

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

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	4.9
Patatas Bravas (v) Skin-on halved new potatoes in a spicy tomato sauce and alioli	4.7
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	5.6
Ensalada Marroquí (v) Roasted sweet potato, parsnip and chickpeas mixed with chopped parsley and coriander, topped with a sunblush tomato dressing	4.9
Espárragos A La Parrilla Grilled asparagus topped with grated Manchego cheese, lemon Hollandaise and crushed black pepper	6.4
Ensalada De Piñones (v) A salad of pearl couscous with olive oil, cherry tomatoes, Spanish olives, fresh basil and toasted pine nuts	4.9
Patatas Gratinadas (v) Layers of sliced potato baked with garlic cream and mozzarella cheese	4.8
Ensalada Andaluza (v) A salad of asparagus tips, artichokes and sunblush tomatoes with a sweet hinamin dressing	5.9
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	5.4
Queso De Cabra Al Horno Grilled goats' cheese topped with orange and chilli marmalade	5.7

Tapas de Carne

Meat Dishes

Albóndigas Spiced pork and beef meatballs in a rich tomato sauce	5.7
Chorizo Al Vino Sliced chorizo sausage sautéed in red wine	5.8
Croquetas De Jamón Y Queso Crisp croquettes stuffed with Serrano ham and mozzarella cheese with garlic alioli	5.8
Solomillo Con Setas Tender strips of beef marinated in garlic and paprika, sautéed with mushrooms and finished off with cream	7.2
Paella Tapa A delicious combination of slow cooked Calasparra rice with chicken, pork, morcilla and chickpeas	5.6
Butifarra Negra Traditional thick cut grilled black pudding topped with home-made apple and onion chutney	5.4
Tajine De Cordero Tagine of lamb shoulder slow-cooked with paprika, cumin, tomatoes, cinnamon, honey, sultanas and apricots	7.2
Carrillada De Cerdo Pork cheeks braised in a rich red wine sauce with roasted shallots, thyme and garlic	6.9
Pinchitos Morunos Moorish pork skewers with a Mojo Picon dipping sauce	6.9
Pollo Rebozado Con Miel Chicken fillets in a light crispy batter drizzled with a honey and grain mustard dressing	6.7
Chorizo Y Butifarra Negra Sautéed chorizo sausage and black pudding in a spicy tomato sauce	6.2
Carne De Res Picante Spicy strips of beef on a bed of rocket with Manchego cheese and chorizo oil	6.5
Pollo Marinado Pan fried, sliced chicken breast marinated in paprika, lemon and coriander, served with chilli yoghurt	6.2

An allergens guide for all our dishes is available on request. A gluten free menu is available.

Tapas de Mariscos Y Pescados

Fish & Shellfish Dishes

Calamares Classic calamari rings served with fresh lemon and smoked paprika alioli	5.9
Gambas Pil Pil Hot roast king prawns with olive oil, fresh chilli, paprika and garlic	6.9
Salmón Con Chorizo A rich tomato, chorizo and chickpea cassoulet with roasted salmon topped with mint yoghurt and crispy leeks	7.4
Pescado Adobado Lightly dusted cod fillet pieces marinated with lemon, paprika and garlic, served with garlic alioli	7.2
Vieiras Con Serrano Seared Scottish king scallops served on basil creamed leeks and garnished with crisp Serrano ham	9.9
Mejillones A La Marinera Fresh Shetland mussels cooked in white wine, shallots and garlic, finished off with fresh cream	6.2
Gambas Rebozadas Tail-on king prawns in a light batter seasoned with coriander, served with garlic alioli	7.2
Chipirones Crisp fried baby squid served with fresh lemon and garlic alioli	6.2
Boquerones En Vinagre Freshly marinated anchovies	4.4
Gambas A La Plancha Large king prawns in garlic, pan-fried with coriander, chilli and tomato concasse	8.0

Paellas

Our delicious paellas are cooked with Calasparra rice which is grown in the region around the ancient city of Murcia in southern Spain. Topped with your choice of meat and seafood, we serve ours in a traditional round steel paella pan; great for sharing

Paella De Carne Served with chicken, pork, Spanish morcilla, mushrooms and fresh asparagus	25
Paella Mixta Served with chicken, North Atlantic cod, squid and Shetland mussels, topped with 2 large shell-on king prawns	26
Paella De Mariscos Served with North Atlantic cod, squid and Shetland mussels, topped with 2 large shell-on king prawns	27

We suggest our paellas serve 2. As they are freshly prepared, please allow 25 minutes

Acompañamientos

Sides

Pan Fresco A basket of mixed bread served with olive oil	3.5	Bollo Al Ajillo Small bread loaf baked with garlic butter	3.7
Pan Catalán Toasted crusty bread with seasoned tomato, garlic and extra virgin olive oil	3.7	Aceitunas Aliñadas Marinated Spanish olives	3.0
Pan De Ajo Con Queso Small bread loaf baked with garlic butter and cheese	3.9	Patatas Fritas French fries	3.5

Menú Del Día

PRICED PER PERSON AND SHARED BETWEEN TWO, OUR MENU "DEL DIA" OFFERS A SELECTION OF VEGETABLES, MEAT AND FISH SERVED OVER TWO COURSES.

Pan Fresco Y Aceitunas Aliñadas

A basket of mixed bread served with marinated Spanish olives and olive oil

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

Pollo Rebozado Con Miel

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

Patatas Bravas (v)

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

Chorizo Al Vino

Sliced chorizo sautéed in red wine

Queso De Cabra Al Horno

Grilled goats' cheese topped with orange and chilli marmalade

Berenjenas Rellenas De Pimientos (v)

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

Chipirones

Crisp fried baby squid served with fresh lemon and garlic alioli

Solomillo Con Setas

Tender strips of beef marinated in garlic and paprika, sautéed with mushrooms and finished off with cream

Patatas Gratinadas (v)

Layers of sliced potato baked with garlic cream and mozzarella cheese

Gambas Pil Pil

Hot roast king prawns with olive oil, fresh chilli, paprika and garlic

Pollo Rebozado Con Miel

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

£22.95 per person

£25.95 per person