

PICA PICAR BREAD & NIBBLES

JAMÓN & QUESO

CHARCUTERIE

TABLA DE PAN £5.50

Sharing mixed bread board with alioli, extra virgin olive oil and sherry balsamic for dipping

ACEITUNAS GORDAL (VE) (GF) £2.95

Queen & Manzanilla olives from Seville with extra virgin olive oil and oregano

PAN CON TOMATE (VE) £3.95

Freshly toasted ciabbatta bread with garlic, tomato and olive oil

PAN DE LA CASA Y JAMÓN £4.95

Toasted ciabbatta bread with a garlic & tomato “salmorejo”, olive oil and serrano ham

JAMÓN IBÉRICO RESERVA £7/£13

Spain’s famous 24 month dry-aged ham from acorn fed Iberian pigs, served with picos bread-sticks

QUESO MANCHEGO Y MEMBRILLO (N) £6.50

Castillian ewe’s milk cheese aged for 12 months served with a walnut quince jelly & picos bread-sticks

TABLA MIXTA (N) £12.95

A selection of jamón serrano reserva, toasted ciabbatta bread, grated tomatoes, Andalusian olives, manchego cheese, Majorcan almonds and sobrasada

TAPAS STARTERS & SMALL PLATES

TAPAS TIME 3 TAPAS FOR £18 MON - FRI FROM 12PM - 6PM\* (T's & C's apply)

CARNES MEAT

CROQUETAS DE JAMÓN £5.95

Delicious cured ham and creamy béchamel croquettes deep fried until crispy

ALITAS DE POLLO A LA MIEL Y LIMÓN (T) £6.50

Marinated crispy chicken wings with a lemon and honey dressing

ALBÓNDIGAS CON TOMATE £6.75

Spanish style beef and pork meatballs in a rich tomato and vegetable ‘sofrito’ sauce

CHORIZO A LA SIDRA (GF) £6.75

Spiced Asturian sausage roasted with red onion and a vintage cider reduction

TORREZNOS CON MOJOS (T) £7.95

Delicious Crispy slow-cooked pork belly drizzled with a herb mojo verde and a sweet and spicy sauce (+£1 TT)

PESCADOS FISH

CALAMARES FRITOS £6.95

Squid rings deep-fried & served with garlic mayonnaise and fresh lemon

GAMBAS AL AJILLO (GF) £7.95

Delicious pan-fried tiger prawns cooked with a garlic and parsley oil, served with grilled lemon (+£1 TT)

FRITURA MIXTA £7.50

Deep-fried crispy squid, prawns, whitebait and pollock, served with guindillas, alioli and fresh lemon

PULPO A LA GALLEGA (GF) £8.50

Galician octopus layered on baby new potatoes dressed with sweet smoked paprika and olive oil (+£1 TT)

BOQUERONES £5.95

Pickled Anchovies served with a herb mojo verde and rich garlic and tomato dressing

VERDURAS VEGETABLES

BERENJENAS FRITAS (V) £5.95

Crispy fried aubergine strips with a rosemary spiced honey and fresh coriander

PIQUILLOS CON SETAS (V) £5.75

Piquillo pepper gratin filled with a creamy cheese and mushroom béchamel sauce

TORTILLA DE PATATAS (V) (T) £5.95

Classic Spanish omelette with potatoes and onion, made using eggs from Galician free range corn-fed hens

ENSALADA DE TOMATES (V) £6.95

Mixed tomatoes with pickled red onion, topped with goat’s cheese and a herb and olive oil dressing (+£1 TT)

PIMIENTOS DE PADRÓN (VE) (T) £5.95

Fried sweet green peppers from Galicia topped with Maldon Sea Salt and cider reduction

PLATOS PRINCIPALES LARGER PLATES

CODILLO CON PIQUILLOS £10.95

Iberian pork shank slow-roasted over 12 hours served with piquillo peppers a salsa verde

PINCHOS MORUNOS £12.95

Marinated beef skewers served with a spicy mojo picon sauce, piquillo peppers and patatas

BROCHETA DE POLLO (T) £11.95

Marinated juicy chicken in a lemon & garlic glaze, skewered with onion & mixed peppers

SECRETO IBÉRICO £13.95

Tender slow-cooked Iberian pork shoulder served with guindilla peppers

BACALAO CON PIPERRADA £12.95

Pan roasted loin of cod served with a green olive salsa verde and slow cooked red peppers

CALABAZA ASADA (N) (VE) £10.50

Roasted butternut squash with chickpeas, spinach, mushrooms, garlic, peppers and almonds

We recommend with:

Judías Verdes Con Manchego

Champiñones Al Ajo

Ensalada Verde

Guisantes Con Jamon

Garbanzos y Espinacas

Patatas Bravas

PAELLA RICE DISHES

PAELLA DE POLLO (GF) £7.95 TAPAS DISH

Cooked with chicken, green beans, artichokes and red peppers

ARROZ NEGRO (GF) £7.95 TAPAS DISH

Cooked slowly in a traditional terracotta clay pot with shellfish and squid ink

Paella, Spain’s most famous dish, comes from the region of Valencia.

It is traditionally cooked, served and shared from iconic steel pans (from which they acquired their name).

The key to delicious paella is pride, experience and great ingredients.

We use Valencian rice, the richest of stocks for the rice to absorb and give depth of flavour, the best saffron from La Mancha, smoked paprika from Extremadura, and a whole range of other fresh ingredients from across Spain.

ACOMPañAMIENTOS SIDE DISHES

GUISANTES CON JAMÓN £3.50

Garden peas with Jamón, mint, confit onion and slow roasted garlic

CHAMPIÑONES AL AJILLO (VE) (GF) £3.95

A variety of seasonal mushrooms, sautéed in garlic, white wine and parsley

PATATAS BRAVAS (V) (T) £4.50

Fried potatoes with spicy tomato sauce and alioli, or try our garlic crushed new potatoes

GARBANZOS Y ESPINACAS (VE) (N) £4.25

Braised chickpeas with baby spinach, garlic and spices

JUDÍAS VERDES CON MANCHEGO (GF) £4.50

Green beans tossed with extra virgin olive oil, sea salt and topped with manchego

ENSALADA VERDE (VE) £3.95

Baby gem and spinach salad with croutons, beans, olives, cucumber, garlic and manchego dressing

POSTRES DESSERTS

Sharing

TABLA DE POSTRES (N) £8.95

Selection of our tasting desserts for those that can’t decide or who are happy to share

CHURROS CON CHOCOLATE (V) £5.25

Tossed in cinnamon sugar and served with hot dipping chocolate

TARTA DE QUESO £5.95

Burnt Basque cheesecake served with a red berry and vanilla compote

TARTA DE SANTIAGO (N) £5.95

Traditional almond cake served warm with vanilla ice cream and toffee sauce

HELADO VANILLA Y PX (V) (GF) £5.50

Vanilla bean ice cream with a shot of Pedro Ximenez sweet sherry

COULANT DE CHOCOLATE (V) (N) £5.95

Baked to order chocolate fondant with a hint of orange, served with clotted cream

(GF) Gluten-free

(T) Gluten trace

(V) Vegetarian

(VE) Vegan

(N) Nuts



# MENU CARTE

\*A discretionary service charge, which is distributed amongst the team, will be added to your bill. Every effort is made during kitchen preparation to ensure that all of our dishes, including those made of vegetarian ingredients, are not contaminated by allergens; however, we cannot always guarantee this to be the case. Allergen information is available on request.