

TAPAS CULTURE

Sharing is paramount in TAPAS so the best way to enjoy is by ordering variety of dishes from all sections below and indulge in different flavours. All our Tapas dishes are cooked and prepared freshly to order. We recommend 3 dishes per person from our tapas menu below.

TAPAS TO SHARE

ACEITUNAS 	6.50	BROCCOLI 	11.95
Marinated aceitunas negras and Gordal olives		Grilled tender-stem broccoli served with olive tapenade and feta cheese	
BOQUERONES 	8.95	ALCACOFAS  	10.95
Marinated Cantabrian white anchovies with roasted peppers and olives		Chargrilled baby artichokes served with ajo blanco, almond flakes and black olive crumbs	
PATATAS FRITAS 	8.50	TORTILLA ESPANOLA  	10.95
Roughly cut potatoes served with bravas sauce and homemade alioli		Classic Spanish onion and potato omelette	
PAN TOSTADO 	6.50	BERENJENA 	12.95
Chargrilled sourdough bread served with arbequina olive oil		Oven baked aubergine with fresh chopped tomato, red onions and feta cheese	
PAN CON TOMATE 	9.50	TORTELLINI  	11.95
Chargrilled sourdough bread served with fresh tomato and olive oil		Spinach and ricotta cheese stuffed pasta in homemade tomato sauce	
MONTADITOS DE SERRANO 	10.95	RISOTTO DE TRUFA 	12.95
Chargrilled sourdough bread and fresh tomato topped with Serrano ham		Mushroom risotto, finished with parmesan shavings and truffle oil	
PADRON PEPPERS 	8.50	NACHOS  	10.95
Deep fried Padron peppers finished with Maldon Sea salt		Homemade nachos topped with salsa, soured cream and guacamole	
CROQUETAS DEL DIA   	8.95	POLO ROMESCO  	12.95
Homemade Chef's croquetas choice of the day (changes daily please ask your server)		Chargrilled free range chicken thighs served with romesco sauce and nut praline	
CROQUETAS VEGETARIANA   	8.95	RIB EYE	15.95
Homemade Chef's croquetas with fresh vegetables (changes daily please ask your server)		28 Day aged Scottish prime steak with patatas fritas and mojo rojo sauce	
ALBONDIGAS 	11.95	COSTILLAS	12.95
Beef meatballs served with traditional Spanish tomato sauce		Sticky oven barbecue pork ribs with sweet potato puree	
CHORIZO PICANTE	12.95	BACALAO   	13.95
Chargrilled chorizo served with chick pea puree and red peppers gremolata		Pan fried Atlantic cod served with cauliflower puree, almond flakes and green oil	
CHICKEN WINGS   	10.95	PULPO  	15.95
Roasted wings glazed with sweet chilli and oyster sauce		Flamed grilled Galician octopus served with parsnip puree, orange and capers	
GAMBAS AJILLO    	12.95	LUBINA   	13.95
Prawns with garlic, red pepper and olive oil served with chargrilled sourdough		Seabass fillet served with tempura broccoli and lemon drizzle	
CALAMARES FRITOS    	11.95		
Fried squid served with lemon alioli			

 Crustaceans

 Dairy

 Egg

 Fish

 Nuts

 Gluten

 Soya

 Vegan

Food allergies or dietary requirements: Before ordering please speak to our staff about your requirements.
Discretionary 12.5% service charge will be added to the bill

JAMÓN IBERICO DE BELLOTA SD

IBERICO PIG ACORN-FED

1/2 BOARD 23.00 | FULL BOARD 43.00

PAELLA 11"

SEAFOOD	<small>C F</small>	30.95
CHICKEN & CHORIZO		27.95
VEGETARIAN	<small>VG</small>	24.95
PAELLA MIXTA	<small>C F</small>	32.95
Prawn, Mussels, Squid, Chicken and Chorizo		

CHEESE & CHARCUTERIE

JAMÓN SERRANO	<small>SPECIAL RESERVE</small>	<small>G</small>	10.95
Traditional Serrano ham			
IBERICOS	<small>G</small>	Each	9.95
Chorizo de Bellota, Lomo Reserve, Salchichon			
CHEESES	<small>D G</small>	Each	9.95
Rosemary Manchego, Mahón Menorca, Tetilla Galicia			

SHARING BOARDS

CHEESE BOARD G D

ROSEMARY MANCHEGO • MAHÓN MENORCA • TETILLA GALICIA

19.00

HAM & CHEESE BOARD G D

SERRANO HAM • ROSEMARY MANCHEGO • MAHÓN MENORCA • TETILLA GALICIA

23.95

MEAT BOARD G

SERRANO HAM • CHORIZO DE BELLOTA • LOMO RESERVE • SALCHICON

26.00

FULL BOARD G D

CHEESE • HAM • COLD MEAT BOARD

32.00

SHARING SPANISH MEAT PLATTER E G

MIXED GRILL PLATTER FOR 2-3 PEOPLE

RIBEYE STEAK • GRILLED CHICKEN THIGHS • GRILLED CHORIZO • PORK RIBS
WITH PATATAS FRITAS & PADRON PEPPERS

45.00