

TAPAS

ACCOMPANIMENTS

To enjoy with a drink before your meal...or just with a drink! **Free with any 2 drinks***

MANZANILLA OLIVES* - £3.25 (ve, gf)
Classic stone in Spanish olives

BREADSTICKS + DIP* - £3.25 (ve)
Breadsticks with hummus dip

COCKTAIL MIX* - £3. 50 (ve, gf)
Special cocktail mix of Spanish nuts & nibbles.

QUEEN OLIVES* - £3.50 (ve, gf)
Giant olives stuffed with pickled Basque chillies

**Monday to Friday 3.00 pm - 7.00 pm (not available with 'Happy Hour' 2 for 1 Drinks Deal)*

PAN

Bread

CESTA DE PAN* - £3.75 (v)
Basket of bread (add £1.25 for alioli or olive oil & balsamic dip)

CIABATTA DE AJO - £4.45 (v)
Toasted Ciabatta with garlic butter (add £2.25 for a cheese topping)

*Gluten-free bread available

PARA EMPEZAR

Starters - Ideal for 2 Sharing

PAN TUMACA - £4.95(vg)
Tostada with pulped tomato, olive oil & garlic (4 pieces) - For Jamon Serrano topping + £2.25

TRIO DE DIPS - £9.95 (ve)
Hummus, red pesto, alioli dips with pickled Mediterranean vegetables, breadsticks & crackers

MIXED CHARCUTERIA - £14.45
Chorizo, salchichon, jamón Serrano, Manchego cheese, served with pickled Mediterranean vegetables & crackers

PLATO DE FRUTAS DEL MAR - £16.75
Shell on crevettes & atlantic prawns, smoked mackerel, green lip mussels w salsa, crab meat, smoked salmon & cream cheese roulades

ENSALADAS

Salads

ENSALADA DE LA CASA - £4.95 (v)
Mixed leaf & heritage tomato salad dressed with Parmesan alioli, garnished with croutons

ENSALADA MEDITERRÁNEA - £6.25 (ve, gf)
Roasted Mediterranean vegetables with mixed leaves, Manzanilla olives & olive oil & balsamic dressing

BOQUERONES EN VINAGRE - £6.75 (gf)
White anchovies (not the salty ones!) on a bed of tomato with onions, garlic & Manzanilla olives.

VERDURAS

Vegetable Dishes

TORTILLA - £5.75 (v, gf)
The classic Spanish potato & onion omelette served with mayo

PAELLA DE VERDURA - £5.75 (ve,gf)
A Tapas portion of our freshly prepared Paella with Roasted Mediterranean vegetables, chickpeas, beans & peas

PATATAS ALIOLI - £5.75 (v)
Cubes of fried potatoes served with garlic mayonnaise.

BERENJENAS GRATINADAS - £5.75 (v, gf)
Layers of sautéed aubergine & homemade tomato sauce with three cheese gratin

PATATAS BRAVAS 'TWIST' - £5.95 (v)
Cubes of fried potatoes served with a duo of sauces a spicy house bravas plus sour cream & garlic for a flavour 'twist'

CHAMPINONES AL HORNO - £6.25 (v)
Baked mushrooms stuffed with blue cheese, garlic butter & breadcrumbs, with spinach & parmesan dressing

PIMIENTOS DE PADRÓN -£6.45 (ve,gf)
The classic Spanish green pepper fried in olive oil & generously sprinkled with sea salt

PIQUILLO RELLENO - £6.45 (v, gf)
Sweet Spanish piquillo peppers stuffed with spinach & goat cheese served with a piquillo pepper & cream sauce

EMPANADA DE QUESO - £6.65 (v)
Deep-fried parcels of goat's cheese wrapped in filo served with cranberry sauce

PESCADO

Fish Dishes

BOQUERONES FRITOS - £6.25
Deep-fried whitebait with alioli

CROQUETAS DE BACALAO - £6.75
Cod, prawn & fish croquettes with alioli & lemon dip

PESCADILLA GRATINADA - £6.75
Smoked haddock & tiger prawn gratin baked with cheese & breadcrumbs accompanied by tostada

CALAMARES FRITOS - £6.95
Squid rings dusted in seasoned flour & paprika served with alioli

GAMBAS AL PIL PIL - £8.95 (gf)
Prawns sauteed in olive oil with garlic & chilli

CARNE

Meat Dishes

ALITAS FRITAS - £5.65 (gf)
Crispy chicken wings with a honey & chilli glaze

PAELLA DE CARNE - £5.75 (gf)
A Tapas portion of our freshly prepared chicken & chorizo paella

PINCHITOS MORUNOS - £6.25 (gf)
Garlic, paprika & oregano marinated pork with mojo rojo sauce

CROQUETAS DE JAMÓN Y QUESO - £6.75
Serrano ham & cheese croquettes served with a mustard & honey dipping sauce

BROCHETAS DE POLLO AL PARMESANO - £6.75
Chicken skewers served with a garlic & parmesan dressing

HUEVOS A LA FLAMENCA - £6.95 (gf)
Potatoes baked with chorizo & mushrooms, topped with a poached egg

ALBÓNDIGAS - £6.95
Our own recipe pork & beef meatballs in a rich tomato sauce

CHORIZO FRITO AL VINO - £7.45 (gf)
Chorizo in a red wine & caramelised red onion sauce

COSTILLAS DE CERDO - £9.95 (gf)
Pork ribs with a sticky honey glaze

TERNERA A LA PLANCHA - £10.95 (gf)
Skewers of marinated rump steak with courgettes, red peppers & onions finished with fresh chimichurri sauce

PAELLA

Our paella is cooked freshly to order. Due to the lengthy preparation & cooking time, we advise pre-ordering before your visit. Paella Marisco is subject to market prices.

PAELLA VERDURA - £26.45 (vg, gf)
Roasted Mediterranean vegetables, chickpeas, beans & peas

PAELLA VALENCIANA - £28.25
Chicken, Chorizo & prawns

PAELLA MARISCO - Market Price
Market fish & shellfish freshly sourced

(v) vegetarian; (ve) vegan; (gf) gluten-free
ALLERGY ADVICE - Please ask if you require information about the ingredients used in any dishes

Great Deals Every Day!



Pre Booking is required for Tuesday BYO Wine and Wednesday Paella Night

