

## NIBBLES

- |   |  |      |
|---|--|------|
| 1 | <b>Pan Duo (v)</b><br>Artisan bread with a duo of dips.  | 3.95 |
| 2 | <b>Pan Tomaca (v)</b><br>Toasted bread topped with garlic & crushed tomatoes.                                | 4.25 |
| 3 | <b>Aceitunas Mixtas (v) (GF)</b><br>A mixture of marinated manzanilla, gordal & black olives.                | 3.95 |
| 4 | <b>Boquerones en Vinagre (GF)</b><br>Anchovies served traditionally in olive oil, vinegar, garlic & parsley. | 4.75 |

## MEATS &amp; CHEESES

Meats (Served with toasted artisan bread)

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|---|--|-------|
| 5   | <b>Jamón de Bodega</b><br>Reserva Serano ham, extra cured in a bodega. | 6.75  |
| 6   | <b>Chorizo Ibérico</b>   | 6.75  |
| 7   | <b>Salchichón Ibérico</b>  | 6.70  |
| <b>Cheeses (served with toasted artisan bread and quince jelly)</b> |  |       |
| 8   | <b>1x Cheeseboard</b>  | 6.50  |
| 9   | <b>3x Cheeseboard</b>  | 13.95 |

## Manchego D.O.

6 months extra cured manchego cheese from sheep's milk.

## Azul Picos de Europa Blue

Blue cheese from the town of Valdeon in the mountains of Leon.

## Idiazabal Ahumado Smoked

A smoked sheep's cheese from the town of Idiazabal.

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|----|---|-------|
| 10 | <b>Plato Mixo</b><br>A selection of cured Ibérico meats, Spanish cheeses with mixed olives, bread & dips. | 16.95 |
|----|---|-------|

## MEAT TAPAS

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|----|---|--------------|
| 11 | <b>Filete de Ternera</b><br>Sirloin steak with rosemary fried potatoes & a red wine jus.                | 8.95         |
| 12 | <b>Croquetas Ibéricas</b><br>Serrano ham & cheese Croquettes with a manchego sauce.                     | 6.50         |
| 13 | <b>Pollo al Coronel</b><br>Mini breaded garlic & lemon chicken breast bites with a roasted pepper dip.  | 6.50         |
| 14 | <b>Albóndigas</b><br>Pork & Beef meatballs in tomato sauce & manchego crumb.                            | 6.50         |
| 15 | <b>Lomo a la crema</b><br>Pork loin in a creamy brandy sauce.   | 6.50         |
| 16 | <b>Costillas (GF)</b><br>1/2 rack of dry rubbed pork ribs with a smoky BBQ sauce.                       | 9.50         |
| 17 | <b>Chorizo a la Miel (GF)</b><br>Mini spicy chorizo sausages, drizzled in a honey jus.                  | 6.50         |
| 18 | <b>Morcilla al Jefe</b><br>Grilled black pudding topped with crispy onions, in a Piquillo pepper sauce. | 6.50         |
| 19 | <b>Cerdo a la Cereza (GF)</b><br>Slow roasted pork belly bites in a spiced cherry glaze.                | 6.75         |
| 20 | <b>Patatas Infierno</b><br>Fried spiced potatoes with onions, peppers & chorizo.<br>Add egg             | 6.75<br>+50p |

## PAELLA

- |    |   |                  |
|----|---|------------------|
| 21 | <b>Paella de Verduras (GF)</b><br>Vegetarian paella of fresh seasonal vegetables.             | 11.95 per person |
| 22 | <b>Paella Mixta (GF)</b><br>Mixed seafood & chicken paella.                                   | 12.95 per person |
| 23 | <b>Paella de Carne (GF)</b><br>Meat paella containing chorizo, salchichón, chicken & Serrano. | 13.25 per person |

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

## FISH TAPAS

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|----|--|------|
| 24 | <b>Bacalao Rebozado</b><br>Mini cod strips in a light batter with curried mayo.                              | 6.50 |
| 25 | <b>Calamares</b><br>Freshly fried squid rings with a lemon aioli.  | 6.50 |
| 26 | <b>Lubina (GF)</b><br>Pan fried Sea bass on a bed of spinach, manchego cheese, chickpeas & piquillo peppers. | 7.75 |
| 27 | <b>Gambas Pil-Pil (GF)</b><br>King Prawns with olive oil, garlic & chilli.                                   | 8.50 |

## VEGETARIAN TAPAS

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|----|--|------|
| 28 | <b>Tortilla de Patatas</b><br>Traditional Spanish omelette of potatoes, eggs & onions.   | 5.95 |
| 29 | <b>Patatas Bravas</b><br>Sautéed potatoes in a spicy tomato sauce with aioli.  | 5.95 |
| 30 | <b>Pimientos de Paella (GF)</b><br>Piquillo peppers stuffed with paella & Romesco sauce.   | 6.25 |
| 31 | <b>Queso de Cabra</b><br>Grilled goats cheese on toasted brioche with caramelised onions, apple chutney & a balsamic glaze.                        | 6.50 |
| 32 | <b>Champiñones al Queso Azul (GF)</b><br>Button mushrooms in a blue cheese & chive sauce.  | 6.50 |
| 33 | <b>Fritura Vegetal</b><br>Crispy Vegetable fritters with honey & rosemary.   | 6.25 |
| 34 | <b>Coliflora a la Barbacoa</b><br>Battered and bread crumbed cauliflower bites tossed in a spicy BBQ sauce and topped with sesame & spring onions. | 6.50 |
| 35 | <b>Brócoli con Almendras (GF)</b><br>Pan fried tender stem broccoli in garlic butter topped with almond flakes.                                    | 5.95 |
| 36 | <b>Halloumi Fritas</b><br>Salt and pepper halloumi fries.  | 6.50 |

PLEASE TURN OVER  
FOR OUR DRINKS MENU

## BEER &amp; CIDER

## DRAUGHT BEER

San Miguel (5%)	5.25
Mahou (5.1%)	5.50
Estrella Damm (4.6%)	5.50

## BOTTLED CIDER

Magners Original Cider (4.5%)	4.75
Old Mout Strawberry & Pomegranate (4%)	4.75
Old Mout Kiwi & Lime (4%)	4.75

## BOTTLED BEERS

Estrella Galicia (4.7%)	4.50
Corona (4.5%)	4.50
Guinness Surger Can (520ml) (4.1%)	4.50
San Miguel Non Alc (0%)	4.50

SPANISH CRAFT  
BOTTLED BEERS

<b>Er Boqueron (4.8%)</b> 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.	5.50
<b>Desiderata (5.0%)</b> Spanish craft beer born in Sevilla. This pils has a fruity, floral aroma and a good body. A filtered premium beer perfect for tapas.	5.50
<b>La Socarrada (6.0%)</b> 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.	5.50

## COCKTAILS

## HOUSE COCKTAILS

<b>Blood Orange &amp; Mango Mojito</b> Golden Rum, mint, mango, lime & blood orange juice.	7.95
<b>Coney Island Cooler</b> Gin, Cucumber, Elderflower, Mint & Sugar.	7.95
<b>Berry Nice</b> Raspberry Vodka, Chambord, lemon, raspberry, cranberry juice & egg white.	7.95
<b>Strawberry &amp; Balsamic Daiquiri</b> Golden Rum, strawberry, lime & Balsamic vinegar.	7.95
<b>Candy Floss Sour</b> Vanilla Vodka, butterscotch, Lemoncello, Chambord & egg white. topped with candy floss.	7.95
<b>Passion fruit Caipirinha</b> Sugar cane Rum, passion fruit, lime & sugar.	7.95

## CLASSIC COCKTAILS

<b>Classic Mojito</b> Rum, mint, lime & soda.	7.95
<b>Pornstar Martini</b> Vanilla Vodka, Passoa, passion fruit & Pineapple juice. Served with a shot of Cava.	7.95
<b>Cosmopolitan</b> Citron Vodka, Cointreau, lime & cranberry Juice.	7.95
<b>Long Island Iced Tea</b> Rum, Vodka, Gin, Tequila, Cointreau, lemon & sugars. Topped with Cola.	8.50
<b>French Martini</b> Vanilla Vodka, Chambord, sugars & Pineapple Juice.	7.95
<b>Singapore Sling</b> Gin, Cointreau, Benedictine, Cherry Brandy, lime, pineapple, sugars & bitters.	7.95
<b>Espresso Martini</b> Vanilla Vodka, Tia Maria, espresso & sugars.	7.95
<b>Old Fashioned</b> Bourbon chilled down with orange zest & sugars.	8.50
<b>Amaretto Sours</b> Amaretto, lemon juice, sugars & egg white.	7.95

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

## WINE &amp; SANGRIA

## WHITE WINES

<b>Castillo de Piedra (Spain)</b> (175ml) (250ml) A crisp, sweet white wine with a delicately fruity palate and attractive floral notes on the nose.	19.00 5.45 6.75
<b>Milenrama Rioja Blanco (Rioja)</b> (175ml) (250ml) 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.	22.00 5.75 7.45
<b>Box of Budgies, Sauvignon Blanc (Marlborough)</b> (175ml) (250ml) A youthful aroma of fruit and herbs is followed by a palate that is light and lively.	23.00 5.95 7.75
<b>LB1 Verdejo (Rueda Spain)</b> 100% Verdejo. Expect balanced acidity, underlying minerality and rich ripe lemon. Refreshing and lively, its after-taste invites you to go on drinking.	22.00
<b>White Zinfandel</b> (175ml) (250ml) Zinfandel Rose. Light, refreshing raspberry and strawberry flavours, sweet finish.	19.00 5.45 6.75
<b>Milenrama Rosado (Rioja)</b> (175ml) (250ml) 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.	22.00 5.75 7.45
<b>Cava Brut Glass</b> A classic, dry sparkling cava.	22.00 5.95
<b>Rose Cava</b> Lightly pink in colour, full of ripe summer-fruit flavours.	23.00
<b>Brut Champagne</b> Stylish dry house champagne, fruity with a crisp finish.	38.00

## ROSE &amp; SPARKLING WINES

## SANGRÍA

Sangría Glass	7.50
Sangría Jug	19.00

**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

<b>Clockwork Raven (Chille, Central Valley)</b> (175ml) (250ml) 100% Merlot. Smooth and approachable with classic dark plummy merlot fruit.	19.00 5.95 6.75
<b>Milenrama Tinto (Rioja)</b> (175ml) (250ml) 100% Tempranillo. Aromas of red-fruits and liquorice. A delightfully fruity taste with good length.	22.00 5.75 7.45
<b>Elementos Shiraz Malbec (Argentina)</b> A blend of Shiraz and Malbec hand harvested grapes in the foothills of the Andes, an immediately fruity red wine.	24.00
<b>Murillo Viteri Crianza (Spain, Rioja)</b> 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.	26.00
<b>Trapiche Oak Cask Malbec (Argentina)</b> Rich with medium to full body. Quite dry with blackberry, oak, pepper and spice followed by a pleasant lingering finish.	27.00

**PLEASE TURN OVER  
FOR OUR FOOD MENU**

Please make your server aware of any food allergies.