

## NIBBLES

- 1 **Pan Tomaca (v)** 3.50  
Toasted bread topped with garlic & crushed tomatoes.
- 2 **Aceitunas Mixtas (v) (GF)** 3.50  
A mixture of marinated manzanilla, gordal & black olives.
- 3 **Boquerones en Vinagre (GF)** 3.50  
Anchovies served traditionally in olive oil, vinegar, garlic & parsley.
- 4 **Plato Mixo** 10.95  
A selection of cured Ibérico meats, Spanish cheeses with mixed olives, bread & dips.
- 5 **Chunky Chips** 3.50  
Thickly cut chips.

## PAELLA

- 6 **Paella de Verduras (GF) (V)(VE)**  
Vegetarian paella of fresh seasonal vegetables.  
£21.90 for 2 people  
£32.85 for 3 people
- 7 **Paella Mixta (GF)**  
Mixed seafood & chicken paella.  
£23.90 for 2 people  
£35.85 for 3 people
- 8 **Paella de Marisco (GF)**  
Mixed seafood paella.  
£23.90 for 2 people  
£35.85 for 3 people
- 9 **Paella de Carne (GF)**  
Meat paella containing chorizo, salchichón, chicken & Serrano.  
£24.50 for 2 people  
£36.75 for 3 people

## MEAT TAPAS

- 10 **Croquetas Ibéricas** 5.50  
Serrano ham & cheese Croquettes with a manchego sauce.
- 11 **Pollo al Coronel** 5.50  
Mini breaded garlic & lemon chicken bites with a roasted pepper dip.
- 12 **Albóndigas** 5.50  
Pork & Beef meatballs in tomato sauce & Manchego crumb.
- 13 **Costillas (GF)** 7.25  
Dry rubbed pork ribs with a smokey BBQ sauce.
- 14 **Chorizo a la Miel (GF)** 5.75  
Mini spicy chorizo sausages, drizzled in a honey jus.
- 15 **Morcilla al Jefe** 5.50  
Grilled black pudding topped with crispy onions, in a piquillo pepper sauce.
- 16 **Cerdo a la Cereza (GF)** 5.95  
Slow roasted pork belly bites in a spiced cherry glaze.
- 17 **Alitas de Pollo (Chicken Wings)** 5.50  
5 slow cooked jumbo chicken wings with onions, peppers and sweet chilli sauce.

## FISH TAPAS

- 18 **Bacalao Rebozado** 5.50  
Mini cod strips in a light batter with curried mayo.
- 19 **Calamares** 5.75  
Freshly fried squid rings with a lemon alioli.
- 20 **Gambas Pil-Pil (GF)** 7.75  
King Prawns with olive oil, garlic & chilli.

## VEGETARIAN TAPAS

- 21 **Tortilla de Patatas (GF)** 5.20  
Traditional Spanish omelette of potatoes, eggs & onions.
- 22 **Patatas Bravas** 5.20  
Sautéed potatoes in a spicy tomato sauce with Alioli.
- 23 **Pimientos de Paella (GF)** 4.75  
Piquillo peppers stuffed with paella & Romesco sauce.
- 24 **Queso de Cabra** 5.75  
Grilled goats cheese on toasted brioche with caramelised onions, apple chutney & a balsamic glaze.
- 25 **Champiñones al Queso Azul (GF)** 5.75  
Button mushrooms in a blue cheese & chive sauce.
- 26 **Coliflor a la Barbacoa** 5.75  
Battered and bread crumbed cauliflower bites tossed in a spicy BBQ sauce and topped with sesame & spring onions.
- 27 **Halloumi Fritas** 5.20  
Salt and pepper halloumi fries.

## SOFT DRINKS

- 28 **Coca cola** 2.45
- 29 **Diet Coke** 2.45
- 30 **Fanta Orange** 2.45
- 31 **J2O Orange and Passionfruit** 2.45

PLEASE BE AWARE WE CAN ONLY  
SELL ALCOHOL WITH FOOD ORDERS.

## COCKTAILS

Mix will make upto 4 drinks if made correctly.  
Garnish will be supplied as well as  
instruction cards.  
ICE NOT SUPPLIED

- 32 **Pornstar Martini Mix** 15.00
- 33 **Redberry Daiquiri Mix** 15.00
- 34 **Long Island Iced Tea Mix** 15.00
- 35 **Espresso Martini Mix** 15.00

## WHITE WINE

- 36 **Castillo de Piedra (Spain)** 10.00  
A crisp, sweet white wine with a delicately fruity palate and attractive floral notes on the nose.
- 37 **Milenrama Rioja Blanco (Rioja)** 12.00  
Made from 30 year old vines. Bouquet of yellow fruits mixed with notes of hazelnut. Soft and silky with a fine, off dry flavour to finish.

## RED WINE

- 38 **Milenrama Tinto (Rioja)** 12.00  
100% Tempranillo. Aromas of red-fruits and liquorice. A delightfully fruity taste with good length.

## SANGRIA

1ltr (4-6 wine glasses) worth once ice is added.  
Fruit supplied. ICE NOT SUPPLIED.

- 39 **Red Wine Sangria** 12.00  
Red wine, secret liquor mix, orange juice, cinnamon and lemonade.
- 40 **Rose Strawberry Sangria** 12.00  
Rose wine, secret liquor mix, strawberry puree, orange juice, cinnamon and lemonade.