

Spanish Sundays

Any 3 tapas & dessert from £17.95 | Available all day

Sunday Starters

Sunday was made for these...

KIR ESPAÑOL Chambord raspberry liqueur & Cava Brut Vilarnau. Fabulous!	6.95	BLOODY MARY VODKA! More VODKA? Tomato juice, all the spices, capped with sherry. Why not?	8.45	VILARNAU CAVA ROSADO Spanish Sundays always start with a rosé & sparkles combo	6.95
MIMOSA Classic Vilarnau Cava Brut & orange juice makes every Sunday a sunny day!	6.95	NEGRONI Something stronger? Bombay Sapphire, Campari and a dash of Martini Rosso	6.75	WHISKEY SOUR A classic un-winder! Whisky, something sweet, lemon or lime, egg white to finish	7.45

For the Table

Enjoy a drink, some nibbles, relax...

PAN FRESCO (gf) A basket of mixed bread served with olive oil. Gluten free bread is available on request	3.5	ACEITUNAS ALIÑADAS (gf) Marinated Spanish olives	3.0	PAN CATALÁN Toasted crusty bread with seasoned tomato, garlic & extra virgin olive oil	3.7
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

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

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

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 (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

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 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 hour marinated lamb chops with a pomegranate glaze, coriander & pomegranate seeds (£2 Supplement)

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

CHIPIRONES
Crisp fried baby squid served with fresh lemon & garlic alioli

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 (£2 Supplement)

Acompañamientos

Sides

BOLLO AL AJILLO 3.7
Small bread loaf baked with garlic butter

ACEITUNAS ALIÑADAS (gf) 3.0
Marinated Spanish olives

PATATAS FRITAS 4.0
French fries

PAN FRESCO (gf) 3.5
A basket of mixed bread served with olive oil. Gluten free bread is available on request

PAN CATALÁN 3.7
Toasted crusty bread with seasoned tomato, garlic & extra virgin olive oil

PAN DE AJO CON QUESO 3.9
Small bread loaf baked with garlic butter & cheese

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) 25
Served with chicken, pork, Spanish morcilla, mushrooms & fresh asparagus

PAELLA MIXTA (gf) 26
Served with chicken, North Atlantic cod, squid & Shetland mussels, topped with 2 large shell-on king prawns

PAELLA DE MARISCOS (gf) 27
Served with North Atlantic cod, squid & Shetland mussels, topped with 2 large shell-on king prawns

Postres

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

POSSET DE LIMON
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 VANILLA
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