, sprinkled with sea salt, smoked paprika and drizzled with olive oil

Gambas al Ajillo con Champiñones (gf) £8.25
Prawns and mushrooms in garlic

Gambas al Ajillo (gf) £8.95
Sizzling prawns in garlic and brandy with chilly flakes

Langostinos a la Plancha (gf) £12.95
Whole grilled king prawns

SIDES

Patatas Fritas (v) (gf) £3.25
Home made fried potatoes

Ensalada mixta (v) (gf) £4.25
Lettuce, tomatoes and onion salad with a vinaigrette dressing

MAINS

Calamares y Gambas Fritas con Patatas (gf) £20.95
Fried squid and prawns 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 slate, served with sautéed potatoes, onion and Serrano ham

STEAK SAUCES

Salsa a la Pimienta (gf)
Creamy peppercorn sauce

£2.25

Salsa al Cabrales (gf)
Creamy blue cheese Cabrales sauce

£2.25

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

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