

Tapas de Marisco y Pescado

<u>Seafood and Fish dishes</u>	<u>£</u>
Calamares <i>Classic calamari rings served with fresh lemon and smoked paprika alioli</i>	5.9
Gambas Pil Pil <i>Hot roast king prawns with olive oil, fresh chilli, paprika and garlic</i>	6.9
Pescado Adobado <i>Lightly dusted cod fillet pieces marinated with lemon, paprika and garlic, served with garlic alioli</i>	7.2
Vieiras Con Serrano <i>Seared Scottish king scallops served on basil creamed leeks and garnished with crisp Serrano ham</i>	9.9
Chipirones <i>Crisp fried baby squid served with fresh lemon and garlic alioli</i>	6.2
Boquerones En Vinagre <i>Freshly marinated anchovies</i>	4.5

Tapas de Vegetales

<u>Vegetable dishes</u>	<u>£</u>
Tortilla Española <i>A mainstay of Spanish tapas, tortilla is a thick omelette traditionally filled with sliced potato and onion. We serve ours with Pixto salsa</i>	4.9
Patatas Bravas <i>Skin-on halved new potatoes in a spicy tomato sauce and alioli</i>	4.7
Pimientos De Padrón <i>Padron peppers are a strong flavoured small green pepper. We serve them the traditional way, seared in a pan and sprinkled with coarse sea salt</i>	5.7
Patatas Gratinadas <i>Layers of sliced potato baked with garlic cream and mozzarella cheese</i>	

Acompañamientos

<u>Sides</u>	<u>£</u>
Pan Fresco <i>A basket of mixed bread served with olive oil</i>	2.5
Pan de Ajo con Queso <i>Small bread loaf baked with garlic butter and cheese</i>	3.5
Pan Catalán <i>Toasted crusty bread with seasoned tomato, garlic and extra virgin olive oil</i>	2.7
Aceitunas Aliñadas <i>Marinated Spanish Olives</i>	3.5

Tapas de Carne

Meat dishes

£

Albóndigas

Spiced pork and beef meatballs in a rich tomato and herbs sauce

5.5

Chorizo al Vino

Sliced chorizo sausage sautéed in red wine

5.7

Solomillo con Setas

Tender strips of beef marinated in garlic and paprika, sautéed with mushrooms and finished off with cream

7.2

Tajine de Cordero

Tagine of lamb shoulder slow-cooked with paprika, cumin, tomatoes, cinnamon, honey, sultanas and apricots

7.2

Carrillada de Cerdo

Pork cheeks braised in a rich red wine sauce with roasted shallots, thyme and garlic

6.9

Pinchos Morunos

Moorish pork skewers with a Mojo Picón dipping sauce

6.9

Platos para Compartir

Sharing Platters

£

Tabla de Ibéricos

A mixed platter of Serrano ham, aged Iberico Chorizo, Lomo and Manchego cheese

11.5

Parrillada de Marisco

Fire grilled prawns, king prawns, calamari and mussels served with grated potatoes and alioli

13.5

Plato Combinado Español

A mixed platter of Spanish treats made up of Spanish Tortilla with Pixto salsa, Tostada di Sobrassada, Ensalada Andaluza, Serrano ham and Manchego cheese

14.5

Paellas

We suggest our paellas serve 2. As they are freshly prepared, please allow 30 minutes

£

Paella de Carne

Served with chicken, pork, peas, green beans and red peppers

22

Paella de Marisco

Served with squid, mussels, prawns, clams and 2 large shell-on king prawns

25

Paella Mixta

Served with chicken, squid, mussels, prawns, clams and 2 large shell-on king prawns

27

Paella Negra

Same as Paella de Marisco but cooked on squid ink. Served with alioli

25
