



SANGRIA

- FLAVOURS OF SPAIN -

TAKEAWAY MENU

SAVOUR THE FLAVOURS OF SPAIN
WITH OUR AUTHENTIC TAKEAWAY TAPAS

ANY 3 TAPAS FROM 12-8PM - £7

ALL DAY PAELLA FOR ONE £6.00 / CHURROS & COFFEE TO GO £4.50

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 Tinto (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 anchovie.

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

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 with garlic mayonnaise.

Pollo Salteado

Seasoned chicken strips with peppers, onions & string beans stir fried served in a crisp pastry shell.

Pincho de Pollo (GF)

Chargrilled skewered peppers & chicken breast marinated con pimienta 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.

Crepe de Mare

Pancake stuffed with mixed fresh seafood in a rich cheese sauce.

It is important that our staff be informed of any of your allergies. Service charge not included, all prices are inclusive of VAT. Some dishes may contain nuts or traces of nuts. To the best of our knowledge, no dishes contain GM Modified Foods. (GF) = Gluten Free, (V) = Vegan.

Please Note: Dishes marked with * have a small supplement between 12-7pm daily.

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.

Tabla de Embutidos (GF)

Mixed Spanish meat board with cheese & olives.

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.

Lomo Ahumado (GF)

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

Heuvos con Patatas

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

Hamburguesas Tinto

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

Butifarra

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

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.

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.

Lucas Cortas (V) (GF)

Olive tapenade, white bean hummus, romesco with crudetes, mini breadstick & flatbread (optional).

Paella for 2 or more

Paella de Marisco - £15.00 (GF)

Mixed seafood with lemon.

Paella de Tinto - £15.00 (GF)

Chicken, chorizo with mixed vegetables.

Paella de Verduras - £15.00 (GF)

Seasonal vegetables.

Paella Valenciana - £15.00 (GF)

Fresh chicken pieces & mixed seafood.

Paella del Dia - £15.00 (GF)

Chef's paella of the day.

Paella Carne - £15.00

Spiced beef & vegetables.

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