



TAPAS

Boquerones en Vinagre <i>Fillets of Anchovies Marinated in garlic & olive oil</i>	£ 4.50
Pastel de Pescado (g) <i>Fresh fish cakes</i>	£ 4.95
Sardinas Fritas (g) <i>Fried Sardines</i>	£ 4.95
Gambas al Ajillo <i>Fresh Prawns in garlic and chilli</i>	£ 6.50
Chanquetes Fritos (g) <i>Fried whitebait</i>	£ 4.95
Pulpo a la Gallega <i>Fresh Octopus in paprika, sea salt and olive oil</i>	£ 8.95
Calamares Fritos (g) <i>Fried squid in batter</i>	£ 7.50
Croquetas de la Casa (g) <i>Homemade croquettes</i>	£ 5.95
Mejillones Costa Brava <i>Mussels in tomato, onion, chilli and wine garlic sauce</i>	£ 5.95
Langostinos Diablo (g) <i>Saute pacific prawns with chilli, garlic and wine sauce</i>	£ 7.95
Sopa del dia <i>Fresh soup of the day</i>	£ 4.50
Paella de la Casa <i>Special Safron rice with chicken and seafood</i>	£ 4.95
Selection de Queso <i>Spanish Manchego & Mahon cheese served with quince</i>	£ 4.95

Jamon Iberico <i>Cured spanish Iberian ham for 24 months</i>	£ 10.95
Huevos a la Flamenca <i>Baked eggs with ham and spanish sausage</i>	£ 4.50
Pollo del dia <i>Chef's Chicken of the day</i>	£ 4.50
Albondigas (g) <i>Meatballs with Spanish sauce</i>	£ 5.25
Alubias Blancas <i>White beans cooked to chef choice</i>	£ 4.50
Estafado de Ternera <i>slow cooked beef stew</i>	£ 6.95
Higaditos de Pollo <i>Chicken liver with onions, garlic and wine sauce</i>	£ 5.25
Pincho de Pollo i Chorizo <i>Chicken & chorizo skewered served on a bed of chips</i>	£ 7.95
Pincho Moruno <i>Chunks of pork marinated in paprika sauce</i>	£ 4.95
Chorizo al Vino <i>Spanish sausage in Rioja wine</i>	£ 5.50
Carillera Artesana de Teruel <i>Slow cooked wild boar served on a bed of chips & paprika</i>	£ 6.95
Potaje de Lentejas <i>Lentils cooked with chicken, chorizo & vegetables</i>	£ 5.50
Chistora <i>Baby chorizo cooked with peppers and potatoes</i>	£ 6.50

VEGETARIAN TAPAS

Acitunas Andaluza <i>Marinated mixed olives</i>	£ 2.50
Paella de Verduras <i>Special safron rice with vegetables</i>	£ 3.95
Tortilla Española <i>Potato, egg and onion omelette</i>	£ 3.95
Champiñones al Ajillo <i>Garlic Mushrooms</i>	£ 3.50
Calabacin Fritas (g) <i>Fried courgettes in batter</i>	£ 3.95
Patatas Bravas or ali oli <i>Fried potatoes in spicy tomato sauce or garlic mayo</i>	£ 3.95
Pimientos Padron <i>Padrons peppers fried in olive oil served with sea salt</i>	£ 5.00
Pan Fresco <i>Fresh bread and butter</i>	£ 1.00
Pan con Ajo <i>Garlic Bread</i>	£ 1.25

Ensalada Española <i>Mixed salad with vinaigrette dressing</i>	£ 4.50
Huevos a la Rioja <i>Poached eggs, on a bed of vegetables with garlic sauce</i>	£ 3.95
Alcachofas Madrileña <i>Artichoke hearts with onion, peppers and sherry vinagrette</i>	£ 4.25
Garbanzos Andaluza (g) <i>Chickpeas with spinach and cumin</i>	£ 3.95
Gazpacho (SEASONAL) (g) <i>Spanish cold soup</i>	£ 3.95
Pisto Castellano <i>Mixed vegetables with tomato garlic sauce</i>	£ 3.50
Espinacas con Almendras <i>Saute spinach with almonds</i>	£ 3.50
Ensalada de pueblo <i>Tomato served with sliced onion and olive oil</i>	£ 3.95
Pan a la Catalana <i>Toast bread with tomato and olive oil</i>	£ 1.25

MAIN COURSES

**All mains are accompanied
with seasonal vegetables**

Allow 30 Minutes Cooking Time	
Paella de la Casa <i>Safron rice with chicken, seafood and vegetables</i>	2 persons £ 27.95
Paella de Carne <i>Safron rice with chicken and Spanish sausage</i>	2 persons £ 24.95
Paella Marinera <i>Safron rice with seafood, fish and vegetables</i>	2 persons £ 27.95
Paella Con Tinta <i>Seafood rice cooked with squid ink</i>	2 persons £ 27.95
Paella de Verduras <i>Vegetarian Paella with seasonal vegetables</i>	2 persons £ 19.95

Merluza a la Vasca <i>Baked Hake with artichokes, prawns and white wine sauce</i>	£ 17.95
Langostinos Diablo (g) <i>Saute pacific prawns with garlic and olive oil</i>	£ 18.95
Pollo Princesa <i>Breast of chicken with mushrooms, wine and cream sauce</i>	£ 14.95
Entrecote a la Pimienta <i>Sirloin steak served with peppercorns brandy, and cream sauce</i>	£ 18.95
Mixed pincho <i>Skewed chorizo, chicken & pork served with rice salad</i>	£ 16.95
Cochinillo <i>Suckling pig served with butternut squash and spinach</i>	£ 18.95

(g) = Contains gluten

WINE LIST

	GLASS	BOTTLE	
1. HOUSE WHITE / RED	£ 5.50	£5.95	£ 21.95
2. HOUSE RIOJA WHITE / RED	£ 5.95	£6.50	£ 23.95
3. HOUSE ROSE	£ 5.95	£6.50	£ 21.95

CAVA

4. BRUT Xarel-lo, Macabeo & Parellada	£ 6.95	£ 25.95
An elegant, crisp Cava, straw coloured with a steady stream of fine bubbles. It is full flavoured, toasty, yeasty with a dry finish and lemony nose.		
5. CAVA+ & +SELECCION BRUT BODEGAS PINORD		£ 27.95
A fresh, light and enjoyable wine, with refreshing citrusnotes, leading to a delightful and elegant finish.		
6. CHAMPAGNE		£ 42.50

WHITE WINES

7. TORRES VIÑA SOL PENEDES	£ 24.95
Made from the Parellada grape, cold-fermented in stainless steel to retain its crisp freshness. Dry and zesty, with ripe fruit balanced by good acidity.	
8. TORRES VIÑA ESMERALDA PENEDES	£ 24.50
Muscat and Gewürztraminer grapes grown in the Torres mountain vineyards. Fresh fruit aromas on the nose. Grapey citrus flavours on the palate.	
9. INURRIETA ORCHIDEA NAVARRA	£ 24.50
Sauvigon blanc dry, refreshingly zingy, with prevailing well defined tropical notes of passion fruit, limes & pineapples.	
10. ALBARINO RIAS BAIXAS	£ 28.50
Made from the fragrant, exotically perfumed Albariño grape. Intense floral perfume with scents of ripe peaces and apricots. Medium body and loads of fruit presented in a pure, clean, well focused style.	
11. MUGA RIOJA	£ 28.25
Viura and Malvasia Barrel fermented. Intense with complex bouquet, good structure and elegant.	
12. AIRÉN CHARDONNAY CENTRAL CASTILE, UCLÉS	£ 22.50
Intense aromas of starfruit and pear combine with subtle mineral overtones, juicy on the palate with a long, refreshing finish (Award: Highly Commended, Wine Merchant, 2018	
13. PASO A PASO CASTILLA	£ 22.95
A fruit driven wine with notes of lemon. Meduim Bodied and fresh with a cisp acidity giving a e n jo yable taste using Verdejo & Macabeo grape.	

ROSÉ WINES

14. TARIMA ALICANTE	£ 23.50
This monastrell light & vibrant colour with elegant aroma, candied fruit, dried flowers, herbs and red fruit. Light, tasty with good acidity.	
15. TORRES DE CASTA PENEDES	£ 22.95
Dry rosé made from the Garnacha and Carinena. Crisp and fruity with a hint of refreshing spritz.	
16. INURRIETA MEDIODIA NAVARRA	£ 24.50
85% Garnacha, 10% Merlot, 5% Cab sauvigon Attractive, very lively pink with fushsia hues. Light and dry. This is fruity and fun	
17. MESTA TEMPRANILLO CENTRAL CASTILE, UCLÉS	£ 22.95
A pale delicate rosé, in a light, elegant style with fresh berry aromas and subtle floral notes with a beautifully crisp off-dry finish.	
18. HOUSE SPECIAL “JUG SANGRIA“	£ 5.95 £ 20.95
Traditional Spanish Cocktail (Wine & Fruit)	

BEERS

PINT OF MAHON CINCO ★	£ 4.70
½ PINT OF MAHON CINCO ★	£ 2.35
MAHON CINCO ★	£ 3.50
ESTELLA GALLICIA	£ 3.50
SAN MIGUEL	£ 3.00
SOL	£ 3.00
CIDER	£ 4.75
SIN ALCOHOL	£ 3.00

MINERALS & SOFT DRINKS

MINERAL WATER LARGE	£ 3.50
SMALL	£ 2.50
COCA COLA / DIET COKE	£ 3.00
APPLE JUICE	£ 2.50
ORANGE JUICE	£ 2.50
PINAPPLE JUICE	£ 2.50
CRANBERRY JUICE	£ 2.50

SHERRY Glass

MANZANILLA	£ 4.25
TIO PEPE	£ 4.25
AMONTILLADO	£ 4.25
CREAM	£ 4.25
PEDRO XIMENEZ	£ 4.25
PORT	£ 4.25

APERITIFS

CINZANO BIANCO	£ 3.50
MARTINI ROSSO	£ 3.50
MARTINI DRY	£ 3.50
CAMPARI	£ 3.50
PIMMS	£ 3.50

SPIRITS (25ml)

JAMESON	£ 3.95
BELLS	£ 3.95
SELECTION OF GINS	£ 4.00
MALIBU/DARK RUM	£ 3.50
THE GLENLIVET (12 YEARS OLD)	£ 4.50

LIQUEURS (25ml)

SAMBUCA	£ 3.95
HAZELNUT	£ 3.95
APPLE	£ 3.95
CANELA	£ 3.95
PEACH	£ 3.95
TEQUILA	£ 3.95
ORUJO	£ 3.95
ZOCO PACHARAN	£ 3.95
ANIS DEL MONO	£ 3.95
TIA MARIA	£ 3.95
COINTREAU	£ 3.95
LIQUEUR 43	£ 3.95
AMARETTO	£ 3.95
SWEET WINE	£ 3.95

BRANDY'S (25ml)

TORRES 10 GRAN RESERVA	£ 4.50
MAGNO OSBORNE	£ 4.00
GRAN DUQUE DALBA	£ 5.95
LEPANTO	£ 5.95
CARDENAL MENDOZA	£ 5.95
CARLOS I	£ 5.95

RED WINES

19. INURRIETA NORTE NAVARRA	£ 26.50
50% Merlot, 38% Cab Sau, 12% Petit Verdot Pimary flavours of blackcurrant and cranberries set against a spicy, smokey background of irresistible toasty notes. Classic Navarra red with a long, smooth after taste.	
20. BANCAL DEL BOSC MONSTANT	£ 23.50
Gamacha, Cabernet Sauvignon and Syrah. Intense cherry colour with a garnet edge. Aroma of wild herbs, dried herbs and ripe fruit. Palate is easy to drink and ripe tannins.	
21. TARIMA ORGANICO ALICANTE	£ 24.95
Clean, brilliant, intense and black fruit aromas with a powerful warm lingering finish.	
22. QUINTA DE QUERCUS CENTRAL CASTILE, UCLÉS	£ 24.95
A concentrated yet vibrant wine with berried fruits complemented by subtle spice, full bodied with a beautifully velvety texture.	
23. BOBAL TEMPRANILLO SYRAH VALENCIA	£ 25.95
fresh, smooth and intense flavours, with bright cherry redand violet hues. Characterized by silky sensation of the syrah and the structure of tempranillo.	
24. LAS OCHO ALICANTE	£ 30.95
Bobal, Monastrell, Garnacha, Tempranillo, Cabernet Savignon, Cabernet Franc, Syrah and Merlot. Blended with 8 grapes varieties giving an Elegant Ruby red colour which intensify the flavour of fruits and balsamic tannins. Along with vanilla, coffee and chocolate with a slight mineral touch.	
25. TORRES SANGRE DE TORO PENEDES Half Bottle	£ 12.95
A fine traditional wine exhibiting a deep ruby colour with a hint of ochre. It has rich complex Mediterranean aromas with exuberant notes of spices and wild blackberries.	
26. ACANTUS CASTILLA-LA MANCHA	£ 22.50
Tempranillo, Cabernet Sauvignon Fruity, spicy, full bodied, well balanced, smooth with a pleasant lingering finish.	
27. PASO A PASO CASTILLA	£ 24.95
Dried flowers, red berries & spicy aromas. Juicy with red currant & cherries notes using tempranillo.	
28. PRADO DEL REY ROBLE RIBERA DEL DUERO	£ 26.95
A varied ripe fruit bouquet combined with vanilla fragrances that arise from its 3 months ageing in American oak barrels. Fresh, silky and mighty with long prevailing oak sensations.	
29. EMILO MORO RIBERA DEL DUERO	£ 29.95
A deep cherry colour with violet glints in the outer rim. On the nose it is elegant, bringing intense notes of mature fruits and toasty touches which are very well balanced. Powerful on the palate, fleshy and tasty with ripe fruit tannins. Vanilla and balsamic hints coming through with a spiciness derived from the ageing in oak for 12 months. The finish is powerful, concentrated and balanced.	
30. RESALTE CRIANZA RIBERA DEL DUERO	£ 48.95
A complex wine full of finesse, with fruity notes of blackberry, cherry and liquorice enveloped in exquisitely integrated oak. The full bodied and textured palate finishes with long lasting depth. (Award: 91 Pts, Wine Advocate , 2019 91 Pts, Wine Spectator , 2019)	
31. GRAN COLEGIATA LAGRIMA DO TORO	£ 22.50
Attractive red with purple tones. Intense fruity nose. Soft on the palate with light wood flavour, fruit in the after taste, fresh with good acidity.	
32. CALZADILLA ‘CLASSIC’ CUENCA	£ 34.95
An intense and expressive nose with notes of vanilla, tobacco and a balsamic background enveloped in velvety dark forest fruits.	
33. AÑARES TINTO CRIANZA RIOJA	£ 27.95
Tempranillo, Garnacha, Mazuelo, Graciano. Bright cherry red in colour with ruby hints. Open fruit aroma with a balanced oaky bouquet.	
34. LOPEZ DE HARO RIOJA	£ 25.95
Tempranillo, Garnacha and Graciano In the mouth it is soft, combining a fruity character with perfectly balanced oak.	
35.PATERINA BANDA AZUL RIOJA	£ 24.95
Lively aromas of spicy black cherry, liquorice and musk. Smooth and warming with plenty of red berry fruit flavours, vanilla and notes of exotic spices. Classic Rioja style with vibrant fruit and integrated new oak. This Crianza is a blend of 75% Tempranillo, 25% Garnacha aged 12 months in American oak barrels.	
36. MARQUES DE CACERES CRIANZA RIOJA	£ 26.95
Smooth, full-bodied and well-balanced wine suit all tastes.	
37. AÑARES RESERVA RIOJA	£ 35.25
Its aromatic complexity shows a blend of red fruit, liquorice and smokiness, evolving to a more gamey aroma when left to breath. On the palate, this wine has a good structure, mature tannins and a good fruit intensity. The finish is elegant and long.	
38. ALTÚN RESERVA RIOJA	£ 29.95
Very expressive, intense, toasty, spicy and oaky aromas. In the mouth is powerful, elegant tannins, hints of ageing and well integrated wood complex.	
39. SAGASTA RESERVA RIOJA	£ 30.95
Cherry red with ruby highlights. Complex, fine aromas. Round and well balanced on the palate, as a result of its long period in the bottle.	
40. MUGA RESERVA RIOJA	£ 38.50
A rich and complex wine, exhibiting Graves-like nose of minerals, caramel, vanilla and superich blackcurrant and cherry. Full-bodied revealing that elusive lead pencil character found in Pauillac wines.	
41. CERRO ANON GRAN RESERVA RIOJA	£ 34.95
Full and round thanks to its long period in the bottle, smooth sensation in the mouth which elegance is the most marked impression due to the tempranillo, Garnacha, Mazuelo, Graciano	
42. MUGA RESERVA ESPECIAL RIOJA	£ 50.00
A concentrated and complex wine with exquisite aromas of ripe rich fruit. Lively and powerful, elegant in the mouth with a long spicy finish and an oaky aftertaste.	
43. COTO DE IMAZ GRAN RESERVA	£ 45.50