



Platos Para Compartir

Sharing Plates

TABLA DE IBÉRICOS (gf) A mixed platter of Serrano ham, aged Iberico Chorizo, Lomo & Manchego cheese	11.5	PLATO COMBINADO ESPAÑOL A mixed platter of Spanish tortilla, Tostada di Sobrassada, Ensalada Andaluza, Serrano ham & Manchego cheese	14.5	TABLA DE SERRANO (gf) A platter of thinly sliced Serrano ham served with a drizzle of extra virgin olive oil	9.5
--	------	---	------	---	-----

Tapas de Vegetales

Vegetable Dishes

TORTILLA ESPAÑOLA (v) A traditional mainstay of Spanish tapas, tortilla is a thick omelette filled with sliced potato & onion. We serve ours with Pixto salsa	4.9
ENSALADA ANDALUZA (vg) A salad of asparagus tips, artichokes & sun blush tomatoes with a sweet hinamin dressing	5.9
ENSALADA FRESCA DE MALLORCA (vg) (gf) A salad of butter beans, roasted sweet potato, red onion, cherry tomatoes, coriander, parsley, pomegranate seeds & fresh mint with a sherry vinaigrette	4.9
PATATAS BRAVAS (v) Skin-on halved new potatoes in a spicy tomato sauce & alioli	4.7
ESPÁRRAGOS A LA PARRILLA (gf) Grilled asparagus topped with grated Manchego cheese, lemon Hollandaise & crushed black pepper	6.4
ENSALADA DE PIÑONES (v) A salad of pearl couscous, cherry tomatoes and Spanish olives, tossed with lemon, olive oil, sea salt, fresh basil & toasted pine nuts	4.9
PATATAS GRATINADAS (v) (gf) Layers of sliced potato baked with garlic cream & mozzarella cheese	4.8
PIMIENTOS DE PADRÓN (vg) (gf) Padron peppers are a strong flavoured small green pepper. We serve them the traditional way, seared in a pan & sprinkled with coarse sea salt	5.6
BERENJENAS RELLENAS DE PIMIENTOS (v) An aubergine shell filled with couscous, peppers and sultanas in tomato & basil sauce topped off with grated mozzarella cheese	5.4
QUESO DE CABRA AL HORNO (gf) Grilled round of goats' cheese topped with home-made orange & chilli marmalade (contains gelatine)	5.7

Paellas

Our delicious paellas are cooked with Calasparra rice, a variety native to the region around the ancient city of Murcia in southern Spain, all topped with your choice of meat & seafood. We serve ours in a traditional round steel paella pan and great for sharing

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

PAELLA DE CARNE (gf) Served with chicken, pork, Spanish morcilla, mushrooms & fresh asparagus	25
PAELLA MIXTA (gf) Served with chicken, North Atlantic cod, squid & Shetland mussels, topped with 2 large shell-on king prawns	26
PAELLA DE MARISCOS (gf) Served with North Atlantic cod, squid & Shetland mussels, topped with 2 large shell-on king prawns	27

Tapas de Mariscos

Fish & Shellfish Dishes

CALAMARES Crisp-fried classic calamari rings served with fresh lemon & smoked paprika alioli	5.9
MEJILLONES A LA MARINERA (gf) Fresh Shetland mussels cooked in white wine, shallots & garlic, finished off with fresh cream	6.3
GAMBAS PIL PIL (gf) Hot roast king prawns with olive oil, chilli, paprika & garlic	6.9
PESCADO ADOBADO Lemon, paprika and garlic marinated cod fillet pieces, lightly dusted & crisp-fried, served with garlic alioli	7.5
VIEIRAS AVELLANAS Two seared Scottish king scallops served in their shells with toasted breadcrumbs, chopped hazelnuts & lime butter	9.9
LUBINA CON SALSA MEDITERRÁNEA (gf) Fillet of sea bass with slow-cooked red peppers, garlic, paprika, chilli, black olives, capers & anchovies	8.9
BOQUERONES EN VINAGRE (gf) Freshly marinated anchovies	4.4
GAMBAS A LA PLANCHA (gf) Large king prawns marinated in garlic and pan-fried with coriander, served with a chilli & tomato concasse	7.9
GAMBAS REBOZADAS Tail-on king prawns in a light batter seasoned with coriander, served with garlic alioli	7.5
CHIPIRONES Crisp fried baby squid served with fresh lemon & garlic alioli	6.5

Menú Especial

A TASTING MENU, PRICED PER PERSON, SHARED BETWEEN TWO

Plato Combinado Español
Served with a basket of bread & Spanish olives

Menú Especial

Pollo Rebozado Con Miel
Patatas Bravas (v)
Chorizo Al Vino (gf)
Queso De Cabra Al Horno
Berenjenas Rellenas De Pimientos (v)

£23.95 pp

Menú Especial Reserva

Chipirones
Solomillo Con Setas (gf)
Patatas Gratinadas (v)
Gambas Pil Pil (gf)
Pollo Rebozado Con Miel

£26.95 pp

Tapas de Carne

Meat Dishes

ALBÓNDIGAS Traditional spiced pork & beef meatballs in a rich tomato sauce	5.9
CHORIZO AL VINO (gf) Sliced chorizo sautéed in red wine	5.9
CROQUETAS DE JAMÓN Y QUESO Crisp croquettes stuffed with Serrano ham & mozzarella cheese, served with garlic alioli	5.9
SOLOMILLO CON SETAS (gf) Tender strips of beef fillet sautéed with mushrooms, finished off with smoked paprika, garlic & cream	7.4
CHULETAS DE CORDERO Grilled tender 48 hours marinated lamb chops with a pomegranate glaze, coriander & pomegranate seeds	7.9
PINCHITOS MORUNOS Moorish pork skewers with a Mojo Picon dipping sauce	6.9
BUTIFARRA NEGRA Traditional thick cut grilled black pudding topped with home-made apple & onion chutney	5.7
TAJINE DE CORDERO Tagine of lamb shoulder slow-cooked with paprika, cumin, tomatoes, cinnamon, honey, sultanas & apricots	7.5
CARRILLADA DE CERDO Pork cheeks braised in Spanish blonde beer & sweet sherry with thyme, garlic & puy lentils	6.9
CROQUETAS DE PUCHERO ANDALUZAS Our delicious crisp croquettes filled with slow-cooked beef in red wine, served with sweet quince purée	6.8
POLLO REBOZADO CON MIEL Chicken fillets in a light crispy batter drizzled with a honey & grain mustard dressing	6.9
CHORIZO Y BUTIFARRA NEGRA Sautéed chorizo sausage & black pudding in a spicy tomato sauce	6.5
POLLO MARINADO (gf) Pan fried, sliced chicken breast marinated in paprika, lemon & coriander, served with chilli yoghurt	6.2

Acompañamientos

Sides

BOLLO AL AJILLO Small bread loaf baked with garlic butter	3.7
ACEITUNAS ALIÑADAS (gf) Marinated Spanish olives	3.0
PATATAS FRITAS French fries	4.0
PAN FRESCO (gf) A basket of mixed bread served with olive oil. Gluten free bread is available on request	3.0
PAN CATALÁN Toasted crusty bread with seasoned tomato, garlic & extra virgin olive oil	3.7
PAN DE AJO CON QUESO Small bread loaf baked with garlic butter & cheese	3.9
ENSALADA MIXTA (vg) A salad of seasonal leaves, mixed peppers, cherry tomatoes, grilled asparagus, cucumber & hinamin dressing	4.0