



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) 4.9
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) 5.9
A salad of asparagus tips, artichokes & sun blush tomatoes with a sweet hinamin dressing

ENSALADA FRESCA DE MALLORCA (vg) (gf) 4.9
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) 4.7
Skin-on halved new potatoes in a spicy tomato sauce & alioli

ESPÁRRAGOS A LA PARRILLA (gf) 6.4
Grilled asparagus topped with grated Manchego cheese, lemon Hollandaise & crushed black pepper

ENSALADA DE PIÑONES (v) 4.9
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) 4.8
Layers of sliced potato baked with garlic cream & mozzarella cheese

PIMIENTOS DE PADRÓN (vg) (gf) 5.6
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) 5.4
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) 5.7
Grilled round of goats' cheese topped with home-made orange & chilli marmalade (contains gelatine)

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

Tapas de Mariscos

Fish & Shellfish Dishes

CALAMARES 5.9
Crisp-fried classic calamari rings served with fresh lemon & smoked paprika alioli

MEJILLONES A LA MARINERA (gf) 6.3
Fresh Shetland mussels cooked in white wine, shallots & garlic, finished off with fresh cream

GAMBAS PIL PIL (gf) 6.9
Hot roast king prawns with olive oil, chilli, paprika & garlic

PESCADO ADOBADO 7.5
Lemon, paprika and garlic marinated cod fillet pieces, lightly dusted & crisp-fried, served with garlic alioli

VIEIRAS CON SERRANO (gf) 9.9
Seared Scottish king scallops on basil scented creamed leeks with Serrano crisps

LUBINA CON SALSA MEDITERRÁNEA (gf) 8.9
Fillet of sea bass with slow-cooked red peppers, garlic, paprika, chilli, black olives, capers & anchovies

BOQUERONES EN VINAGRE (gf) 4.4
Freshly marinated anchovies

GAMBAS A LA PLANCHA (gf) 7.9
Large king prawns marinated in garlic and pan-fried with coriander, served with a chilli & tomato concasse

GAMBAS REBOZADAS 7.5
Tail-on king prawns in a light batter seasoned with coriander, served with garlic alioli

PAELLA VALENCIANA (gf) 6.9
Mixed seafood and shellfish paella with Calasparra rice flavoured with saffron

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 5.9
Traditional spiced pork & beef meatballs in a rich tomato sauce

CHORIZO AL VINO (gf) 5.9
Sliced chorizo sautéed in red wine

CROQUETAS DE JAMÓN Y QUESO 5.9
Crisp croquettes stuffed with Serrano ham & mozzarella cheese, served with garlic alioli

SOLOMILLO CON SETAS (gf) 7.4
Tender strips of beef fillet sautéed with mushrooms, finished off with smoked paprika, garlic & cream

CHULETAS DE CORDERO 7.9
Grilled tender 48 hours marinated lamb chops with a pomegranate glaze, coriander & pomegranate seeds

PINCHITOS MORUNOS 6.9
Moorish pork skewers with a Mojo Picon dipping sauce

BUTIFARRA NEGRA 5.7
Traditional thick cut grilled black pudding topped with home-made apple & onion chutney

TAJINE DE CORDERO 7.5
Tagine of lamb shoulder slow-cooked with paprika, cumin, tomatoes, cinnamon, honey, sultanas & apricots

CARRILLADA DE CERDO 6.9
Pork cheeks braised in Spanish blonde beer & sweet sherry with thyme, garlic & puy lentils

CROQUETAS DE PUCHERO ANDALUZAS 6.8
Our delicious crisp croquettes filled with slow-cooked beef in red wine, served with sweet quince purée

POLLO REBOZADO CON MIEL 6.9
Chicken fillets in a light crispy batter drizzled with a honey & grain mustard dressing

CHORIZO Y BUTIFARRA NEGRA 6.5
Sautéed chorizo sausage & black pudding in a spicy tomato sauce

POLLO MARINADO (gf) 6.2
Pan fried, sliced chicken breast marinated in paprika, lemon & coriander, served with chilli yoghurt

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) 3.0
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

ENSALADA MIXTA (vg) 4.0
A salad of seasonal leaves, mixed peppers, cherry tomatoes, grilled asparagus, cucumber & hinamin dressing