

# Graduation Menu

GLASS OF CAVA ON ARRIVAL  
ANY 3 TAPAS & DESSERT FROM £21.95 PP

## 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)

## 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



## Postres

### Desserts

- Bagatela Andaluz**  
A delicious trifle with a twist made with raspberries, Amaretti biscuits & sugared almonds
- Pastel De Queso**  
Our home-made praline cheesecake served with a salted caramel and honeycomb tuile
- Tarta De Chocolate**  
A rich chocolate torte served with Mascarpone cream & crystallised orange zest
- Crema Catalana (gf)**  
A traditional crème brûlée
- Helado De Vanilla**  
Delicious vanilla ice cream served in a tuile basket & garnished with a strawberry

