

PLATOS PARA COMPARTIR SHARING PLATES

TABLA DE IBÉRICOS GF £14⁴⁵

A mixed platter of Serrano ham, aged Ibérico Chorizo, Lomo and Manchego cheese.

PLATO COMBINADO ESPAÑOL £17⁴⁵

A mixed platter of Serrano ham, aged Ibérico Chorizo, Lomo, Tostada di Sobrassada, Ensalada Andaluza and Manchego cheese.

TABLA DE SERRANO GF £11⁵⁰

A platter of thinly sliced Serrano ham with a drizzle of extra virgin olive oil.

TAPAS DE VEGETALES VEGETABLE DISHES

TORTILLA ESPAÑOLA A thick Spanish omelette filled with sliced potato and onion with Pixto salsa.	£6 ⁴⁵
ENSALADA ANDALUZA VG Asparagus tips, artichokes, sun blush tomatoes and sweet hinamin dressing.	£7 ⁴⁵
ENSALADA FRESCA DE MALLORCA VG GF Butter bean salad with roasted sweet potato, red onion, cherry tomatoes, coriander, parsley, pomegranate seeds, fresh mint and sherry vinaigrette.	£6 ⁴⁵
CHAMPIÑONES GRATINADOS V Baked woodland mushrooms, baby spinach, white wine and cream with queso fresco crumb and tostadas.	£7 ⁴⁵
PATATAS BRAVAS Fried cubed potatoes, spicy tomato sauce and alioli.	£5 ⁹⁵
ENSALADA DE LENTEJAS V Puy lentil salad with red peppers, carrot, red onion, mint and cucumber with honey & mustard vinaigrette.	£5 ⁹⁵
BERENJENA AL HORNO V Baked aubergine, pomegranate dressing, mint yoghurt and pomegranate seeds.	£7 ⁷⁵
ESPÁRRAGOS A LA PARRILLA GF Grilled asparagus, Manchego cheese, lemon hollandaise and crushed black pepper.	£7 ⁹⁵
PATATAS GRATINADAS V GF Layers of sliced potato, baked with garlic cream and mozzarella cheese.	£6 ²⁵
PIMIENTOS DE PADRÓN VG GF Strong flavoured small green peppers, seared in a pan and sprinkled with coarse sea salt.	£7 ⁴⁵
QUESO DE CABRA AL HORNO GF Grilled round of goats' cheese with our own orange & chilli marmalade.	£7 ²⁵

SANGRIA?

SIP UP SOME SUNSHINE WITH
ONE OF OUR VIBRANT PITCHERS

CLASSIC SANGRIA £17⁹⁵
CAVA SANGRIA £21⁹⁵

PAELLAS

We suggest our paellas serve 2 people.
As they are cooked to order, please allow 25 minutes.

PAELLA DE CARNE GF Served with chicken, pork, Spanish morcilla, mushrooms and fresh asparagus.	£29 ⁹⁵
PAELLA MIXTA GF Served with chicken, haddock, calamari, king prawns & Shetland mussels, topped with two large shell-on king prawns.	£32 ⁹⁵
PAELLA DE MARISCOS GF Served with haddock, calamari, king prawns & Shetland mussels, topped with two large shell-on king prawns.	£34 ⁹⁵

TAPAS DE CARNE MEAT DISHES

ALBÓNDIGAS Traditional spiced pork & beef meatballs in rich tomato sauce.	£7 ⁴⁵
CHORIZO AL VINO GF Sliced Spanish chorizo sautéed in red wine.	£7 ⁴⁵
CROQUETAS DE JAMÓN Y QUESO Crisp croquettes stuffed with Serrano ham & mozzarella cheese with alioli.	£7 ⁴⁵
POLLO AL AJILLO GF A classic Spanish dish of chicken thighs roasted with chicken stock, garlic, rosemary and red chilli.	£8 ⁹⁵
POLLO Y PANCETA Skewers of chicken, pancetta and red onion marinated in chimichurri, with rocket, pine nuts and chimichurri salsa.	£8 ⁹⁵
PICANHA A LA PARILLA GF Pan-seared strips of rump steak marinated in cumin & red chilli with Mojo sauce and rocket.	£11 ⁹⁵
PINCHITOS ANDALUCES GF Grilled pork skewers marinated in Adobo spices, garlic, rosemary and coriander, with garlic, lemon & mint yoghurt, spicy slaw and rocket.	£8 ⁹⁵
BUTIFARRA NEGRA Traditional thick cut grilled black pudding topped with apple & onion chutney.	£6 ⁹⁵
TAJINE DE CORDERO Tagine of lamb slow-cooked with paprika, cumin, tomatoes, cinnamon, sultanas and apricots.	£9 ⁷⁵
POLLO REBOZADO CON MIEL Chicken fillets in light and crispy batter drizzled with honey & grain mustard dressing.	£8 ²⁵
CHORIZO Y BUTIFARRA NEGRA Sautéed Spanish chorizo and black pudding in spicy tomato sauce.	£8 ⁴⁵

ACOMPAÑAMIENTOS SIDES

BOLLO AL AJILLO V Small bread loaf baked with garlic butter.	£4 ⁹⁵	PAN FRESCO VG A basket of mixed bread with olive oil.	£4 ²⁵
ACEITUNAS ALIÑADAS VG GF Marinated Spanish olives.	£4 ²⁵	PAN DE AJO CON QUESO V Small bread loaf baked with garlic butter and cheese.	£5 ⁸⁵
PATATAS FRITAS French fries.	£4 ⁸⁵	ENSALADA MIXTA VG Mixed salad of seasonal leaves, mixed peppers, cherry tomatoes, grilled asparagus, cucumber and sweet hinamin dressing.	£5 ²⁵
PAN CATALÁN VG Toasted crusty bread, seasoned tomato, garlic and olive oil.	£4 ²⁵		

MENÚS ESPECIALES

A tasting menu, priced per person, shared between two

MENÚ ESPECIAL £28⁹⁵pp

Tabla De Ibéricos GF
Served with bread & Spanish olives VG

Pollo Rebozado Con Miel
Patatas Bravas | Berenjena Al Horno V
Chorizo Y Butifarra Negra
Queso De Cabra Al Horno GF

MENÚ ESPECIAL RESERVA £30⁹⁵pp

Tabla De Ibéricos GF
Served with bread & Spanish olives VG

Calamares Fritos | Pollo Al Ajillo GF
Tajine De Cordero | Gambas Pil Pil GF
Patatas Gratinadas V GF

TAPAS DE MARISCOS FISH & SHELLFISH DISHES

CALAMARES FRITOS Classic crisp-fried calamari served with lime mayo.	£7 ⁹⁵
MEJILLONES A LA MARINERA GF Fresh Shetland mussels cooked in white wine, shallots & garlic, finished off with cream.	£7 ⁹⁵
GAMBAS REBOZADAS Large king prawns, lightly floured and crisp-fried, tossed in our own sweet chilli sauce with crispy rocket.	£8 ⁹⁵
GAMBAS PIL PIL GF King prawns roasted in olive oil, chilli, paprika and garlic.	£8 ⁷⁵
PESCADO ADOBADO Lemon, paprika & garlic marinated haddock pieces, lightly dusted, crisp-fried and served with alioli.	£9 ²⁵
GAMBAS A LA PLANCHA GF Grilled extra-large king prawns with anchovy butter.	£13 ⁹⁵
BOQUERONES EN VINAGRE GF Marinated white anchovies.	£5 ²⁵
VIEIRAS CON SERRANO Seared Scottish king scallops, basil & leek cream sauce, Serrano crumble and crispy rocket.	£14 ⁹⁵
GAMBAS PICANTES GF Large king prawns marinated in garlic and pan-fried with a green chilli, coriander and tomato sauce.	£8 ⁹⁵
PAELLA TAPA GF King prawns and Spanish chorizo with rice, lemon and alioli.	£8 ⁷⁵

IF YOU HAVE A FOOD ALLERGY, PLEASE ASK FOR THE ALLERGEN GUIDE AS NOT ALL DISH INGREDIENTS ARE LISTED ON THE MENU.

SPANISH BREAKFAST

SERVED DAILY

SCAN QR CODE FOR BOOKING & MENU



CAVA Y SANGRIA

125ml | Bottle

Glass | Pitcher

CAVA BRUT RESERVA
VILARNAU. PENEDES

£7.95 | £29.95

This Cava is aged for longer giving it wonderful toasty notes, balanced with a crisp finish.

VILARNAU CAVA BRUT
RESERVA ROSÉ "GAUDI". PENEDES

£7.95 | £29.95

Gaudi's favourite Cava, vibrant summer fruit flavours framed with fresh acidity.

SANGRIA

£7.25 | £17.95

Drink in the essence of Spanish summertime with our unique take on this thirst quenching cocktail.

CAVA SANGRIA

£21.95

For that extra special Sangria moment, why not treat yourself to a pitcher of Cava Sangria made with Cava Brut Vilarnau and apple juice.

VINO

175ml | Bottle

VINO BLANCO

CAL Y CANTO BLANCO,
LA MANCHA VERDEJO

£6.45 | £23.95

A very light, fruity and refreshing white wine.

LA MUREDA,
ORGANIC SAUVIGNON BLANC

£6.95 | £25.95

An organic wine with crisp citrus fruit and a dry zingy finish.

VIURA BERONIA, RIOJA
BLANCO VG

£7.45 | £27.95

A fresh, crisp, dry white wine with zingy acidity and citrus notes.

VINO TINTO

CAL Y CANTO TINTO,
LA MANCHA. TEMPRANILLO

£6.45 | £23.95

A light and fruity red which goes well, with or without food.

LA MUREDA,
CASTILLA. ORGANIC MERLOT

£6.95 | £25.95

A plummy and easy drinking organic Merlot, juicy with soft tannins.

SIGLO SACO,
RIOJA

£7.95 | £29.95

An easy drinking, fruity style of Rioja.

CÓCTELES CLÁSICOS

COSMOPOLITAN

£9.95

Absolut vodka, Cointreau, cranberry juice and fresh lime.

MOJITO

£10.95

Fresh limes muddled with mint, gomme and Bacardi Carta Blanca topped with soda water. Choose classic, raspberry or passion fruit.

SOLERO

£9.95

Absolut Citron, Beefeater gin, passion fruit purée, agave and lemonade

FRENCH MARTINI

£10.95

Absolut vodka, Chambord black raspberry liqueur, pineapple juice and gomme topped with fresh raspberries.

BELLINI

£9.45

The classic fizz of Cava Brut Vilarnau flavoured with peach, strawberry, raspberry or passion fruit.

PICANTE

£10.95

El Jimador Blanco tequila, Cointreau, fresh lime juice and red chilli.

PIÑA COLADA

£10.95

Bacardi Carta Blanca, piña colada syrup, gomme, pineapple juice, double cream and a dash of lime.

STRAWBERRY DAIQUIRI

£10.95

Bacardi Carta Blanca, strawberry purée, fresh lime juice, gomme and fresh strawberries.

KIR ESPAÑOL

£9.95

Chambord black raspberry liqueur topped up with Cava Brut Vilarnau.

CAIPIRINHA

£10.95

Fresh limes muddled with Sagatiba Cachaça and gomme over crushed ice. Choose classic or raspberry.

We have more cocktails, wines & spirits on our full drinks list. Just ask your server.



Cafe Andaluz



扫码进入中文菜单

AN OPTIONAL & DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL,
ALL OF WHICH GOES DIRECTLY TO OUR TEAM.



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