

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
Reserva Serano ham, extra cured in a bodega.

Chorizo Ibérico

Salchichón Ibérico

Cheeses (served with toasted artisan bread and quince jelly)

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

VALENTINES DAY MENU

MEAT & FISH TAPAS

£8.25 Each

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

Pollo al Coronel
Mini breaded garlic & lemon chicken bites With a spicy ketchup 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.

Cerdo a la Cereza (GF)
Slow roasted pork belly bites in a spiced cherry glaze.

Bacalao Rebozado
Mini cod strips in a light batter with chunky chips & pea puree

Calamares
Freshly fried squid rings with a lemon alioli.

Pollo Romesco
Marinated boneless chicken thighs on a bed of newpotatoes and romesco sauce. Garnished with thyme & almond flakes.

Lubina (GF)
Pan fried sea bass on a bed of spinach, manchego cheese, chickpeas & piquillo peppers. +£1

Gambas Pil-Pil (GF)
King Prawns with olive oil, garlic & chilli. +£1.50

Costillas (GF)
Dry rubbed pork ribs with a smoky BBQ sauce. +£2

PAELLA

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

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

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

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

SPECIALITY TAPAS

Filete de Costilla (GF)
Rib-Eye Steak with garlic & rosemary hasselback new potatoes & red wine jus. £9.25

Korean Bao Bun
Strips of slow cook belly pork in a spiced Korean Sauce & sweet pickled cucumber in a Bao Bun. £8.75

Blackend Salmon
Chargrilled Salmon fillet in a nuc cham sauce On a bed of sticky rice. £8.95

Beef Slider
Mini smash burger topped with chorizo & manchego Cheese. On a mini bun with chipotle mayo & red slaw. Served with straw fries. £8.25

VEGETARIAN TAPAS

£7.75 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)
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.

Miso Broccoli
Griddled tender stem broccoli in a miso butter. £8.00
Topped with crushed roasted peanuts.

PLEASE TURN OVER
FOR OUR
DRINKS MENU



BEER & CIDER

DRAUGHT BEER

San Miguel (5.0%)	5.95	Blood Orange & Mango Mojito Golden Rum, mint, mango, lime & blood orange juice.
Mahou (5.1%)	5.95	Coney Island Cooler Gin, Cucumber, Elderflower, Mint & Sugar.

BOTTLED CIDER

Magners Original Cider (4.5%)	5.95	Berry Nice Raspberry Vodka, Chambord, lemon, raspberry, cranberry juice & egg white.
Old Mout Strawberry & Apple (4%)	5.95	Strawberry & Balsamic Daiquiri Golden Rum, strawberry, lime & Balsamic vinegar.
Old Mout Kiwi & Lime (4%)	5.95	Candy Floss Sour Vanilla Vodka, butterscotch, Lemoncello, Chambord & egg white. topped with candy floss.

BOTTLED BEERS

Estrella Galicia (4.7%)	5.50	Passion fruit Caipirinha Sugar cane Rum, passion fruit, lime & sugar.
Corona (4.5%)	5.50	Classic Mojito Rum, mint, lime & soda.
Guinness Surger Can (520ml) (4.1%)	5.95	Pornstar Martini Vanilla Vodka, Passoa, passion fruit & Pineapple juice. Served with a shot of Cava.
San Miguel Non Alc (0%)	5.25	Cosmopolitan Citron Vodka, Cointreau, lime & cranberry Juice.

SPANISH CRAFT BOTTLED BEERS

Er Boqueron (4.8%) 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.	5.95	Long Island Iced Tea Rum, Vodka, Gin, Tequila, Cointreau, lemon & sugars. Topped with Cola.
La Socarrada (6.0%) 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.	5.95	French Martini Vanilla Vodka, Chambord, sugars & Pineapple Juice.
Damm Lemon (3.2%) A superbly refreshing Lemon Shandy style beer made using 6 parts Mediterranean beer and 4 parts PrimaFiori lemon with a dash of lime.	5.95	Singapore Sling Gin, Cointreau, Benedictine, Cherry Brandy, lime, pineapple, sugars & bitters.

COCKTAILS

ALL 9.50

Berry Nice 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. topped 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

LB1 Verdejo (Rueda Spain) (175ml) (250ml)	21.00 6.25 7.25
100% Verdejo. Expect balanced acidity, underlying minerality and rich ripe lemon. Refreshing and lively, its after-taste invites you to go on drinking.	

Milenrama Rioja Blanco (Rioja) (175ml) (250ml)	24.00 6.75 8.00
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.	

The Fathoms, Sauvignon Blanc (Marlborough) (175ml) (250ml)	25.00 7.50 8.75
This refreshing white has an intensely elegant nose of passion fruit, gooseberry and hints of grassiness and the palate is rich and racy	

Aquatania Albarino (Galicia, Spain)	27.00
Rich in tropical flavour such as pineapple and passion fruit with hints of aromatic herbs, lavender and hay. Elegant and strong on the palate. Fruity, rich in acid and citric hints.	

ROSE & SPARKLING WINES

White Zinfandel (175ml) (250ml)	22.00 6.75 8.25
Zinfandel Rose. Light, refreshing raspberry and strawberry flavours, sweet finish.	

Milenrama Rosado (Rioja) (175ml) (250ml)	24.50 6.50 8.25
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.	

Cava Brut Glass A classic, dry sparkling cava.	26.50 7.25
Rose Cava Lightly pink in colour, full of ripe summer-fruit flavours.	26.50

SANGRÍA

Sangría Glass	9.25
Sangría Jug	24.00

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

House Red (175ml) (250ml)	21.00 6.25 7.25
Please see Specials menu for current House Red.	

Milenrama Tinto (Rioja)
(175ml)
(250ml)
100% Tempranillo. Aromas of red-fruits and liquorice. A delightfully fruity taste with good length.

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.

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.

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.

Please make your server aware of any food allergies.