

◆ ENSALADA - SALADS ◆

HOUSE SALAD • £4.10 (v)

Mixed leaf & heritage tomato salad dressed with Parmesan alioli & garnished with croûtons

ENSALADA MEDITERRÁNEA • £4.60 (v) (gf)

Char-grilled Mediterranean vegetables served on a bed of mixed leaves, garnished with black olives

BOQUERONES EN VINAGRE • £4.75 (gf)

White anchovies on a bed of tomato with onions, garlic & Manzanilla olives

ESPINACAS A LA CATALANA • £4.95 (v) (gf)

Lightly wilted spinach with garlic, raisins & pine nuts

◆ VEDURAS - VEGETABLES ◆

PATATAS ALIOLI • £4.45 (v)

Cubes of fried potatoes with alioli

PATATAS BRAVAS • £4.45 (v)

Cubes of fried potatoes with bravas sauce

TORTILLA • £4.45 (v) (gf)

Potato & onion omelette served with mayonnaise

PIQUILLO RELLENO • £5.20 (v) (gf)

Sweet Spanish Piquillo peppers stuffed with spinach & goats cheese served with a piquillo pepper & cream sauce

PIMIENTOS DEL PADRÓN • £4.45 (v) (gf)

The classic Spanish green pepper fried in olive oil & sprinkled with sea salt

CHAMPINONES AL HORNO • £4.95 (v)

Mushrooms baked with a blue cheese, garlic butter & breadcrumb stuffing

BERENJENAS GRATINADAS • £4.95 (v) (gf)

Layers of sautéed aubergine & homemade tomato sauce with three cheese gratin

EMPANADA DE QUESO • £5.35 (v)

Deep fried parcels of goat's cheese wrapped in filo served with cranberry sauce

◆ CARNE - MEAT ◆

PAELLA DE CARNE • £5.20 (gf)

Chicken & chorizo paella

ALBÓNDIGAS • £5.75

Pork & beef meatballs in a rich tomato sauce

PINCHITOS DE MORUNOS • £5.50 (gf)

Garlic, paprika & oregano marinated pork with mojo rojo sauce

HUEVOS A LA FLAMENCA • £5.25 (gf)

Potatoes baked with chorizo & mushrooms topped with poached egg

CHORIZO FRITO AL VINO • £5.95 (gf)

Chorizo in a red wine & caramelised red onion sauce

PINCHOS DE LOS NICOS • £6.10 (gf)

Chicken & chorizo skewers

TERNERA AL JEREZ • £7.45 (gf)

Char-grilled skewers of tender sirloin with courgette, onion & peppers

COSTILLAS DE CERDO • £7.75 (gf)

Pork ribs with a sticky honey glaze

◆ PESCADO - FISH ◆

TORTILLITAS DE CAMARONES • £4.95

Shrimp & spring onion fritters

CALAMARES FRITOS • £5.75

Squid rings dusted in seasoned flour & paprika served with alioli

CROQUETAS DE BACALAO • £5.95

Cod & prawn croquettes

PESCADITO FRITO • £5.95

Estrella battered cubes of fish with our own tartar sauce

MEJILLONES • £6.95 (gf)

Fresh mussels cooked in a shallot & white wine sauce

GAMBAS AL PIL PIL • £6.50 (gf)

Prawns cooked with garlic, chilli & olive oil

LANGOSTINO A LA CAZUELA • £6.95 (gf)

Butterfly crevettes (5) cooked in a garlic butter sauce

PICOS DE PAN • £1.50 (v)

Bread sticks served with alioli

ACEITUNAS • £2.25 (v) (gf)

Manzanilla olives (stone in)

GORDAL OLIVES • £3.25 (v) (gf)

Queen olives stuffed with pickled Basque chillies

PAN TUMACA • £3.20 (v)

Toasted sourdough, pulped tomato, olive oil, garlic

ESPÁRRAGOS • £4.65 (gf)

Asparagus wrapped with cheese & jamon Serrano

CROQUETAS • £4.60

Ham & cheese croquettes served with alioli

◆ PAN - BREAD ◆

BREAD SELECTION • £2.75 (v)

Add alioli or olive oil & balsamic dip - £0.80

GARLIC CIABATTA • £2.95 (v)

(with cheese - £3.50)

Perfect as a starter before your tapas selections.

SPANISH MIXED PLATTER • £15.95

Jamón, chorizo, salchichón, Manchego cheese, bread & olives

HOUSE MADE PATE & DIPS • £7.95 (v)

Mushroom & blue cheese pâté, hummus, & aubergine dip, served with bread selection

JAMÓN IBÉRICO • £9.95

Ibérico bellota Jamón the very best acorn fed 'Pata Negra' served with tostada, pulped tomato & olive oil

All charcuteria on the platters above are sourced from the black footed Iberian pig often referred to as 'Pata Negra'.

Prices shown are the total price per pan sufficient for two people as a main course or more if sharing with a selection of tapas.

PAELLA DE CARNE • £19.95 (gf)

Chicken & chorizo

PAELLA VALENCIANA • £24.95 (gf)

Chicken, chorizo & shell off prawns

PAELLA DE MARISCO • £29.95 (gf)

Squid, prawns, mussels & crevettes

Vegetarian paella also available.

Our paella is made to order & will take about 40 minutes to prepare & cook.

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