

Rioja Tapas Menu

Starters

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| 1 | Olives - marinated mixed olives
<i>Olivas</i> | 3.25 |
| 2 | Fresh Bread & Olives - with aioli, olive oil and balsamic vinegar
<i>Tabla de pan y olivas</i> | 4.95 |
| 3 | Houmous & Pitta of the week
<i>Hummus y pitta</i> | 3.95 |
| 4 | Halloumi Fries
<i>Papas Fritas Halloumi</i> | 5.95 |
| 5 | Bruschetta - Rosemary & garlic brushed bread topped with tomato salsa & pesto
<i>Pan con tomate</i> | 4.95 |
| 6 | Bruschetta with goats cheese - Rosemary & brushed bread topped with tomato salsa, pesto and goats cheese | 5.25 |
| 7 | Chicken Liver Pate - smooth pate with crusty bread and salad
<i>Paté de hígado de pollo</i> | 4.95 |

Sides

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| 8 | Fresh Bread
<i>Pan fresco</i> | 2.50 |
| 9 | Jalapeno Poppers - stuffed with cream cheese, served with salsa
<i>Jalapeño Popper</i> | 3.95 |
| 10 | French Fries
<i>Patatas fritas</i> | 2.25 |

Salads

12	Mixed Salad <i>Ensalada mixta</i>	4.95
13	Grilled Halloumi Salad - Grilled halloumi cheese with mixed leaf, tomato, red onion and cucumber salad <i>Ensalada de halloumi a la parrilla</i>	6.50

Tapas

14	Diced Chicken in White Wine sauce - Chicken cooked in garlic, chilli and white wine. <i>Pollo cortado en cubitos en salsa de vino blanco</i>	6.25
15	Beef and Pork Meatballs - cooked in a rich napoli sauce <i>Albóndigas con salsa de tomate</i>	6.25
16	Ribs in BBQ sauce - Slow cooked pork ribs in BBQ sauce <i>Costillas de cerdo en salsa BBQ</i>	6.25
17	Tiger Prawns - cooked in garlic, lemon, chilli and white wine <i>Gambas en salsa de ajo y guindilla</i>	6.95
18	Sirloin Steak - cooked in sweet chilli sauce <i>Filete de solomillo en salsa de chile dulce</i>	7.25
19	Sliced Chorizo - cooked in red wine <i>Chorizo en rodajas cocinado en vino tinto</i>	5.95
20	Spanish Potatoes - A classic spanish tapas - fried potatoes with spicy tomato sauce <i>Patatas Bravas</i>	3.95
21	Garlic Potatoes - Fried potatoes tossed in garlic paste <i>Patatas a lo pobre</i>	3.95
22	Stuffed Piquillo Peppers - Deep fried bread crumbed spanish piquillo peppers stuffed with manchego cheese <i>Pimientos del piquillo empanados</i>	5.95
23	Calamari Rings - batter-coated deep fried squid served aioli <i>Calamares fritos cubiertos de masa servidos con alioli</i>	6.25
24	Ox Cheek - braised in rioja wine, cooked with carrots and onions <i>Carrillada de buey (G)</i>	7.25

25	Lamb Skewers - moroccan spiced mint and lamb skewersserved with yogurt dip <i>Kofta de cordero (G)</i>	6.50
26	Beer battered Prawns - Fried battered tiger prawns served aioli <i>Langostinos tigre rebozados con cerveza</i>	7.25
27	Nachos - Tortilla chips topped with cheese, salsa, guacamole & soured cream <i>Nachos (V)</i>	5.95
28	Garlic Bread - Garlic bread baguette <i>Pan de ajo (V)</i>	5.95
29	Chorizo Croquettes - Deep fried bread crumbed chorizo and red pepper croquettes <i>Croquetas de chorizo</i>	5.95
30	Asparagus Croquettes - Deep fried bread crumbed asparagus and spring onion croquettes <i>Croqueta de espárragos</i>	5.50
31	Quesadillas - Roasted vegetable and cheese in a warmed tortilla wrap. <i>Quesadillas de vegetales y queso asados</i>	5.95
32	Traditional Spanish Omelette - Classic omelette cooked with potatoes, onions, garlic and paprika <i>Tortilla Española</i>	4.95
33	Spanish Black Pudding - Battered spanish black pudding drizzled with molasses and cinnamon <i>Morcilla Española rebozada</i>	
34	Mussels - in a creamy white wine sauce <i>Mejillones en salsa de vino blanco cremoso</i>	5.95
35	Diced Rabbit & Chorizo - cooked in middle eastern spices, carrots, onions, tomatoes and checkpeas <i>Conejo en cubitos y chorizo</i>	6.95
37	Garlic Mushrooms - mushrooms cooked in garlic, white wine and cream sauce <i>Champiñones al ajillo</i>	4.95
38	BBQ Chicken Wings - crispy chicken wings ina rich BBQ sauce <i>Alitas de pollo a la barbacoa</i>	5.25
39	Lamb Samosas - served with chutney and salad <i>Samosas de cordero</i>	3.95
40	Vegetable Samosas - served with chutney and salad	3.25

Samosas Vegetales

41	Tandoori Salmon - served with salad and chutney <i>Salmón Tandoori</i>	6.95
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Paellas

Mixed Meat Paella - Chicken and chorizo paella

Paella de carne

42	Half Portion	9.95
43	Full Portion	16.95

Mixed Vegetable Paella - Vegetable paella

Paella de verduras (V) (G)

44	Half Portion	7.95
45	Full Portion	12.95

Children's Menu (under 12s only)

48	Cheese & Tomato Pizza & Fries <i>Pizza de queso y tomate y papas fritas</i>	4.95
49	Fish Fingers & Fries <i>Dedos de pescado y papas fritas</i>	4.95
50	Chicken Goujons & Fries - breaded chicken goujons & fries <i>Goujons de pollo empanizado y papas fritas</i>	4.95
51	Meatballs & Fries <i>Albóndigas y Papas Fritas</i>	4.95
52	Omelette & Fries - Spanish omelette & fries <i>Tortilla española y papas fritas</i>	4.95

53	Cheese Omelette & Fries - Spanish omelette with cheese & fries <i>Tortilla de queso y papas fritas</i>	4.95
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Desserts

60	Ice Cream - A choice of 3 scoops of Vanilla, Chocolate, Strawberry <i>Helado</i>	3.95
61	Chocolate Brownie - A rich brownie served with vanilla ice cream <i>brownie de chocolate</i>	4.95
62	Crème Brulee <i>Crème Brulee</i>	4.95
63	Cheesecake (ask your server for today's special) <i>Tarta de queso</i>	4.95
64	Churros - fried-dough pastry with cinnamon sugar, served with chocolate dipping sauce <i>Churros</i>	4.95
65	Chocolate Orange Cake - a chocolate orange sponge cake served with cream <i>Pastel de chocolate y naranja</i>	4.95

Coffee & Teas

Espresso	1.95
Macchiato	2.50
Americano	2.50
Cappuccino	2.95
Latte	2.95
Liqueur Coffee	4.95
Pot of Tea	2.50
Hot Chocolate	3.25

All coffees and tea are available as decaffeinated (ask your server)