

Menú Especial

MONDAY TO FRIDAY 12.00PM TO 6.30PM
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ANY 3 TAPAS FROM £12.95 PP
ANY 3 TAPAS & DESSERT FROM £15.95 PP

MAY NOT BE USED WITH ANY OTHER OFFER OR DISCOUNT

Platos Para Compartir

Sharing Plates

Tabla De Ibéricos A mixed platter of Serrano ham, aged Iberico Chorizo, Lomo and Manchego cheese	11.50
Tabla De Serrano A platter of sliced Serrano ham	9.50
Plato Combinado Español A mixed platter of Spanish treats made up of Spanish tortilla with Pixto salsa, tostada di sobrasada, ensalada Andaluza, Serrano ham and Manchego cheese	14.50

Tapas de Carne

Meat Dishes

Albóndigas

Sliced 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 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 in garlic, pan-fried with coriander, chilli and tomato concasse (£2 Supplement)