
Tapas Menu

- Vegetarianas

g/f indicates gluten free per tapas

- Croquetas de Patata y Queso : Manchego Cheese and potato croquettes 4.10
 - Tortilla: Spanish Potato Omelette 3.95
 - Champiñones al ajillo : Button mushrooms with garlic butter gf 3.30
 - Pan a la Catalana : Toasted bread topped with garlic, tomato and herbs gf 4.55
 - Patatas Bravas : Fried potatoes with spicy tomato sauce gf 3.45
 - Patatas al Alioli : Fried potatoes in garlic mayonaise 3.45
 - Berenjenas Gratinadas : Feta cheese wrapped in grilled Aubergine gf 3.75
 - Tomate y Queso de Cabra : Roasted vine tomatoes with goat's cheese and basil dressing 3.80
 - Torta de Espinacas y Queso : Spinach and ricotta tartlet 3.70
 - Manchego y Pan : Manchego with bread and membrillo 4.90
 - Pimiento Relleno con Espinacas y Queso : Roasted peppers stuffed with Spinach and Ricotta 3.50
 - Judias Verdes: Green beans with garlic, mint, onions and sherry 3.50
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Marisco

- Vieras a la Catalana : Scallop topped with a hazelnut butter and grilled 5.30
- Boquerones en Vinagre : White anchovy fillets in vinegar and garlic oil gf 4.90
- Calamares a la Romana : Coated and fried Squid with lemon mayonnaise 4.50
- Chanquetes Fritos : Deep Fried Whitebait 4.40
- Atun Marinados : Marinated Tuna Steak / chargrilled 5.25
- Mejillones en Salsa de Tomate : Mussels in fresh tomato sauce gf 4.90
- Gambas Envueltas en Panceta : Bacon- wrapped king prawns gf 4.99
- Gambas Pil Pil : King Prawns in a spicy garlic sauce 5.10
- Gambas al Ajillo : Prawns in garlic oil gf 5.10
- Boquerones Fritos : Sardines marinated in Garlic and chargrilled gf 3.90
- Pate de Salmon: Salmon pate served with giddled bread 4.90
- Gambas con salsa de chile dulce: King prawns in sweet chilli sauce 5.10

Carne

- Jamón Serrano : Simple plate of our finest Serrano ham with bread 5.10
- Muslos de Pollo a la Miel : Honey-baked chicken thighs gf 4.75
- Caldereta Extremeña : Traditional beef stew from Estamendura 4.95
- Cordero con Salsa de Albaricoque : Diced Lamb with apricot sauce gf 4.95
- Albóndigas con Ajo y tomate : Pork Meatballs with garlic and tomato gf 4.99
- Lomo al Jerez : Pork loin with a sherry sauce g/f 4.70
- Pincho Moruno : Small spicy chicken kebabs 4.90
- Chorizo a la Vino tinto : Chorizo sausage baked in red wine 4.95
- Alitas de pollo Marinadas : Chicken wings with garlic and limejuice gf 3.90
- Selección de embutidos : Cold selection of Spanish meats gf 6.70
- Croquetas de pollo y chorizo : Chicken and Chorizo croquettes 4.95
- Filete de Cordero con pimientos: Lamb steak with peppers 4.95
- Montado de Morcilla: Spanish black pudding with pancetta on toasts. 4.80
- Jamon Serrano a la Flamenca: Plate of serrano ham topped with fried quails eggs. 5.40

Paellas

- Marisco: Seafood paella prawns, squid, mussels, octopus, cuttlefish tapas or sharing size
- Carne: Meat paella with chicken and Spanish sausage tapas or sharing size
- Valenciana: Valencian paella with Chicken and mixed seafood tapas or sharing size
- Verduras: Paella with selection of vegetables tapas or sharing size

Ensalada

- Ensalada de tomate con Aceitunas : Tomato-mixed leaves and olives gf 3.40
- Ensalada Mixta: Mixed leaves, peppers, tomato and onions. 3.10
- Ensalada Verde: Mixed leaves, green peppers, cucumber, dressing 3.10

Platos Principales

- Filete de Solomillo: 8oz Sirloin Steak 13.95
 - Pechuga de Pollo: Breast of Chicken 13.95
 - Lomo de Cerdo: Pork Loin 13.95
 - Filete de Cordero: Lamb Steak 13.95
 - Gambas Fritas: Pan fried Tiger Prawns 13.95
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All main plates served with Spanish potatoes and mixed salad

- Postres
- Crema Catalana: Traditional spanish custard with sugar glaze 3.50
- Mousse de Chocolate: Rich, brandy chocolate mousse 3.50
- Churros: Spanish 'doughnut' style dessert, great for sharing 4.10
- Helado de miel y nueces: Blossom honey and almond ice cream 3.50
- Tarta de Santiago: Sweet Almond tart with turrón ice cream 3.50
- Bread and Butter Pudding: with Spanish Brandy fruit 3.50
- Helado: Vanilla ice cream 2.60