

Any 3 tapas from £12.95pp
Monday to Thurs 12.00 to 6.30pm
Friday 12.00 to 6.00pm

Lunch & Pre-Theatre

Any 3 tapas & dessert from £16.95pp
Monday to Thurs 12.00 to 6.30pm
Friday 12.00 to 6.00pm

Platos Para Compartir

TABLA DE IBÉRICOS (gf) 11.5
A mixed platter of Serrano ham, aged Iberico Chorizo, Lomo & Manchego cheese

PLATO COMBINADO ESPAÑOL 14.5
A mixed platter of Spanish tortilla, Tostada di Sobrassada, Ensalada Andaluza, Serrano ham & Manchego cheese

TABLA DE SERRANO (gf) 9.5
A platter of thinly sliced Serrano ham served with a drizzle of extra virgin olive oil

Tapas de Vegetales

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

ENSALADA ANDALUZA (v)
A salad of asparagus tips, artichokes & sun blush tomatoes with a sweet hinamin dressing

ENSALADA FRESCA DE MALLORCA (v) (gf)
A salad of butter beans, roasted sweet potato, red onion, cherry tomatoes, coriander, parsley, pomegranate seeds & fresh mint with a sherry vinaigrette

PATATAS BRAVAS (v)
Skin-on halved new potatoes in a spicy tomato sauce & alioli

ESPÁRRAGOS A LA PARRILLA (gf)
Grilled asparagus topped with grated Manchego cheese, lemon Hollandaise & crushed black pepper

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

PATATAS GRATINADAS (v) (gf)
Layers of sliced potato baked with garlic cream & mozzarella cheese

PIMIENTOS DE PADRÓN (v) (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

BERENJENAS RELLENAS DE PIMIENTOS (v)
An aubergine shell filled with couscous, peppers and sultanas in tomato & basil sauce topped off with grated mozzarella cheese

QUESO DE CABRA AL HORNO (gf)
Grilled round of goats' cheese topped with home-made orange & chilli marmalade (contains gelatine)

Tapas de Mariscos

CALAMARES
Crisp-fried classic calamari rings served with fresh lemon & smoked paprika alioli

LUBINA CON SALSA MEDITERRÁNEA (gf)
Fillet of sea bass with slow-cooked red peppers, garlic, paprika, chilli, black olives, capers & anchovies (£2 Supplement)

GAMBAS PIL PIL (gf)
Hot roast king prawns with olive oil, chilli, paprika & garlic (£2 Supplement)

PESCADO ADOBADO
Lemon, paprika and garlic marinated cod fillet pieces, lightly dusted & crisp-fried, served with garlic alioli (£2 Supplement)

CHIPIRONES
Crisp fried baby squid served with fresh lemon & garlic alioli (£2 Supplement)

MEJILLONES A LA MARINERA (gf)
Fresh Shetland mussels cooked in white wine, shallots & garlic, finished off with fresh cream

BOQUERONES EN VINAGRE (gf)
Freshly marinated anchovies

GAMBAS A LA PLANCHA (gf)
Large king prawns marinated in garlic and pan-fried with coriander, served with a chilli & tomato concasse (£2 Supplement)

GAMBAS REBOZADAS
Tail-on king prawns in a light batter seasoned with coriander, served with garlic alioli

Tapas de Carne

ALBÓNDIGAS
Traditional spiced pork & beef meatballs in a rich tomato sauce

CHORIZO AL VINO (gf)
Sliced chorizo sautéed in red wine

CROQUETAS DE JAMÓN Y QUESO
Crisp croquettes stuffed with Serrano ham & mozzarella cheese, served with garlic alioli

SOLOMILLO CON SETAS (gf)
Tender strips of beef fillet sautéed with mushrooms, finished off with smoked paprika, garlic & cream (£2 Supplement)

PINCHITOS MORUNOS
Moorish pork skewers with a Mojo Picon dipping sauce

BUTIFARRA NEGRA
Traditional thick cut grilled black pudding topped with home-made apple & onion chutney

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

CARRILLADA DE CERDO
Pork cheeks braised in Spanish blonde beer & sweet sherry with thyme, garlic & puy lentils (£2 Supplement)

CROQUETAS DE PUCHERO ANDALUZAS
Our delicious crisp croquettes filled with slow-cooked beef in red wine, served with sweet quince purée

POLLO REBOZADO CON MIEL
Chicken fillets in a light crispy batter drizzled with a honey & grain mustard dressing

CHORIZO Y BUTIFARRA NEGRA
Sautéed chorizo sausage & black pudding in a spicy tomato sauce

POLLO MARINADO (gf)
Pan fried, sliced chicken breast marinated in paprika, lemon & coriander, served with chilli yoghurt

CHULETAS DE CORDERO
Grilled tender 48 hours marinated lamb chops with a pomegranate glaze, coriander & pomegranate seeds (£2 Supplement)

Acompañamientos

Bread loaf baked with garlic butter 3.7

Bread loaf baked with garlic butter & cheese 3.9

Marinated Spanish olives (gf) 3.0

French fries 4.0

A basket of bread served with olive oil 3.5

Toasted bread with tomato, garlic & olive oil 3.7

Mixed Salad (vg) 3.7

Postres

TARTA DE CHOCOLATE
Home-made chocolate tart, Seville orange caramel & vanilla ice cream

POSSET DE LIMÓN
Home-made lemon posset, fresh raspberries, shaved white chocolate & Scottish shortbread

PASTEL DE QUESO
Our home-made praline cheesecake served with a salted caramel and honeycomb tuile

HELADO DE VAINILLA
Delicious vanilla ice cream served in a tuile basket and garnished with a strawberry

CREMA CATALANA (gf)
A traditional Crème brûlée

CHURROS
Hand piped doughnut sticks served with a hot chocolate dipping sauce