

ENTRANTES

STARTES & SIDES

OLIVES SEVILLANAS • £3.75

Spanish pickled olives sevilla variety

OLIVAS GAZPACHAS • £3.50

Marinated spicy mix olives with red pepper and carrot

PAN CON SALSAS • £4.25

Load of bread with a selection of Spanish dips

PATATAS FRITAS • £3.50

Homemade fries

TOSTA DE PAN CON SALSA VERDE • £3.50

Toasted bread with extra virgin olive oil, fresh parsley and garlic

TOSTA DE PAN CON TOMATE • £3.50

Toasted bread with fresh tomato, salt flakes and extra virgin olive oil

FRIED VEGETABLES • £4.50

Dusted in chickpeas flour, deep fried sticks of aubergine, courgettes, carrots, red and green peppers and onion rings served with cane syrup on top.

NEW

TOSTA DE PAN CON

ANCHOAS DEL CANTABRICO • £5.50

Toasted bread with fresh tomato and anchovies from Cantabria

ENSALADA MEDITERRANEA • £3.50

Mediterranean salad with lettuce, tomato, sweet onion, cucumber and tuna

ENSALADILLA RUSA • £4.50

Cold tapa made with mashed potato, carrot, peas, tuna and mayonaise

TAPAS

VERDURA — VEGGIE

PIMIENTOS DE PADRON • £6.95

Snack-size green peppers from Galicia

CHAMPIÑONES SALTEADOS

CON SALSA VERDE • £6.50

Sauteed mushrooms with extra virgin olive oil, fresh parsley & garlic

PATATAS BRAVAS • £6.95

Fried potato chunks with Spanish spicy Smoked paprika, black pepper & alioli

CROQUETAS DE CHAMPIÑONES • £6.95

Mushroom croquettes made with creamy bechamel sauce

BERENJENA REBOZADAS

A LA CERVEZA • £6.95

Homemade beer battered aubergine slices with honey

TORTILLA DE PATATAS

CON SALSAS • £7.50

6" Spanish omelette with Spanish dips

COURGETTE CREAMY

SOUP • £6.50

A creamy blended mix of courgettes, leaks, potato, carrot, onion and garlic, served with homemade croutons and truffle oil on top.

NEW

GRILLED VEGETABLES

PLATTER • £8.95

Aubergine, baby onions, mushrooms, asparagus tips, green and red pepper, and courgettes all of them grilled and dressed with aromatic oil of thyme, rosemary and garlic.

NEW

CARNE—MEAT & QUESOS—CHEESE

SOLOMILLO AL WISKY • £7.95

Grilled pork tenderloin on a bed of homemade fries with our own whisky sauce

MORCILLA DE BURGOS CON

PIMIENTOS DE PADRON • £7.95

Spanish blackpudding slices served with Padron peppers

FLAMENQUIN CORDOBES CON PATATAS

FRITAS CASERAS • £7.95

The most traditional dish from Cordoba serrano Ham rolled with pork loin all of it breaded, served with homemade fries and alioli

PRESA IBERICA A LA PLANCHA CON

CREMA DE CEBOLLA CARAMELIZADA

CASERA • £7.95

Fantastic cut at the end of the loin from iberican porks, served with a bed of homemade caramelized onion

HUEVOS ROTOS CON JAMON • £6.95

Free range fried eggs with serrano ham on a bed homemade fries

CHORICITOS DE LEON AL VINO

BLANCO • £6.95

Cocktail size chorizos cooked with creamy bechamel sauce

CARRILLADA • £6.95

Slow oven cooked pork cheek with a homemade sauce made with carrots, leeks, onions, garlic, red wine, served with roasted baby potatoes and fried shredded vegetables.

NEW

CROQUETAS DE POLLO • £6.95

Chicken croquettes made with creamy bechamel sauce

TABLA DE JAMON Y QUESO • £6.95

Serrano ham and Manchego cheese platter

TABLA DE IBERICOS (JAMON SERRANO, CHORIZO IBERICO, SALCHICHON

IBERICO, QUESO MANCHEGO) • £14.95

A selection of serrano ham, cured chorizo, cured salami and manchego cheese

QUESO DE CABRA A LA PLANCHA CON MIEL, NUECES Y CEBOLLINO, SERVIDO

CON TOSTADAS • £6.50

Grilled goat cheese with honey walnuts and chives served with toasts to spread

ALBONDIGAS DE CHORIZO CON

SALSA DE TOMATE CASERA • £6.95

Chorizo meatballs with homemade tomato sauce & onions

BROCHETAS DE POLLO CON PATATAS

FRITAS CASERAS • £6.95

Smoked paprika marinated chicken skewers served with homemade fries

BROCHETAS DE CORDERO AL ROMERO

CON PATATAS FRITAS CASERAS • £7.95

Rosemary marinated lamb skewers served with homemade fries

COSTILLAS • £7.50

Slow oven cooked mega meaty pork ribs with a homemade sauce made with tomato, cayenne, thyme, bay leaf, honey and black pepper. Served with homemade fries.

NEW

TAPAS

PESCADO — FISH

SEPIA A LA PLANCHA SON SALSA VERDE • £7.95

Grilled cuttlefish with extra virgin oil, fresh parsley & garlic

GAMBAS AL AJILLO • £6.95

King prawns cooked with extra virgin olive oil, spicy smoke paprika & garlic

LUBINA CON PISTO CASERO • £7.95

Grilled seabass fillet with a mix of aubergine, courgettes, peppers and tomato

BACALAO A LA VIZCAINA • £6.95

NEW

Dusted with chickpeas flour and deep-fried Cod loins served with a homemade sauce from Vizcaia (Basque Country) made with tomato, onion, garlic, smoke paprika, bread, white wine and choricerio pepper paste.

CALAMARES A LA ANDALUZA • £6.95

Deep fried calamary rings floured with chick peas flour served with alioli

PUNTILLITA • £6.95

Deep fried baby squid floured with chick peas flour

PIMIENTOS DEL PIQUILLO RELLENOS DE BACALAO • £7.95

Roasted piquillo peppers stuffed with creamy mix of fresh cod, thick double cream, green peppers and onions

PATA DE PULPO SOBRE CAMA DE CREMA DE PATATA Y SALSA DE PIMENTON • £12.95

Whole red octopus leg served on a bed of potato cream and paprika sauce

MEJILLONES TIGRE • £6.95

NEW

Breaded mussels shells filled with bechamel sauce with mussel's meat and prawns.

MEJILLONES AL VINO • £6.50

NEW

Steamed mussels with white wine, garlic, butter and onions, served with sautéed serrano ham on top.

PAELLA

DE POLLO —CHICKEN

SMALL PLATE PORTION • £6.50
Chicken paella

DE MARISCO —SEAFOOD

SMALL PLATE PORTION • £6.95
Seafood paella

*Please ask your server for availability

POSTRES DESSERTS

CHURROS • £4.50

Spanish doughnuts

CREMA CATALANA • £4.50

Spanish crème brûlée

MOUSSE DE

CHOCOLATE • £3.50

NEW

Homemade chocolate mousse with fresh cream and nuts on top

POLVITO URUGUAYO • £3.50

NEW

Traditional dessert from Canary Islands made with biscuits crumble and butter, fresh cream, dulce de leche (condensed milk reduction) and meringue bits.

TARTA DE QUESO • £4.95

NEW

Homemade and baked cheesecake, served with strawberry compote and blueberries on top.

HELADO CASERO DE LA

SEMANA • £2.95

NEW

Homemade ice cream of the week

All dishes are served as and when they are ready.

Should you have any food allergy or intolerance concerns, please speak to a staff member before you order your food.