

TAPAS TAPAS

SPANISH RESTAURANT • COCKTAIL & SANGRIA BAR • WATERLOO

NIBBLES

1 Pan Tomaca V 5.45

Toasted sourdough topped with garlic & crushed tomatoes.

2 Pan Duo V 4.95

Sourdough bread with a duo of dips.

3 Aceitunas Mixtas V • GF 4.95

Marinated manzanilla, gordal & black olives.

4 Boquerones en Vinagre GF 5.95

Anchovies served traditionally in olive oil, vinegar, garlic & parsley.

CURED MEATS & CHEESE

5 Jamón de Bodega 8.25

Reserva Serrano ham, extra cured in a bodega. Served with sourdough.

6 Chorizo Ibérico 8.25

Sliced Ibérico chorizo served with sourdough.

7 Manchego D.O. 8.25

Six-month extra cured sheep's milk cheese.

8 Azul Picos de Europa 8.25

Blue cheese from Valdeón in the mountains of León.

9 Murcia al Vino 8.25

Creamy, slightly sweet goats' cheese soaked in red wine.

All cheeses served with toasted sourdough & quince jelly.

TO SHARE

10 Plato Mixto 24.50

A selection of cured Ibérico meats and Spanish cheeses with mixed olives, sourdough & dips.

MINI PAELLAS

11 Paella de Carne GF 7.95

A tapas-size portion of our famous meat paella with chicken & cured meats.

12 Paella de Verduras GF 7.25

A tapas-size portion of our famous vegetable paella.

Full-size sharing paellas available — ask your server. Please allow a minimum 45 minutes.

CHEF'S PICKS

13 Carne Asada Fries 9.00 +2

Sliced flank steak served rare on garlic fries with chimichurri.

14 Beef Brisket Croquetas 8.00 +1

Slow-cooked beef brisket croquetas in a rich red wine gravy, with dijonnaise.

15 Patatas Infierno 7.50

Fried spiced potatoes with onions, peppers & chorizo. **Add a fried egg +1**

MEAT TAPAS

16 Croquetas Ibéricas 7.50

Serrano ham & manchego croquetas with a manchego cheese sauce.

17 Morcilla al Jefe 7.50

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

18 Albóndigas 7.75

Pork & beef meatballs in tomato sauce with a manchego crumb.

19 Cerdo a la Cereza 8.50 +1

Slow-roasted pork belly bites in a spiced cherry glaze.

20 Chorizo a la Miel GF 7.75

Mini spicy chorizo sausages drizzled in a honey jus.

21 Pollo al Coronel 7.75

Buttermilk fried chicken tenders with a spicy ketchup dip.

22 Pinchito 7.95

Grilled chicken & chorizo skewers in romesco sauce with onions, peppers & a mint yoghurt dip.

23 Chicken Wings 7.75

Crispy jumbo wings in a sweet chilli & garlic glaze.

24 Costillas GF 7.95 +1

Quarter rack of dry-rubbed pork ribs with a smoky BBQ sauce.

25 Piquillos Rellenos de Morcilla 7.75

Piquillo peppers stuffed with morcilla, rice & manchego, on romesco.

26 Estofado 8.50 +1

Spanish lamb & chorizo stew topped with mashed potato.

EXTRAS

Dipping Bread	2.95	Garlic Mayonnaise	1.50
Ketchup	1.50	BBQ Sauce	1.50
Sweet Chilli Sauce	1.50		

3 TAPAS FOR 18.50

SUNDAY – THURSDAY

Excludes nibbles. Dishes marked +1 / +2 carry a supplement.

SEAFOOD TAPAS

27 Gambas Pil-Pil GF 9.00 +2

King prawns with olive oil, garlic & chilli, served sizzling in a cazuela.

28 Salt & Pepper Calamares 8.50 +1

Freshly fried squid with onions, peppers & curry mayo.

29 Pescaditos Fritos 7.50

Flour-dusted whitebait, deep fried, with lemon aioli.

30 Croquetas de Bacalao 7.75

Salt cod croquetas in a rich dill béchamel, served with tartare sauce.

31 Mini Fish & Chips 7.95

Cod strips in a light batter with chips & mushy peas.

VEGETABLE TAPAS

32 Patatas Bravas 7.00

Sautéed potatoes in a spicy tomato sauce with aioli.

33 Creamy Garlic Mushrooms GF 7.75

Button mushrooms in a creamy garlic & chive sauce. **Add blue cheese +1**

34 Coliflor a la Barbacoa 7.25

Crumbed cauliflower bites in spicy BBQ sauce with sesame & spring onion.

35 Tortilla de Patatas 7.00

Spanish potato omelette with aioli. **Add crispy chorizo +1**

36 Halloumi Fritas 8.50 +1

Salt & pepper halloumi fries with peppers & onions.

37 Fritura Vegetal 7.00

Crispy vegetable fries with honey & rosemary.

38 Remolacha con Feta GF 7.50

Roasted beetroot, whipped feta, orange, pistachio & dill.

39 Puerros a la Brasa GF 7.25

Charred baby leeks over romesco with toasted hazelnuts.

40 Queso de Cabra 7.75

Grilled goats' cheese on brioche, caramelised onion & apple chutney.

41 Padrón Peppers 7.25

Pan-fried in miso & maple butter, finished with sea salt.

TAPAS TAPAS

COCKTAILS · SANGRIA · WINE · BEER

SANGRÍA

MADE FRESH TO SHARE

Jug **24.00** Glass **8.50**

Traditional — red wine, our secret liqueur mix, orange juice, cinnamon & lemonade.

Strawberry — rosé wine, secret liqueur mix, strawberry purée, orange juice, cinnamon & lemonade.

Cava — cava, limoncello, grapefruit, orange & lemonade.

DRAUGHT

San Miguel **5.0%** **5.95**

Mahou **5.1%** **5.95**

SPANISH CRAFT

Er Boquerón **4.8%** **5.95**

Brewed with Mediterranean sea water. No added gas, filtering or pasteurisation — light and easy drinking.

La Socarrada **6.0%** **5.95**

Winter honey ale with barley malt & rosemary. Sweet and full — perfect with cured meats & cheese.

Damm Lemon **3.2%** **5.95**

Lemon shandy-style beer: six parts beer, four parts Primafiori lemon, a dash of lime.

BOTTLES & CIDER

Estrella Galicia **5.50**

4.7%

Guinness Surger **5.95**

520ml can · 4.1%

Magners Original **5.95**

4.5%

Old Mout Kiwi & Lime **5.95**

4.0%

Corona **5.50**

4.5%

San Miguel 0.0 **5.25**

Alcohol free

Old Mout Berries & Cherries **5.95**

4.0%

COCKTAILS

HOUSE FAVOURITES **9.50**

Pornstar Martini

Vanilla vodka, Passoa, passion fruit & pineapple, with a shot of cava.

Blood Orange & Mango Mojito

Golden rum, mint, mango, lime & blood orange juice.

Candy Floss Sour

Vanilla vodka, butterscotch, limoncello, Chambord & egg white, candy floss.

Strawberry & Balsamic Daiquiri

Golden rum, strawberry, lime & balsamic vinegar.

Passion Fruit Caipirinha

Sugar cane rum, passion fruit, lime & sugar.

Berry Nice

Raspberry vodka, Chambord, lemon, raspberry, cranberry & egg white.

Coney Island Cooler

Gin, cucumber, elderflower, mint & sugar.

SPRITZ 8.50

Aperol Spritz

Aperol, cava, soda & orange.

Hugo Spritz

Elderflower, cava, mint, lime & soda.

THE CLASSICS 9.00

Negroni

Gin, Campari & sweet vermouth, with orange.

Espresso Martini

Vanilla vodka, Tia Maria, espresso & sugar.

Classic Mojito

Rum, mint, lime & soda.

Cosmopolitan

Citron vodka, Cointreau, lime & cranberry.

French Martini

Vanilla vodka, Chambord, sugar & pineapple.

Amaretto Sour

Amaretto, lemon, sugar & egg white.

Old Fashioned

Bourbon stirred down with orange zest & sugar.

Long Island Iced Tea

Rum, vodka, gin, tequila, Cointreau, lemon & sugar, topped with cola.

Singapore Sling

Gin, Cointreau, Bénédictine, cherry brandy, lime, pineapple & bitters.

Campari Spritz

Campari, cava, soda & orange.

WHITE

La Luna Verdejo **HOUSE WHITE**

175ml 6.75 · 250ml 7.75 · Bottle 21.00

Refreshing and lively.

Milenrama Blanco **RIOJA**

175ml 6.75 · 250ml 8.00 · Bottle 24.00

From 30-year-old vines. Yellow fruit and hazelnut; soft, silky, off-dry finish.

The Fathoms Sauvignon Blanc **MARLBOROUGH**

175ml 7.50 · 250ml 8.75 · Bottle 25.00

Passion fruit, gooseberry and a hint of grass. Rich and racy.

Sucellos **ALBARIÑO · GALICIA**

175ml 7.75 · 250ml 9.00 · Bottle 28.50

Grapefruit and lemon with delicate white flowers and a subtle tropical edge of lychee and pineapple.

ROSÉ & SPARKLING

Hilmar Springs **WHITE ZINFANDEL**

175ml 7.00 · 250ml 8.25 · Bottle 25.00

Light raspberry and strawberry with a sweet finish.

Milenrama Rosado **RIOJA**

175ml 6.50 · 250ml 8.25 · Bottle 24.50

Peach and raspberry; soft and silky with a gently sweet finish.

Cava Brut

Glass 7.25 · Bottle 28.00

Classic dry cava.

Rosé Cava

Glass 7.25 · Bottle 28.00

Ripe summer fruit.

RED

La Virtu Monastrell **HOUSE RED**

175ml 6.75 · 250ml 7.75 · Bottle 21.00

A modern red packed with red fruit, spice and soft tannins.

Milenrama Tinto **RIOJA**

175ml 6.75 · 250ml 8.00 · Bottle 24.00

100% Tempranillo. Red fruit and liquorice, fruity with good length.

Murillo Viteri Crianza **RIOJA**

Bottle 29.95

Ripe fruit with fine oak and vanilla. Well rounded, good structure.

Irrepetible Malbec **CENTRAL SPAIN**

Bottle 31.95

Malbec & Syrah. Mature fruit, sweet spice and creamy oak.

Enate Cabernet Merlot **SOMONTANO**

Bottle 31.95

Blackcurrant and blackberry with violet, red pepper and vanilla.