

SPANISH RESTAURANT

NIBBLES

£4.95 Each

Pan Duo (v)
Artisan bread with a duo of dips.

Pan Tomaca (v)
Toasted bread topped with garlic & crushed tomatoes.

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

Boquerones en Vinagre (GF)
Anchovies served traditionally in olive oil, vinegar, garlic & parsley.

MEATS & CHEESES

Meats (Served with toasted artisan bread)

Jamón de Bodega 6.75
Reserva Serano ham, extra cured in a bodega.

Chorizo Ibérico 6.75

Salchichón Ibérico 6.75

Cheeses (served with toasted artisan bread and quince jelly)

1x Cheeseboard 6.50
3x Cheeseboard 13.95

Manchego D.O.
6 months extra cured manchego cheese from sheeps milk.

Azul Picos de Europa Blue
Blue cheese from the town of Valdeon in the mountains of Leon.

Idiazabal Ahumado Smoked
A smoked sheeps cheese from the town of Idiazabal.

Plato Mixto 17.95
A selection of cured Ibérico meats, Spanish cheeses with mixed olives, bread & dips.

VALENTINES DAY MENU

MEAT & FISH TAPAS

£8.00 Each

Croquetas Ibéricas
Serrano ham & cheese Croquettes with a manchego sauce.

Pollo al Coronel
Mini breaded garlic & lemon chicken bites with a roasted pepper dip.

Albóndigas
Pork & Beef meatballs in tomato sauce & Manchego crumb.

Chorizo a la Miel (GF)
Mini spicy chorizo sausages, drizzled in a honey jus.

Morcilla al Jefe
Grilled black pudding topped with crispy onions, in a piquillo pepper sauce.

Paella de Carne pequena (GF)
An individual portion of our famous meat Paella with chicken and cured meats.

Bacalao Rebozado
Mini cod strips in a light batter with home made chips & pea puree.

Calamares
Freshly fried squid rings with a lemon alioli.

Lubina (GF)
Pan fried sea bass on a bed of spinach, manchego cheese, chickpeas & piquillo peppers. +£2

Gambas Pil-Pil (GF)
King Prawns with olive oil, garlic & chilli. +£2

Costillas (GF)
Dry rubbed pork ribs with a smoky BBQ sauce. +£3

SHARING PAELLA

Paella de Verduras (GF) 11.95 per person
Vegetarian paella of fresh seasonal vegetables.

Paella Mixta (GF) 12.95 per person
Mixed seafood & chicken paella.

Paella de Carne (GF) 13.25 per person
Meat paella containing chorizo, salchichón, chicken & Serrano.

Paellas must be pre-ordered.
Minimum of 2 people.

SPECIALITY TAPAS

Filete de Costilla (GF) £9.75
Rib-Eye Steak with rosemary & garlic hassle back potatoes & red wine jus.

Carne asada fritas £8.50
Seasoned fries loaded with beef brisket, melted cheese, Chimichurri, salsa & sour cream.

Frito Misto £12.50
Fried squid, prawns, cod, seabass & chips With tartare sauce & a tabasco aioli.

Lentil daal £8.25
Lentil daal style curry with basmati rice & A mini naan bread.

STICKY BOARD £13.50
Our sticky version of a mixed grill! Maple butter glazed Belly Pork, BBQ Pulled Pork & Chipotle glazed chicken wings with a spicy slaw.

COCKTAIL & SANGRIA BAR

VEGETARIAN TAPAS

£7.50 Each

Tortilla de espinacas y camote
A traditional style Spanish omelette with spinach and sweet potato.

Patatas Bravas
Sautéed potatoes in a spicy tomato sauce with Alioli.

Paella de Verduras pequena (GF)
An individual portion of our famous Vegetarian Paella.

Queso de Cabra
Grilled goats cheese on toasted brioche with caramelised onions, apple chutney & a balsamic glaze.

Champiñones al Queso Azul (GF)
Button mushrooms in a blue cheese & chive sauce.

Halloumi Fritas
Salt and pepper halloumi fries.

PLEASE TURN OVER
FOR OUR
DRINKS MENU

BEER & CIDER

DRAUGHT BEER

San Miguel (5%)	5.75
Mahou (5.1%)	5.95
Estrella Damm (4.6%)	5.95

BOTTLED CIDER

Magners Original Cider (4.5%)	5.0
Old Mout Strawberry & Pomegranate (4%)	5.0
Old Mout Kiwi & Lime (4%)	5.0

BOTTLED BEERS

Estrella Galicia (4.7%)	5.0
Corona (4.5%)	5.0
Guinness Surger Can (520ml) (4.1%)	5.0
San Miguel Non Alc (0%)	5.0

SPANISH CRAFT BOTTLED BEERS

Er Boqueron Spanish artisan beer made from Mediterranean Sea water in an area known for its purity. No added gas, filtration or pasteurisation making a light, refreshing, easy to drink beer.	5.75
Desiderata Spanish craft beer born in Sevilla. This pils has a fruity, floral aroma and a good body. A filtered premium beer perfect for tapas.	5.75
La Socarrada (6) Another addition to our Spanish craft beers. A winter honey ale made with barley malt & rosemary. A sweet but dense beer, perfect with cured meats & cheeses.	5.75

COCKTAILS

All £9.00

Blood Orange & Mango Mojito Golden Rum, mint, mango, lime & blood orange juice.
Coney Island Cooler Gin, Cucumber, Elderflower, Mint & Sugar.
Berry N Raspberry Vodka, Chambord, lemon, raspberry, cranberry juice & egg white.
Strawberry & Balsamic Daiquiri Golden Rum, strawberry, lime & Balsamic vinegar.
Candy Floss Sour Vanilla Vodka, butterscotch, Lemoncello, Chambord & egg white garnished with candy floss.
Passion fruit Caipirinha Sugar cane Rum, passion fruit, lime & sugar.
Classic Mojito Rum, mint, lime & soda.
Pornstar Martini Vanilla Vodka, Passoa, passion fruit & Pineapple juice. Served with a shot of Cava.
Cosmopolitan Citron Vodka, Cointreau, lime & cranberry Juice.
Long Island Iced Tea Rum, Vodka, Gin, Tequila, Cointreau, lemon & sugars. Topped with Cola.
French Martini Vanilla Vodka, Chambord, sugars & Pineapple Juice.
Singapore Sling Gin, Cointreau, Benedictine, Cherry Brandy, lime, pineapple, sugars & bitters.
Espresso Martini Vanilla Vodka, Tia Maria, espresso & sugars.
Old Fashioned Bourbon chilled down with orange zest & sugars.
Amaretto Sours Amaretto, lemon juice, sugars & egg white.

Our Bartenders are happy to make any old or classic cocktails that are not on the list so please ask!

WINE & SANGRIA

WHITE WINES

Castillo de Piedra (Spain) (175ml) 6.45 (250ml) 7.75 A crisp, sweet white wine with a delicately fruity palate and attractive floral notes on the nose.	20.00
Milenrama Rioja Blanco (Rioja) (175ml) 6.75 (250ml) 8.45 Made from 30 year old vines. Bouquet of yellow fruits mixed with notes of hazelnut. Soft and silky with a fine, off dry flavour to finish.	23.00
Box of Budgies, Sauvignon Blanc (Marlborough) (175ml) 24.00 (250ml) A youthful aroma of fruit and herbs is followed by a palate that is light and lively.	24.00
LB1 Verdejo (Rueda Spain) 100% Verdejo. Expect balanced acidity, underlying minerality and rich ripe lemon. Refreshing and lively, its after-taste invites you to go on drinking.	24.00
White Zinfandel (175ml) 20.00 (250ml) 6.45 7.75 Zinfandel Rose. Light, refreshing raspberry and strawberry flavours, sweet finish.	20.00
Milenrama Rosado (Rioja) (175ml) 23.00 (250ml) 6.75 8.45 A very intense strawberry colour. On the nose it has strong notes of fresh peach and raspberry. On the palate, it is soft and silky with a fine sweet flavour at the end.	23.00
Cava Brut Glass 24.50 7.45 A classic, dry sparkling cava.	24.50
Rose Cav ^a Lightly pink in colour, full of ripe summer-fruit flavours.	24.50
Brut Champagne Stylish dry house champagne, fruity with a crisp finish.	42.50

SANGRÍA

Sangría Glass	8.50
Sangría Jug	21.00
Traditional Red wine, secret liquor mix, orange juice, cinnamon and lemonade.	
Strawberry Rose wine, secret liquor mix, strawberry puree, orange juice, cinnamon and lemonade.	
Cava Cava, Lemoncello, grapefruit, orange and lemonade.	

RED WINES

Clockwork Raven (Chille, Central Valley) (175ml) 20.00 (250ml) 6.45 7.75 100% Merlot. Smooth and approachable with classic dark plummy merlot fruit.	20.00
Milenrama Tinto (Rioja) (175ml) 23.00 (250ml) 6.75 8.45 100% Tempranillo. Aromas of red-fruits and liquorice. A delightfully fruity taste with good length.	23.00
Luna Beberide Mencia (El Bierzo, Spain) 100% Mencia. Black forest fruit aromas, floral notes and mineral touches with a herbaceous touch.	28.50
Murillo Viteri Crianza (Spain, Rioja) On the nose, the wine has a good level of fruit with notes of fine wood and vanilla. On the palate, the wine is well-rounded with good structure and a pleasing after-taste.	28.50
Irrepetible Malbec (Central Spain) 50% Malbec & 50% Syrah. Bright cherry colour with aromas of mature fruits, sweet spices & creamy oak. Charmingly fruity without being overly oaked.	28.50
Enate Cabernet Sauvignon Merlot (Spain) 50% Cabernet Sauvignon & 50% Merlot. A full ruby colour with a complex blackcurrant & blackberry aroma. A touch of violet and hints of red pepper & vanilla.	29.50