



# Mother's Day Menu

Bread & olives, any 3 tapas & a dessert



## Platos Para Compartir

Sharing Plates

Tabla De Ibéricos A mixed platter of Serrano ham, aged Iberico Chorizo, Lomo and Manchego cheese	11.5
Tabla De Serrano A platter of sliced Serrano ham	9.5
Plato Combinado Español A mixed platter of Spanish treats made up of Spanish Tortilla with Pixto salsa, Tostada di Sobrassada, Ensalada Andaluza, Serrano ham and Manchego cheese	14.5
Jamón Ibérico A platter of hand carved Jamón Ibérico Cebo de Campo	15
With the addition of Díaz-Miguel Manchego cheese	18

## Tapas de Carne

Meat Dishes

### Albóndigas

Spiced pork and beef meatballs in a rich tomato sauce

### Chorizo Al Vino

Sliced chorizo sausage sautéed in red wine

### Croquetas De Jamón Y Queso

Crisp croquettes stuffed with Serrano ham and mozzarella cheese with garlic alioli

### Solomillo Con Setas

Tender strips of beef marinated in garlic and paprika, sautéed with mushrooms and finished off with cream (£2 Supplement)

### Paella Tapa

A delicious combination of slow cooked Calasparra rice with chicken, pork, morcilla and chickpeas

### Butifarra Negra

Traditional thick cut grilled black pudding topped with home-made apple and onion chutney

### Tajine De Cordero

Tagine of lamb shoulder slow-cooked with paprika, cumin, tomatoes cinnamon, honey, sultanas and apricots (£2 Supplement)

### Pollo Rebozado Con Miel

Chicken fillets in a light crispy batter drizzled with a honey and grain mustard dressing

### Pinchitos Morunos

Moorish pork skewers with a Mojo Picon dipping sauce

### Carrillada De Cerdo

Pork cheeks braised a rich red wine sauce with roasted shallots, thyme and garlic (£2 Supplement)

### Chorizo Y Butifarra Negra

Sautéed chorizo sausage and black pudding in a spicy tomato sauce

### Pollo Marinado

Pan fried, sliced chicken breast marinated in paprika, lemon and coriander, served with chilli yoghurt

## Tapas de Vegetales

Vegetable Dishes

### Tortilla Española (v)

A mainstay of Spanish tapas, tortilla is a thick omelette traditionally filled with sliced potato and onion. We serve ours with Pixto salsa

### Patatas Bravas (v)

Skin-on halved new potatoes in a spicy tomato sauce and alioli

### Pimientos De Padrón (v)

Padron peppers are a strong flavoured small green pepper. We serve them the traditional way, seared in a pan and sprinkled with coarse sea salt

### Ensalada Marroquí (v)

Roasted sweet potato, parsnip and chickpeas mixed with chopped parsley and coriander, topped with a sunblush tomato dressing

### Espárragos A La Parrilla

Grilled asparagus topped with grated Manchego cheese, lemon Hollandaise and crushed black pepper

### Ensalada De Piñones (v)

A salad of pearl couscous with olive oil, cherry tomatoes, Spanish olives, fresh basil and toasted pine nuts

### Patatas Gratinadas (v)

Layers of sliced potato baked with garlic cream and mozzarella cheese

### Ensalada Andaluza (v)

A salad of asparagus tips, artichokes and sunblush tomatoes with a sweet hinamin dressing

### Berenjenas Rellenas De Pimientos (v)

An aubergine shell filled with couscous, peppers, sultanas and a tomato and basil sauce topped off with grated mozzarella cheese

### Queso De Cabra Al Horno

Grilled goats' cheese topped with orange and chilli marmalade

## Tapas de Mariscos Y Pescados

Fish & Shellfish Dishes

### Gambas Pil Pil

Hot roast king prawns with olive oil, fresh chilli, paprika and garlic (£2 Supplement)

### Calamares

Classic calamari rings served with fresh lemon and smoked paprika mayonnaise

### Pescado Adobado

Lightly dusted cod fillet pieces marinated with lemon, paprika and garlic, served with garlic mayonnaise (£2 Supplement)

### Gambas Rebozadas

Tail-on king prawns in a light batter seasoned with coriander, served with garlic mayonnaise dip (£2 Supplement)

### Mejillones A La Marinera

Fresh Shetland mussels cooked in white wine, shallots and garlic, finished off with fresh cream

### Chipirones

Crisp fried baby squid served with fresh lemon and garlic mayonnaise (£2 Supplement)

### Boquerones En Vinagre

Freshly marinated anchovies

### Gambas A La Plancha

Large king prawns marinated in garlic and pan-fried with coriander, served with a chilli and tomato concasse (£2 Supplement)

An allergens guide for all our dishes is available.

A gluten free menu is available on request