

SANGRIA

- FLAVOURS OF SPAIN -

MENU A LA CARTE

WELCOME / BIENVENIDO



Sopa / Soup

Gazpacho (V) (GF)

Homemade classic chilled soup.

Soup of the Day (GF)

Freshly prepared soup of the day, ask your server for details.

Pan / Bread

Pan Pedro

2 slices toasted garlic bread with roast plum tomato & crumbled goats cheese.

Pan Mixto (V)

Mixed bread with sherry vinegar & olive oil or garlic mayonnaise.

Pan Catalan (V)

2 slices of toasted bread brushed with garlic olive oil & tomato.

Pan Serrano

2 slices of toasted garlic bread topped with Serrano ham & Manchego cheese.

Pan Plano

Homemade flat bread cover in sobresada topped with roasted vegetable & cheese.

Ensalada / Salads

Ensalada Mixta (V) (GF)

Chopped mixed seasonal salad dressed in vinaigrette.

Ensalada Sangria (GF)

Dressed diced cucumber, pepper, red onion, olives, sundried tomatoes & goats cheese.

Ensalada Pollo

Mixed leaves with diced chicken, crispy Serrano ham, croutons, bound in light mayonnaise, with Manchego cheese shavings topped with anchovies.

Salmon con Patatas (GF)

Smoked paprika salmon fillet with potato, chive & horseradish mayonnaise.

Paté de Hígado de Pollo

Homemade chicken liver pate, PX sherry, Serrano ham, sweet onion with toast.

Aves de Corral / Poultry & Game Dishes

Pollo y Chorizo (GF)

Chicken Breast sliced & topped with chorizo & Manchego cheese with tomato sauce.

Croquetas Caseras

Homemade various croquettes.

Pollo Rebozado

Breast of chicken strips in a sweet smoked paprika batter & garlic mayonnaise.

Pollo Morcilla

Chicken with black pudding and cream sauce

Pincho de Pollo (GF)

Chargrilled skewered peppers & chicken breast marinated con pimiento in smoked paprika, chilli & lime.

Pollo y Serrano (GF)

Pan fried chicken strips in white wine with Serrano ham, peas, garlic cream.

Del Mar / From the Sea

Boquerones (GF)

Marinated anchovies.

Calamares

Squid in herb flour deep fried & served with aioli.

Gambas Pil Pil (GF)

King prawns with chillies & garlic oil.

Bacalao

Pan fried salt cod with chorizo & black pudding.

Langostinos

King Prawns deep fried in a smoked paprika batter with aioli.

Mejillones (GF)

Steamed fresh mussels with garlic white wine cream or chilli & tomato.

Dorada (GF) (Suppliment £3)

Crisp fried sea bream & samphire with sweet pepper purée.

Pincho de Marisco (Suppliment £3)

Chargrilled marinaded king prawn, salmon & salt cod skewers.

Crepe de Mare

Pancake stuffed with mixed fresh seafood in a rich cheese sauce

De La Granja / From the Farm

Chorizo Fritto (GF)

Spanish Chorizo in red wine, onions & a touch tomato.

Albondigas

Homemade Pork & Beef meatballs in a spicy tomato sauce.

Cordero

Spiced braised lamb shoulder Mojo style.

Morcilla

Braised Iberian black pudding with apple & onion chutney.

Carne de Ternera (GF)

Flash fried beef strips with garlic, chilli & red onion.

Negra Ribs (GF)

Pork Ribs from the famous black pig.

Chuletas de Cordero (GF) (Suppliment £3)

Pan roasted spiced lamb cutlets & courgettes served with mint yoghurt.

Lomo Ahumado (GF)

Smoked pork loin pan fried with PX Rosemary cream & crushed potato.

Heuvs con Patatas

Chorizo, fries & spanish black pudding topped with a soft duck egg

Hamburguesas Tinto

Mini burgers x 2: Ham & cheese, caramalised onion.

Butifarra

Own recipe Spanish sausage wrapped in steak with onions in a pepper sauce.

Tabla de Carne (Suppliment £3)

Steak, chorizo sausage, chicken fillet & ribs with manchego cheese & chili pot.

Vegetarianos / Vegetarian Option

Aceitunas Mixtas (V) (GF)

Selection of marinated Spanish olives.

Queso Mahoun

Bread crumbed fried cheese with mojo dip.

Patatas Bravas (V) (GF)

Crisp fried potatoes with a spicy tomato mayonnaise.

Patatas Canaria (V) (GF)

Potatoes cooked with sea salt served with mayo sauce

Patatas Chili (V) (GF)

Potatoes cooked with Manchego cheese and chili

Berenjena (V)

Thinly sliced aubergine fritters & Spanish honey.

Tortilla Español (GF)

Spanish omelette with potato & onion.

Queso de Cabra (GF)

Baked goats cheese with red onion chutney & rocket salad.

Patata y Queso (GF)

Sliced potatoes cooked with cream, garlic & cheese.

Garbanzo (V) (GF)

Chickpea & roast vegetable stew seasoned with cumin.

With flatbread (optional).

Tabla de Verduras (V) (GF)

White asparagus, artichoke, roasted courgette, peppers, aubergine, olives & balsamic syrup with small bread sticks (optional).

Tortas (V)

Homemade mixed vegetable cakes lightly fried with mojo picon.

El Champiñón (V) (GF)

Mushrooms with garlic in a cream sauce.

Padron Peppers (V) (GF)

Spanish green peppers cooked with sea salt.

Paella for 2 or more

Please Note: Paella dishes not included in Tapas Deal

Paella de Marisco - £22.50 (GF)

Mixed seafood with lemon.

Paella de Tinto - £22.50 (GF)

Chicken, chorizo with mixed vegetables.

Paella de Verduras - £21.00 (GF)

Seasonal vegetables.

Paella Valenciana - £22.50 (GF)

Fresh chicken pieces & mixed seafood.

Paella del Dia - £22.50 (GF)

Chef's paella of the day.

Paella Carne - £22.50

Spiced beef & vegetables.

Plato Principal - Main Course

Fillet Steak - £16.95

Fillet steak with chips & a choice of sauce.

Sirloin Steak - £14.95

Sirloin steak with chips & a choice of sauce.

Polo Empanizado y Papas - £12.95

Chicken breast wrapped in breadcrumb with chips.

Pescardo y Papas - £12.95

Fish wrapped in breadcrumb with chips.

Bacalao - £12.95

Pan fried salt cod with chorizo & black pudding.

Paella del Dia - £11.00 (GF)

Chef's paella of the day for one.

Pesacdo Frito - £12.00 (GF)

Mixed fried fish including: cod, calamari, king prawn & mussels served with alioli.

Salmon & Gambas - £12.00

Salmon fillet with king prawns in a cream sauce with paprika, served with rice.

Casarole de Marisco - £12.95

King prawns, cod, mussel, calamari & salmon in a tomato sauce.

Smokes Salmon & Asparagus - £11.50

Smoked Salmon with asparagus, rocket, walnuts & balsamic vinegar glaze.



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TAPAS DEALS

- TUESDAY -

Any Tapas £2.50

- WED TO SAT -

Any 3 Tapas £11

- SUNDAY -

6 Tapas & Bottle of Wine £25

**Look out for our specials of the day
on the blackboard!**

Please Note: Tapas deals are not available during special promotional days.
(Please ask a member of staff for details)

El Postres / Pastries

Crema Catalana - £3

Traditional sweet cream topped with caramel.

Tarta de Queso - £3

Homemade fruit cheesecake in season.

Crepe con Banana - £3

Warm homemade pancake with banana & saffron syrup, vanilla ice cream.

Helados Mixtos - £3 (GF)

Selection of dairy iced creams & sorbets.

Tinto Tinto - £3 (GF)

Vanilla & chocolate ice cream, homemade tablet pieces with fresh whipped cream & hot caramel sauce.

Postre del Dia - £3

Hot dessert of the day.

Tarta de Santiago - £3

Famous Spanish almond tart.

Churros - £3

Spanish doughnuts with dipping hot chocolate.

Café

Solo - £2.10

Strong espresso coffee.

Cappuccino - £2.50

Espresso with hot milk & topped with chocolate

Cortado - £2.20

Espresso coffee with a dash of milk.

De Leche y Leche - £3.25

Coffee with condensed milk & hot milk.

Carajillo - £3.95

Espresso coffee & a dash of brandy.

Americano - £2.10

Black coffee.

Café con Licor - £5.75

Coffee with a measure of liqueur topped with cream.

Chocolate Caliente - £3.25

Hot chocolate.

La Bumba - £4.95

Coffee with condensed milk, hot milk & a shot of liqueur 43.

Selection of tea - £2.25

Selection of English & herbal teas.

Chipito Sangria - £2.95

House shot of the day.

Bandito - £5.50

Hot chocolate with shot of brandy & whipped cream.

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19 Gateside Street, Hamilton ML3 7HT
01698 429437 / sangriahamilton@gmail.com



TAKEAWAY MENU AVAILABLE