

## PARA COMPARTIR (things to share)

	Price
<b>Marinated Olives</b> (v) (gf)	<b>3.95</b>
<b>Lightly salted Almonds</b> (v) (gf)	<b>3.50</b>
<b>Pimientos rellenos</b> stuffed peppers (v) (gf)	<b>5.65</b>
<b>Manchego cheese &amp; sundried tomatoes</b> (v) (gf)	<b>4.95</b>
<b>Jamón serrano</b> (gf)	<b>5.50</b>
<b>Jamón Iberico</b> (50gms) (gf)	<b>16.50</b>
<b>Bread &amp; Oil</b> (per two people) (v) <b>Gluten free bread available</b>	<b>3.50</b>
<b>Bread only</b> (per two people) (v)	<b>2.50</b>
<b>Crostini with a selection of toppings (select one topping)</b>	<b>4.95</b>
Avocado & prawns	
Goats cheese , onion marmalade with a drizzle of balsamic vinegar (v)	
Spanish blue cheese (Picos de Europa), jamón serrano, glazed figs	
Pea purée, with beer battered king prawns	
<b>Carne Española</b>	<b>15.95</b>
Large meat plate enough to share for two	
A selection of Spanish meats, olives, manchego cheese, bread & oil	
<b>Cremosito del zujar</b>	<b>14.00</b>
Baked ewes's milk cheese, served with crusty bread & tomato jam	
<b>Pan con tomate</b> (v)	<b>3.95</b>
Grilled bread rubbed with garlic & ripe tomatoes, drizzled with Spanish olive oil	
To include Jamón Serrano	<b>4.95</b>
<b>Kikos</b> (v) (gf)	<b>1.95</b>
Wonderful fried, salted giant maiz	
<b>Ensalada</b> (v) (gf)	<b>3.95</b>
Mixed leaf salad dressed with olive oil	

Please talk to a member of staff regarding allergies. Dishes marked with (v) are suitable for vegetarians, (gf) are gluten free

## VEGETARIAN TAPAS

	Price
<b>Mushrooms – sautéed in garlic butter</b> (v) (gf)	4.65
<b>Patatas Bravas con alioli</b> (v) (gf)	3.95
<b>Tortilla Española</b> (v) (gf)	4.10
<b>Deep fried cauliflower with alioli</b> (v) (gf)	4.50
<b>Goats cheese with honey &amp; pine nuts</b> (v) (gf)	4.95
<b>Mediterranean vegetables roasted in garlic &amp; oil</b> (v) (gf)	4.75
<b>Deep fried manchego cheese</b> (v)	4.95
<b>Berenjenas con miel</b> (crispy aubergine fritters with honey) (v) (gf)	4.80
<b>Berenjenas al horno con tomate y queso</b> (aubergines layered with tomatoes & manchego) (v) (gf)	5.50
<b>Higo</b> (v) (gf) <b>Baked figs, with goats cheese, drizzled with honey</b>	5.50
<b>Piparras chile Peppers</b> (v) Fried in a tempura batter	4.95
<b>French beans</b> Fried in a batter, light, tasty & crispy, served with alioli (v) (gf)	3.75
<b>Portobello mushroom</b> Stuffed with Spanish blue cheese (Picos de Europa) (v) (gf)	4.95
<b>Patatas al Cabrales</b> (v) (gf) Fried potatoes with a blue cheese sauce	5.25
<b>Vegetarian paella available, please see paella menu</b>	

Please talk to a member of staff regarding allergies. Dishes marked with (v) are suitable for vegetarians, (gf) are gluten free

## FISH TAPAS

	Price
<b>Boquerones</b> anchovies marinated in oil & garlic (gf)	5.35
<b>Mejillones</b> mussels in tomato & garlic (gf)	5.95
<b>Gambas Pil Pil</b> King prawns with garlic oil & chilli, <b>spicy hot</b> (gf)	6.25
<b>Butterfly Sardines</b> pan fried (gf)	4.95
<b>Pulpo a la gallega con cachelos</b> (gf) Galician style octopus with boiled new potatoes	7.95
<b>Gambas en garbadina</b> Beer battered king prawns (gf)	5.95
<b>Calamares</b> crispy squid deep fried	4.95
<b>Pescado blanco frito</b> Deep fried white fish in San Miguel batter (gf)	5.25
<b>Lubina la Nueva</b> (gf) Sea bass wrapped in serrano ham served on a bed of fennel/orange salad	7.50
<b>Whitebait</b> with lemon alioli	4.95
<b>Salt cod fritters</b>	5.10

## PAELLA

	Price
<i>Freshly cooked to order allow a minimum of 30 minutes. Served in the traditional paella pan <u>(min. order for 2 people)</u></i>	
<b>Paella Carne y Mariscos</b> – chicken, chorizo, king prawns, squid & mussels (gf)	<b>15.95 per person</b>
<b>Paella Pescado</b> – mussels, king prawns & squid (gf)	<b>14.95 per person</b>
<b>Paella Vegetarian</b> – seasonal vegetables (v) (gf)	<b>11.95 per person</b>

*Please talk to a member of staff regarding allergies. Dishes marked with (v) are suitable for vegetarians, (gf) are gluten free*

## MEAT TAPAS

	Price
<b>Chorizo &amp; morcilla</b> (gf) Chorizo with Spanish black pudding with peppers & onions	5.50
<b>Croquetas</b> Mushroom Ham Chicken Beef Iberico Ham	4.95
<b>Chicharrones de Cádiz</b> (gf) Crispy pork belly, seasoned with fennel, sea salt, with a wedge of lemon	5.95
<b>Pollo</b> (gf) Marinated chicken skewers	6.25
<b>Pollo al ajillo</b> (gf) Chicken with wild mushrooms, cream, garlic & wine	6.50
<b>Conejo agro dulce</b> (gf) Slow cooked rabbit with vegetables, capers & olives in a sweet & sour sauce	7.25
<b>Solomillo de cerdo con setas</b> (gf) Pork fillet pan fried with mushrooms	6.50
<b>Albondigas</b> Meat balls in tomato sauce	5.95
<b>Gambas</b> (gf) King prawns with jamón serrano, chorizo fried in garlic	6.25
<b>Chuletas de cordero</b> (gf) Grilled lamb with mojo verde	7.65
<b>Filete con Cabrales</b> (gf) Strips of pan fried fillet steak with Spanish blue cheese (Picos de Europa)	6.95
<b>Los Espárragos</b> (gf) Asparagus, wrapped in manchego cheese & serrano ham	5.75
<b>Chorizo aperitivo picante</b> Little chorizo sausages, served with crusty bread	5.10
<b>Pollo Fuego</b> (gf) Chicken thighs with garlic oil & chilli, <b>spicy hot</b>	6.75

Please talk to a member of staff regarding allergies. Dishes marked with (v) are suitable for vegetarians, (gf) are gluten free

## DESSERTS

	Price
<b>Helados</b> (v) (gf) Selected flavours of ice-cream – two scoops	<b>3.95</b>
<b>Vanilla ice cream with Pedro Ximenez</b> Two scoops of vanilla ice cream with Pedro Ximenez sherry	<b>5.75</b>
<b>Strawberry meringue cake</b> (v) (gf) Extremely refreshing served ice cold	<b>4.95</b>
<b>Crèma Catalana</b> (v) (gf) Custard desert	<b>4.95</b>
<b>Churros</b> (v) Spanish doughnuts, with chocolate sauce & strawberries	<b>4.95</b>
<b>Sorbete</b> (v) (gf) Selected flavours – Two scoops of sorbete	<b>3.95</b>
<b>Chocolate brownies</b> (v) Served with ice-cream or cream	<b>4.95</b>
<b>Sharing for two</b> (v) Cannot decide, why not try a desert tapas..... Churros with chocolate sauce, strawberry meringue cake, chocolate brownies	<b>6.95</b>
<b>Queso Español</b> (v) A selection of Spanish cheese, served with Gavinos tortas de Romero (light, flaky olive oil based biscuits from Seville with dried rosemary)	<b>6.95</b>

*Please talk to a member of staff regarding allergies. Dishes marked with (v) are suitable for vegetarians, (gf) are gluten free*