

LA VIÑA

TAPAS & WINE

At La Vina we only purchase the finest quality ingredients from local Spanish producers. Take our Jamón Ibérico De Bellota, Spain's finest Pata Negra ham, made from Ibérico pigs, free-range-reared in the Salamanca region, where they eat acorns for 5 months of the year in the oak woods of our producer. We recommend 3 to 4 Tapas per person and don't forget to ask your server about our fresh daily specials, but remember to leave room for dessert.

BREAD, NIBBLES & LA VINA TABLA

PAN DEL DIA V £2.95

Selection of freshly baked breads, served with extra-virgin olive oil & sherry vinegar reduction

PAN TOMACA V £3.35

Freshly baked bread, rubbed with garlic, extra-virgin olive oil and served with a fresh tomato topping

PAN DEL AJO V £2.95

Freshly baked bread, toasted with fresh garlic & extra-virgin olive oil

PIMIENTOS DE PADRÓN GF V £5.45

Pan-fried fresh and sweet little green peppers with extra-virgin olive oil & sea salt, nothing else!

ACEITUNAS GF V £2.95

Fresh green & purple olives marinated in garlic, herbs & chilli

ACEITUNAS ESPECIALES GF V £3.95

Amazing, large fragrant Gordal olives from Seville. Deliciosas

ALMENDRAS GF V £2.95

Amazing Almonds

BOQUERONES GF £5.45

Mediterranean white anchovies marinated in olive oil, roasted garlic parsley & vinegar

LA VINA TABLA – for 2 or more to share £10.95 – *perfect to share at the bar!*

Freshly sliced Chorizo Iberico Bellota, Salchichón Iberico Bellota, Piquillo Peppers, Manchego Cheese, Olives, Ciabatta and Mini chorizo bites.

CHARCUTERIA PLANKS

Freshly carved in the kitchen & served on wooden planks

FUET IBÉRICO GF £4.95

Sweet, juicy and lightly spiced Catalan sausage served with Picos sticks (which are not GF)

LOMO EMBUCHADO IBÉRICO DE BELLOTA GF £4.95

Marinated and air dried pork tenderloin served with Picos sticks (which are not GF)

CHORIZO IBÉRICO DE BELLOTA GF £4.95

Simply the best cured chorizo served with Picos sticks (which are not GF)

SALCHICHÓN IBÉRICO DE BELLOTA GF £4.95

Cured lightly spiced sausage with peppercorns served with Picos sticks (which are not GF)

CECINA GF £5.45

Castilian air dried beef served with Picos sticks (which are not GF)

HAND CARVED JAMÓN IBÉRICO

Guijuelo in Salamanca is one of the most famous ham towns in all of Spain, and has its own PDO. All our hams are made in this town from the famous 'Pata Negra' black hoofed Iberico pigs.

JAMÓN IBÉRICO DE BELLOTA SMALL £12.95 LARGE £19.25

Served with Picos bread sticks, this minimum-36-month matured ham has a sweet, rich and nutty flavour

CHEESE

QUESO MANCHEGO GF £4.45

The definitive Spanish cheese from La Mancha made from Sheep's milk and aged for six-months, served with honey

SAN SIMÓN GF £4.45

Slices of this wonderful semi-cured birch wood smoked cheese from Galicia - served with quince paste

QUESO AL VINO GF £5.25

Slices of this wonderful Goat's cheese which has been bathed in red wine from Murcia

SELECCIÓN DE QUESOS £8.95 For two to share

Blue cheese, minimum six-month -aged Manchego and San Simon, served together with a sweet crunchy torta from Seville, red-wine-infused grapes and quince paste

FISH

GAMBAS AL AJILLO GF £5.95

5 large king prawns, cooked in garlic, chilli & olive oil

PESCADO REBOZADO £4.75

Deep-fried white fish, in our special-recipe San Miguel batter, served with alioli & lemon

FRITURA MIXTA £5.75

Dusted Squid, king prawns, mussels & octopus, served with alioli & lemon

RAPE CON SALSA DE LANGOSTA GF £8.95

Pan fried Monkfish, potato & chorizo, served with a rich lobster bisque

SARDINAS A LA PLANCHA GF £4.95

Grilled sardines served with lemon & a pot of romesco sauce— A simple Basque Classic

LANGOSTINOS GF £5.95

Wild Patagonian tiger prawns, salt-baked over a piping hot plancha, served with lemon & sea salt

PAN FRIED SQUID GF £5.25

Pan fried squid with crispy chorizo and a hint of garlic & chilli dressed with a squid ink & wine sauce

CALAMARES £4.75

Crispy squid, sprinkled with sea salt, served with homemade paprika & roasted garlic mayonnaise

MEAT

CROQUETAS DE JAMÓN £4.65

Hand-crumbed croquettes, filled with Serrano ham & Béchamel sauce

CHORIZO GF £4.75

Fresh 'Dulce' chorizo sausage, sautéed with roasted garlic & oil

SLOW COOKED PORK CHEEKS GF £5.35

Confit pork cheeks in a rich pedro ximenez jus - served with sautéed potatoes

POLLO DE MI ABUELA GF £5.35

Marinated chicken thighs cooked with white wine, garlic & cinnamon

BUEY A LA VINA GF £7.95

4oz char-grilled 28 days aged rump steak served with blue cheese gratin & confit cherry tomato

PRESA IBÉRICA GF £7.25

Amazing succulent shoulder steak Iberico pork, from Salamanca

COSTILLAS MARINADAS £5.25

Paprika & garlic marinated pork ribs, following a traditional family recipe from Leon

ALBONDIGAS £4.80

Pork & Beef Meatballs, served with your choice of a creamy mustard sauce or rich tomato & basil sauce

POLLO CON SALSA £4.95

Fresh Chicken Breast, pan-fried with chestnut, porcini & button mushrooms in a sherry & cream sauce

CONFIT OF DUCK LEG GF £9.25

Confit duck leg with sautéed potatoes & a Seville orange sauce

OUR SIGNATURE BROCHETA DE POLLO GF £5.95 or large £8.95

A large skewer of chicken, pepper & onion marinated in a secret, sticky & spicy glaze

TORTILLA

ESPAÑOLA GF V £4.35

The Traditional Home-made Spanish style omelette with potatoes & onion

– Ask the server for Today's flavour

VEGETABLES & SALADS

SETAS A LA PLANCHA GF V £3.95

A seasonal blend of mushrooms, sautéed in garlic and white wine

PATATAS – Choice of 3 ways;

SQUASH & EGG £3.45

Fried potatoes, butternut squash with an olive oil fried egg & rosemary

POBRE £3.25

Fried potatoes seasoned with Pimentón de La Vera and topped with sautéed onions & peppers

BRAVAS £3.25

Fried potatoes with spicy sun-dried tomato sauce & roasted garlic mayonnaise

CROQUETAS DE ESPINACAS £4.35

Hand-crumbed croquettes, filled with a creamy goats' cheese, spinach & Béchamel sauce

ENSALADA LA VINA GF V £3.95

Baby gem lettuce, soft-boiled egg & tomato salad

ENSALADA DE TOMATE GF V £3.95

A mix of fresh marinated rustica tomatoes with red onion, basil, olive oil & tomato dressing

ENSALADILLA RUSA GF £4.95

Wonderful classic salad with a twist! potato, tuna, boquerones & piquillo peppers

ENSALADA VERDE GF V £3.75

A mix of fresh seasonal salad leaves, cucumber & piquillo peppers with basil infused extra virgin olive oil

BERENJENAS GF V £4.75

Grilled aubergine rolls, stuffed with rustica tomatoes, grilled sweet piquillo peppers & goat's cheese

ESPARAGOS GF V £5.25

Freshly char grilled asparagus served with a chunky olive tapenade & fresh lemon zest

PAELLA

Our Paellas serve two to three people; please allow 35 minutes to prepare

PAELLA DEL DIA GF Please ask for our Chef's Daily Special

Either; Paella Verduras **£9.95**, Paella Carne **£10.95** & Paella Mariscos **£12.95**

PAELLA VALENCIANA GF £10.95 per person

With fresh chicken, mussels, large king prawns & squid

FAVORITOS — Ask your waiter for today's Daily Blackboard Specials

DESSERTS

CREMA CATALANA GF V £4.95

Homemade baked egg custard dessert

FLAN DE HUEVO GF V £4.95

Vanilla custard topped with a luscious layer of caramel

HOMEMADE CHEESECAKE OF THE DAY V £5.25

Chef's homemade cheesecake of the day – Please ask waiter for today's selection

SALTED CARAMEL SLICE V £5.25

With vanilla ice-cream & chocolate coated popping candy

CHURROS – FOR 2 £6.25

Homemade Cinnamon-&-sugar-dusted Spanish churros, served with a rich homemade warm chocolate Sauce

HELADO CLÁSICO/ SORBETE GF V £4.25

Choose 2 scoops: ask waiter for flavours of the day

SELECCIÓN DE QUESOS £8.95 For two to share

Blue cheese, minimum six-month -aged Manchego and San Simon, served together with a sweet crunchy torta from Seville, red-wine-infused grapes and quince paste

HOT DRINKS

Espresso / Doble	£1.95 /£2.35	Carajillo (Coffee with Spanish Brandy)	£3.95
Americano	£2.35	Liqueur Coffee (Add from above section)	£4.75
Cappuccino	£2.35	Café Cortado (Espresso with frothed milk)	£2.35
Hot Chocolate	£2.50	Café Con Leche (Coffee made with milk)	£2.35
Selection of Teas	£1.95		

ADD A MINI SALTED CARAMEL TORTA FOR £1.50

GF = No gluten-containing ingredients used in this dish.

V = This dish is suitable for vegetarians.

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Every effort is made, during kitchen preparation, to ensure that dishes made with gluten-free or vegetarian ingredients are not contaminated by those or other allergens; however, we cannot guarantee this to be the case. For parties of eight or more, a discretionary 10% service charge is added to your final bill. Our staff receive all cash tips. For credit-card tips, an 8% charge is deducted to cover processing costs, La Vina does not profit from this charge. All our dishes are prepared in kitchens where flour and nuts are commonly used. Unfortunately we cannot guarantee that our dishes are free from these products' traces. Fish and poultry dishes may contain bones. All dishes may contain items not mentioned in our menu descriptions, so please notify your server (before ordering), if you have any particular allergy or requirement. Prices include VAT, at the current rate. All items are subject to availability