



# Tapas Tapas

## Bocadillos – Sandwiches

All sandwiches are served on toasted Panini's, accompanied by sautéed potatoes & salad garnish (Excluding when served with soup)

Add soup to your sandwich for only £2.50 extra!

**Tortilla (v)** 🍷 £5.00  
Traditional Spanish omelette, lettuce & garlic mayonnaise.

**Vegetal (v)** 🍷 £5.00  
Roasted peppers, tomatoes, onions, mushrooms, cheese & mixed leaf salad.

**Albóndigas con Queso** 🍷 £5.50  
Homemade meatballs in tomato sauce topped with melted cheese.

**Serranito** 🍷 £6.00  
Honey & mustard chargrilled chicken with Serrano ham.

**Entrecot** 🍷 £7.50  
British 4oz sirloin steak, caramelised onions, mushrooms & melted cheese.

**Jamón Serrano** 🍷 £6.50  
Cured Reserva Serrano ham & crushed tomatoes.

**Choripan** 🍷 £6.00  
Chorizo sausage, red onions & melted cheese.

## Entradas / Side Orders

1. **Pan Duo (v)** £3.50  
Fresh artisan bread served with a duo of dips; Balsamic glaze with olive oil and our own picada" dip of garlic, parsley & olive oil.

2. **Pan Tomaca (v)** £3.75  
Garlic bread served Catalan-style; slices of freshly toasted bread, rubbed with garlic & freshly crushed tomatoes.

3. **Aceitunas Mixtas (v) (GF)** £3.35  
A mixture of marinated manzanilla, gordal & black olives.

4. **Ensalada Casera (v) (GF)** £3.95  
Mixed leaf, tomatoes, manchego cubes, olives, red onions with house dressing.

5. **Boquerones en Vinagre (GF)** £4.25  
Filletts of anchovies served traditionally in olive oil and vinegar with garlic & parsley.

6. **Fried Whitebait** £3.50  
Served with lemon & garlic mayonnaise.

7. **Nachos con Carne (GF)** £4.95  
Tortilla chips with chile con carne & melted cheese.

## Spanish Cured Meats & Cheeses

### CHACINAS – CURED MEATS (Served with toasted bread)

8. **Jamón de Bodega (GF)** £5.95  
Reserva Serrano ham, extra cured in a bodega.

9. **Chorizo Ibérico (GF)** £5.50

10. **Salchichón Ibérico (GF)** £5.50

11. **Lomo Ibérico (GF)** £5.50

12. **Mixed Cured Meats (GF)** £10.95  
A selection of cured Ibérico meats, including lomo, salchichón, chorizo & Jamon Serrano.

### QUESOS – CHEESES (Served with toasted bread and quince jelly)

Choose the following number of these cheeses:

x1 Cheeseboard – £4.95

x3 Cheeseboard – £10.95

13. **Manchego Semi-Curado (GF)**  
Semi-cured Manchego cheese from sheep's milk.

14. **Manchego D.O. (GF)**  
6 months extra-cured Manchego cheese from sheep's milk.

15. **Azul Picos de Europa (GF)**  
Blue cheese from the town of Valdeon in the mountains near Leon.

16. **Idiazabal Ahumado (GF)**  
A smoked sheep's cheese from the town of Idiazabal in the Basque country.

17. **Plato Mixo** £11.95  
A selection of cured Ibérico meats, Spanish cheeses with mixed olives & warm bread.

## Paellas & Chef's Specials

18. **Costillas (GF)** £6.75  
Smoked pork ribs in our homemade barbecue sauce.

19. **Gambas Pil-Pil (GF)** £7.25  
King Prawns served in a cazuela with olive oil, garlic & chilli.

20. **Filete de Ternera (GF)** £7.50  
British 4oz sirloin steak with creamy chorizo infused new potatoes and red wine jus.

21. **Paella de Verduras (GF)** £10.95 per person  
Vegetarian paella of fresh seasonal vegetables.

22. **Paella Mixta (GF)** £11.95 per person  
Mixed seafood & chicken paella.

23. **Paella de Marisco (GF)** £11.95 per person  
Mixed seafood paella.

24. **Paella de Carne (GF)** £12.25 per person  
Meat paella containing chorizo, salchichón, chicken & Jamón Serrano.

\*Our paellas are made from scratch, so please allow 45 minutes for preparation.\* (Minimum of 2 people)

## Tapas Caseras / Homemade Tapas

### VERDURAS – VEGETARIAN

25. **Tortilla de Patatas (GF)** 🍷 £4.75  
Traditional Spanish omelette of potatoes, eggs & onions.

26. **Patatas Bravas (GF)** 🍷 £4.75  
Sautéed potatoes in a spicy tomato sauce with garlic mayonnaise.

27. **Pimientos de Paella (GF)** 🍷 £4.50  
Piquillo peppers stuffed with paella & Romesco sauce.  
Add smoked cheese for £0.50

28. **Queso de Cabra** £5.50  
Deep fried goat's cheese, drizzled in honey with a walnut vinaigrette.

29. **Champiñones al Queso Azul (GF)** 🍷 £5.50  
Button mushrooms in a blue cheese & chive sauce.

30. **Fritura Vegetal** 🍷 £5.25  
Crispy aubergine and courgette fritters with honey rosemary.

## PESCADOS – FISH

31. **Bacalao Rebozado** £5.00  
Mini-cod skewers with sun-dried tomatoes in a light beer batter.

32. **Calamares** 🍷 £5.50  
Freshly battered squid rings with a lemon alioli.

33. **Mejillones (GF)** £6.25  
Fresh mussels in a white wine, thyme and garlic sauce.

34. **Croquetas de Pescado** £5.50  
Croquettes with a prawn & smoked haddock filling.

35. **Lubina (GF)** £6.95  
Pan fried Seabass on a bed of spinach, manchego cheese chorizo, chickpeas & piquillo peppers.

36. **Sardinas** £5.75  
Butterfly, pan fried, on a bed of toasted bread & pisto.

## CARNES – MEAT

37. **Patatas al Infierno (GF)** 🍷 £5.00  
Pan fried potatoes tossed in paprika with peppers, onions & sliced chorizo sausage.

38. **Croquetas Ibéricas** 🍷 £5.00  
Croquettes filled with Serrano ham & cheese.

39. **Pollo al Coronel** 🍷 £5.25  
Crispy chicken strips, in thyme breadcrumbs.

40. **Albóndigas** 🍷 £5.25  
Homemade Pork & Beef meatballs in tomato sauce.

41. **Pinchito (GF)** £5.50  
Chargrilled chicken & chorizo served on a skewer with peppers & onions.

42. **Lomo a la crema** £5.50  
Pork loin in a creamy brandy sauce.

43. **Estofado** £5.25  
Spain's version of scouse; lamb, morcilla & chorizo stew.

44. **Chorizo a la Miel (GF)** £5.50  
Mini spicy chorizo sausages, served on a skewer, drizzled in a honey jus.

45. **Morcilla al Jefe** £5.25  
Grilled black pudding topped with crispy onion rings, in a piquillo pepper sauce.

46. **Cerdo a la Naranja (GF)** £5.50  
Slow roasted pork belly glazed in an orange & sherry sauce. Served with a sweet apple chutney.

### Food Served From:

Sunday - Thursday 12pm - 10:00pm

Friday & Saturday 12pm - 10:30pm

### Lunch Menu (Look for 🍷 )

Available Mon - Sat From 12pm - 4pm

2 Tapas for £7.50 or 3 for £10.95

Homemade Soup of The Day £3.95

VAT is included in these prices.

A 10% service charge will be added to parties of 8 or more, which goes to the staff.