

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



MOTHERS 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.

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

Filete de Ternera
Sirloin steak with rosemary fried potatoes & a red wine jus. +£2

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

Mariscos al vino (GF) £8.95
Fresh mussels and clams in a light garlic & white wine sauce. Served with crusty bread

Filete de Costilla (GF) £9.75
Rib-Eye Steak with creamy chorizo crushed new potatoes & red wine jus.

Baked Camembert (v) £8.95
Whole Camembert baked in bread bun topped with walnuts, honey & a tomato chilli chutney

Mini Filete y Gambas £11.95
Mini Surf & Turf. Ribeye steak, panko king prawns with a chimmichurri dip. ♥

Croquetas de Bacalao £8.50
Salt Cod croquettes with a tartar dip.

Katsu Curry Loaded Bravas £9.75
Our famous spicy bravas potatoes topped with Panko fried chicken & a Katsu curry sauce. ♥

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.

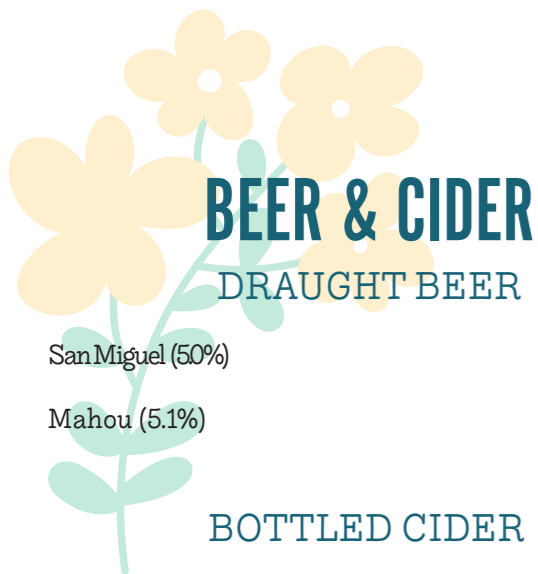
Champiñones al Queso Azul (GF)
Button mushrooms in a blue cheese & chive sauce.

Brócoli con Almendras (GF)
Pan fried tender stem broccoli in garlic butter topped with almond flakes.

Halloumi Fritas
Salt and pepper halloumi fries.

Coliflor a la Barbacoa
Battered and bread crumbed cauliflower bites tossed in a spicy BBQ sauce and topped with sesame & spring onions.

PLEASE TURN OVER
FOR OUR
DRINKS MENU



BEER & CIDER

DRAUGHT BEER

San Miguel (50%)	5.95
Mahou (5.1%)	5.95

BOTTLED CIDER

Magners Original Cider (4.5%)	5.95
Old Mout Strawberry & Apple (4%)	5.95
Old Mout Kiwi & Lime (4%)	5.95

BOTTLED BEERS

Estrella Galicia (4.7%)	5.50
Corona (4.5%)	5.50
Guinness Surger Can (520ml) (4.1%)	5.95
San Miguel Non Alc (0%)	5.25

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
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
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

COCKTAILS

ALL 9.50

Blood Orange & Mango Mojito
Golden Rum, mint, mango, lime & blood orange juice.

Coney Island Cooler
Gin, Cucumber, Elderflower, Mint & Sugar.

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) 21.00
(175ml) 6.25
(250ml) 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) 24.00
(175ml) 6.75
(250ml) 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) 25.00
(175ml) 7.50
(250ml) 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 22.00
(175ml) 6.75
(250ml) 8.25

Zinfandel Rose. Light, refreshing raspberry and strawberry flavours, sweet finish.

Milenrama Rosado (Rioja) 24.50
(175ml) 6.50
(250ml) 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 26.50
7.25
A classic, dry sparkling cava.

Rose Cava 26.50
Lightly pink in colour, full of ripe summer-fruit flavours.

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

Milenrama Tinto (Rioja) 24.00
(175ml) 6.75
(250ml) 8.00
100% Tempranillo. Aromas of red-fruits and liquorice. A delightfully fruity taste with good length.

Murillo Viteri Crianza (Spain, Rioja) 29.95
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) 31.95
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) 31.95
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.