

LA FORTUNA

S h a r i n g p l a t t e r s

TABLA DE IBÉRICOS (GF) £12.00

Mixed platter of Ibérico ham, chorizo, lomo and Manchego cheese.

PLATO COMBINADO ESPAÑOL £14.50

Mixed platter of Spanish omelette, Sobrassada on toast, Andalusian Salad, Serrano ham & Manchego cheese.

V e g e t a b l e t a p a s

TORTILLA ESPAÑOLA (V) £5.50

Thick omelette filled with sliced potato & onion with Pixto salsa.

ENSALADA ANDALUZA (VG) £4.50

Mixed platter of Spanish omelette, Sobrassada on toast, Andalusian Salad, Serrano ham & Manchego cheese.

PATATAS BRAVAS (V) £3.50

Skin-on halved new potatoes in a spicy tomato sauce & aioli.

ESPÁRRAGOS A LA PARRILLA (GF) £6.50

Grilled asparagus topped with grated Manchego cheese, lemon hollandaise & crushed black pepper.

QUESO DE CABRA AL HORNO (gf) £7.00

Grilled round of goats' cheese topped with home-made orange & chilli marmalade

ENSALADA DE MALLORCA (VG) (GF) £5.20

A salad of butter beans, roasted sweet potato, red onion, cherry tomatoes, coriander, parsley, pomegranate seeds & fresh mint with a sherry vinaigrette

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free

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F i s h & S e a f o o d t a p a s

CALAMARES £6.20

Crisp-fried classic calamari rings served with fresh lemon & smoked paprika aioli.

MEJILLONES A LA MARINERA (GF) £6.50

Fresh Shetland mussels cooked in white wine, shallots & garlic, finished off with fresh cream.

GAMBAS PIL PIL (GF) £7.20

Hot roast king prawns with olive oil, chilli, paprika & garlic.

PESCADO ADOBADO £9.20

Lemon, paprika and garlic marinated cod fillet pieces, lightly dusted & crisp-fried, served with garlic aioli.

BOQUERONES EN VINAGRE (GF) £4.50

Freshly marinated anchovies.

P a e l l a s

We suggest our paellas serve 2. They are freshly prepared, please allow 25 minutes.

PAELLA DE CARNE £25.00

Served with chicken, pork, Spanish morcilla, mushrooms & fresh asparagus.

PAELLA DE MARISCOS (GF) £28.00

Served with North Atlantic cod, squid & Shetland mussels, topped with 2 large shell-on king prawns.

PAELLA MIXTA (GF) £27.00

Served with chicken, North Atlantic cod, squid & Shetland mussels, topped with 2 large shell-on king prawns.

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Meat tapas

CHORIZO AL VINO (GF)	£12.00
Sliced Brindia Parilla chorizo sautéed in red wine.	
CROQUETAS DE JAMÓN Y QUESO	14.50
Crisp croquettes stuffed with Serrano ham & Ibérico cheese served with garlic aioli.	
PINCHOS MORUNOS	£7.20
Moorish pork skewers with Mojo Picon dipping sauce	
TAJINE DE CORDERO	£8.00
Tagine of lamb shoulder slow-cooked with paprika, cumin, tomatoes, cinnamon, honey, sultanas & apricots.	
FABADA ASTURIANA	£7.50
Bean stew with pork shoulder, Pancetta, bacon, morcilla, chorizo, olive oil, sweet paprika, garlic and salt.	
COCIDO MADRILEÑO	£7.50
Chickpea stew with potatoes, green beans, pork belly, chorizo and beef shank.	

Sides

PAN FRESCO (VG)	£2.00
A basket of mixed bread served with olive oil. Gluten-free bread is available on request.	
PAN CATALÁN (V)	£2.20
Toasted crusty bread with seasoned tomato, garlic & extra virgin olive oil.	
ACEITUNAS ALIÑADAS (GF) (VG)	£2.50
Marinated Spanish olives.	
PATATAS FRITAS (V)	£1.50
Bowl of salty chips.	

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D e s s e r t s

CREMA CATALANA (V) (GF) £3.50

Traditional Crème Brûlée.

CHURROS (V) £4.50

Hand piped doughnut sticks served with a hot chocolate dipping sauce.

TARTA DE SANTIAGO £4.20

Galician cake with ground almonds, lemon zest and shortcrust base topped with caster sugar.

BROWNIE DE CHOCOLATE £3.50

Home-made chocolate brownie served with vanilla ice cream.

COPA DE HELADO (V) £2.50

Choice of 3 scoops of chocolate, vanilla, strawberry or coffee ice cream.

H o t d r i n k s

CAFÉ £2.50

Choice of Americano, espresso, flat white, cappuccino, mocha or latte.

CAFÉ BOMBÓN £2.70

Double espresso with condensed milk.

CARAJILLO £3.20

Double espresso with a splash of liqueur. Choice of Brandy, Whisky, Tía María, Baileys, Cointreau or Licor 43 (vanilla liqueur).

BOMBA DE CHOCOLATE £3.40

Liqueur hot chocolate topped with fresh cream. Choice of Brandy, Rum, Whisky or crema catalana.