

Pan con Allioli (garlic mayonnaise)...£2.25

Pan con Ajo- Garlic bread.....£3.25

Garlic bread with cheese.....£4.25

Bruschetta.....£4.95

Toast with tomato, red onions, garlic, basil & olive oil

Boquerones£4.50

Anchovies marinated in garlic, olive oil and parsley

Pinchos de Pollo £5.95

Grilled chicken sticks marinated in cumin, coriander and ginger

Pollo Picante..... £5.95

Sautéed chicken with chorizo, peppers and chillies

Riñones al Jerez£6.50

Lambs kidney with onions, mushrooms and pancetta

Gambas al Ajillo.....£7.95

Large tiger prawns in garlic, fresh chillies and parsley (no shells)

Gambas Riojana£8.25

Sautéed tiger prawns with chorizo, potatoes & onions (no shells)

Gambas con Allioli£7.95

Large king prawns served cold with garlic mayonnaise

Empanadillas de Espinacas ...£5.95

Spinach, pine nut and feta cheese parcels wrapped in filo pastry

Ensalada de Queso y Bacon ..£6.25

Feta cheese and bacon salad with mustard & olive oil dressing

Queso Frito£5.95

Deep fried Spanish breaded cheese served with cranberry sauce

Paella Mixta£4.75

A tapa portion of paella (chicken, sea food and vegetables)

Chuletas de Cordero£5.50

Char-grill lamb cutlets (2 cutlets per portion)

Chorizo al vino£4.50

Chorizo sausage sautéed with red wine

Patatas Riojana£5.25

Sautéed potatoes with chorizo & onions

Tortilla de patatas£4.50

Traditional Spanish potato & onion omelette

Fabada£6.25

Bean stew with pancetta and chorizo

Aguacate con Cangrejo£7.95

Avocado with fresh crab in a light mayonnaise dressing

Albondigas£6.25

Homemade pork meatballs in a spicy tomato sauce

Champiñones al Romero£4.50

Fresh mushrooms sautéed with garlic and rosemary

Patatas sol y sombra£4.25

Potato wedges with spicy tomato and allioli dip

Patatas Bravas£4.25

Potatoes in spicy tomato sauce & allioli

Croquetas de Cozido£5.95

Pork & chicken potato croquettes With allioli dip

Langostinos Rebozados.....£6.95

Deep fried breaded scampi with allioli dip

Homemade soup of the day .£4.50

Served with bread

MAIN COURSES

Chuletas de Cordero

Lamb cutlets served with mash potatoes and mint sauce

£17.95

Pierna de Cordero

Slow roast lamb shank with peppers, potatoes and red wine

£18.95

Pollo al Ibérico

Char-grill Chicken breast with jamon Serrano, onions, garlic & saffron sauce

£15.95

Pollo a la Crema

Pan fried chicken breast with cream and mushrooms sauce

£13.95

Pinchos Picantes

Marinated Char-grill chicken skewers in coriander, cumin, mix spices and caramelised onion dip

£14.95

Paella Mixta (for two)

Traditional Seafood and meat Spanish paella (minimum two people)

£29.90

Solomillo de Ternera

Char-grill Prime fillet steak served with garlic butter or (green peppercorn, brandy and cream sauce £1.50 supplement)

£23.95

Entrecot de Ternera

Char-grill Sirloin Steak served with cream and mushroom sauce or garlic butter

£18.95



Hígado de Ternera

Calves liver served with bacon, mash potatoes, shallots and red wine sauce

£17.95

Solomillo ibérico

Slow cooked Iberian Pork fillets with mix herbs & garlic, served with apple sauce

£15.95

Penne a la Carbonara

Penne pasta with bacon, mushrooms and cream sauce

£10.95

Pasta Vegeteriana

Penne pasta with mushrooms, spinach and cream (V)

£9.95

Pasta con Albondigas

Linguini pasta with homemade meatballs in a spicy tomato sauce

£12.95

Pasta con Mariscos

Linguini pasta with mix seafood in olive oil and chilly

£15.95

Salmon a la Plancha

Pan cooked Salmon fillet with wholegrain mustard, dill & cream Sauc

£16.95

Filete de Lubina

Filleted Sea Bass with fresh lime and butter sauce

£17.95

