APPETIZERS

Olives. Spanish pitted olives sevilla variety.	3.50
Fries	2.95
Garlic bread. Toasted bread with extra virgin olive oil, fresh parsley and garlic	3.95
Tomato bread. Toasted bread with fresh grated tomato with extra virgin olive oil	3.95
Mediterranean salad. Lettuce, tomato, cucumber and tuna, dressed with extra virgin olive oil and balsamic vinegar.	3.95
Serrano ham and manchego cheese platter	6.95

MEAT & CHEESE TAPAS

Grilled goat's cheese with honey, walnuts and chives served with toasted bread	7.95
Chorizo meatballs with home made sauce made with carrots, leeks, onion and red wine	7.95
Flamenquín - serrano ham wrapped in pork loin garnished with fries and alioli	8.50
Snack size chorizos cooked with white wine	6.95
Spanish black pudding from burgos cut in slices served with Padron peppers	6.95
Chicken tears home-made marinated and breaded chicken strips served with mustard and honey sauce.	7.25
Garlicky chicken served on a bed of home made fries	7.25
Spanish croquettes. Bechamel croquettes with: ◆ Goat's cheese and caramelized red peppers. ◆ Chives & mushrooms ◆ Serrano ham ◆ Chicken	7.95
Spiced marinated chicken skewers served with fries	7.95
Rosemary marinated lamb skewers served with fries	8.95
Slow oven cooked pork ribs with a home-made mild spicy sauce	7.95
Grilled pork tenderloin served with fries soaked with our whisky sauce.	7.50
Spanish beef stew with carrots, leeks and onions cooked with red wine	8.50
Slow cooked pork with rich tomato sauce served with fries	7.95
Spanish eggs and fries with serrano ham or chorizo (huevos rotos)	7.50

FISH TAPAS

Deep fried calamari rings floured with chick peas flour served with alioli	7.95
Cod and potato croquettes served with alioli to dip	7.95
King prawns cooked with garlic and Spanish smoked paprika	8.25
Grilled salmon on sweet potato puree and orange sauce	8.50
Grilled sea-bass served with pisto (mix of aubergine, courgette, pepper and onion)	8.50
Red Octopus leg served on a creamy and buttery potato cream with Spanish smoked paprika	14.95

VEGETABLE TAPAS

Bravas. Chunk potatoes with spicy Spanish smoked paprika and alioli	7.50
Padron peppers. Snack-size green peppers from Galicia	7.50
Chickpeas with spinach stew from Andalucia	6.95
Spanish omelette served with Padron peppers	7.95
Battered aubergine slices with honey	6.95
Grilled vegetable skewers served with corn on the cob	7.25
Baked tartlets filled with pisto, a mix of aubergine, courgette, pepper and onion topped with melted cheese.	7.50

RICE DISHES

Chicken paella with white and green beans and tomato.	7.50
Seafood paella with king prawns, mussels and squid rings.	7.95

DESSERTS

Churros - Spanish doughnuts with hot and thick chocolate	4.95
Spanish crème brulee (Crema Catalana)	5.50
Basque Cheese Cake (Tarta de la Viña)	5.50