

NIBBLES

- 1

Pan Duo (v)
Artisan bread with a duo of dips.

3.50
- 2

Pan Tomaca (v)
Toasted bread topped with garlic & crushed tomatoes.

3.75
- 3

Aceitunas Mixtas (v) (GF)
A mixture of marinated manzanilla, gordal & black olives.

3.35
- 4

Boquerones en Vinagre (GF)
Anchovies served traditionally in olive oil, vinegar, garlic & parsley.

4.25

MEATS & CHEESES

- Meats (Served with toasted artisan bread)

5

Jamón de Bodega
Reserva Serano ham, extra cured in a bodega.

5.95

6

Chorizo Ibérico

5.50

7

Salchichón Ibérico

5.50

Cheeses (served with toasted artisan bread and quince jelly)

8

1x Cheeseboard

4.95

9

3x Cheeseboard

10.95

Manchego D.O.

6 months extra cured manchego cheese from sheeps milk.

Azul Picos de Europa Blue

Blue cheese from the town of valdeon in the mountains of Leon.

Idiazabal Ahumado Smoked

A smoked sheeps cheese from the town of Idiazabal.

10

Plato Mixo
A selection of cured Ibérico meats, Spanish cheeses with mixed olives, bread & dips.

14.95

MEAT TAPAS

- 11

Filete de Ternera
Sirloin steak with rosemary fried potatoes & a red wine jus.

7.95
- 12

Croquetas Ibéricas
Serrano ham & cheese Croquettes with a manchego sauce.

5.50
- 13

Pollo al Coronel
Mini breaded garlic & lemon chicken bites with a roasted pepper dip.

5.50
- 14

Albóndigas
Pork & Beef meatballs in tomato sauce & Manchego crumb.

5.50
- 15

Lomo a la crema
Pork loin in a creamy brandy sauce.

5.75
- 16

Costillas (GF)
Dry rubbed pork ribs with a smokey BBQ sauce.

7.25
- 17

Chorizo a la Miel (GF)
Mini spicy chorizo sausages, drizzled in a honey jus.

5.75
- 18

Morcilla al Jefe
Grilled black pudding topped with crispy onions, in a piquillo pepper sauce.

5.50
- 19

Cerdo a la Cereza (GF)
Slow roasted pork belly bites in a spiced cherry glaze.

5.95

PAELLA

- 20

Paella de Verduras (GF)
Vegetarian paella of fresh seasonal vegetables.

10.95 per person
- 21

Paella Mixta (GF)
Mixed seafood & chicken paella.

11.95 per person
- 22

Paella de Carne (GF)
Meat paella containing chorizo, salchichón, chicken & Serrano.

12.25 per person

Paellas must be pre-ordered.

FISH TAPAS

- 23

Bacalao Rebozado
Mini cod strips in a light batter with curried mayo.

5.50
- 24

Calamares
Freshly fried squid rings with a lemon alioli.

5.75
- 25

Lubina (GF)
Pan fried Seabass on a bed of spinach, manchego cheese, chickpeas & piquillo peppers.

7.25
- 26

Gambas Pil-Pil (GF)
King Prawns with olive oil, garlic & chilli.

7.75

VEGETARIAN TAPAS

- 27

Tortilla de Patatas (GF)
Traditional Spanish omelette of potatoes, eggs & onions.

5.20
- 28

Patatas Bravas
Sautéed potatoes in a spicy tomato sauce with Alioli.

5.20
- 29

Pimientos de Paella (GF)
Piquillo peppers stuffed with paella & Romesco sauce.

4.75
- 30

Queso de Cabra
Grilled goats cheese on toasted brioche with caramalised onions, apple chutney & a balsamic glaze.

5.75
- 31

Champiñones al Queso Azul (GF)
Button mushrooms in a blue cheese & chive sauce.

5.75
- 32

Fritura Vegetal
Crispy Vegetable fritters with honey & rosemary.

5.50
- 33

Coliflora la Barbacoa
Battered and bread crumbed cauliflower bites tossed in a spicy BBQ sauce and topped with sesame & spring onions.

5.75
- 34

Brócoli con Almendras (GF)
Pan fried tender stem broccoli in garlic butter topped with almond flakes.

4.75
- 35

Halloumi Fritas
Salt and pepper halloumi fries.

5.20

PLEASE TURN OVER
FOR OUR DRINKS MENU

SPANISH RESTAURANT

TAPAS TAPAS

COCKTAIL & SANGRIA BAR

BEER & CIDER

DRAUGHT BEER

San Miguel (5%)	4.25
Mahou (5.1%)	4.50
Estrella Galicia (4.7%)	4.50

BOTTLED CIDER

Magners Original Cider (4.5%)	4.25
Old Mout Strawberry & Pomegranite (4%)	4.25
Old Mout Kiwi & Lime (4%)	4.25

BOTTLED BEERS

Estrella Damm (4.6%)	4.00
Corona (4.5%)	4.00
Peroni (5.1%)	4.00

San Miguel Non Alc (0%)	4.00
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SPANISH CRAFT
BOTTLED BEERS

Er Boqueron (4.8%)	4.95
Spanish artisan beer made from Mediterranean Sea water in an area known for its purity. No added gas, filtration or pasteurisation making a light, refreshing, easy to drink beer.	

Desiderata (5.0%)	4.75
Spanish craft beer born in Sevilla. This Pils has a fruity, floral aroma and a good body. A filtered premium beer perfect for tapas.	

La Socarrada (6.0%)	4.95
Another addition to our Spanish craft beers. A winter honey ale made with barley malt & rosemary. A sweet but dense beer, perfect with cured meats & cheeses.	

COCKTAILS

HOUSE COCKTAILS

Blood Orange & Mango Mojito	6.95
Golden Rum, mint, mango, lime & blood orange juice.	

Coney Island Cooler	6.95
Gin, Cucumber, Elderflower, Mint & Sugar.	

Berry Nice	6.95
Raspberry Vodka, Chambord, lemon, raspberry, cranberry juice & egg white.	

Strawberry & Balsamic Daiquiri	6.95
Golden Rum, strawberry, lime & Balsamic vinegar.	

Candyfloss Sour	7.25
Vanilla Vodka, butterscotch, Lemoncello, Chambord & egg white. topped with candyfloss.	

Passionfruit Caipirinha	6.95
Sugarcane Rum, passionfruit, lime & sugar.	

CLASSIC COCKTAILS

Classic Mojito	6.95
Rum, mint, lime & soda.	

Pornstar Martini	7.25
Vanilla Vodka, Passoa, passionfruit & Pineapple juice. Served with a shot of Cava.	

Cosmopolitan	6.95
Citron Vodka, Cointreau, lime & cranberry Juice.	

Long Island Iced Tea	6.95
Rum, Vodka, Gin, Tequila, Cointreau, lemon & sugars. Topped with Cola.	

French Martini	6.95
Vanilla Vodka, Chambord, sugars & Pineapple Juice.	

Singapore Sling	7.25
Gin, Cointreau, Benedictine, Cherry Brandy, lime, pineapple, sugars & bitters.	

Espresso Martini	6.95
Vanilla Vodka, Tia Maria, espresso & sugars.	

Old Fashioned	7.25
Bourbon chilled down with orange zest & sugars.	

Amaretto Sours	6.95
Amaretto, lemon juice, sugars & egg white..	

Our Bartenders are happy to make any old or classic cocktails that are not on the list so please ask!

WINE & SANGRIA

WHITE WINES

Castillo de Piedra (Spain)	16.75
(175ml)	4.75
(250ml)	5.95

A crisp, sweet white wine with a delicately fruity palate and attractive floral notes on the nose.

Milenrama Rioja Blanco (Rioja)	18.95
(175ml)	4.95
(250ml)	6.25

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.

Box of Budgies, Sauvignon Blanc (Marlborough)	20.00
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A youthful aroma of fruit and herbs is followed by a palate that is light and lively.

LB1 Verdejo (Rueda Spain)	22.00
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100% Verdejo. Expect balanced acidity, underlying minerality and rich ripe lemon. Refreshing and lively, its aftertaste invites you to go on drinking.

ROSE & SPARKLING WINES

White Zinfandel	15.75
(175ml)	4.50
(250ml)	5.50

Zinfandel Rose. Light, refreshing raspberry and strawberry flavours, sweet finish.

Milenrama Rosado (Rioja)	18.95
(175ml)	4.95
(250ml)	6.25

A very intense strawberry colour. On the nose it has strong notes of fresh peach and raspberry. On the palate, it is soft and silky with a fine sweet flavour at the end.

Cava Brut	22.00
Glass	5.50

A classic, dry sparkling cava.

Rose Cava	22.00
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Lightly pink in colour, full of ripe summer-fruit flavours.

Brut Champagne	35.00
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Stylish dry house champagne, fruity with a crisp finish.

SANGRÍA

Sangría Glass	5.25
Sangría Jug	15.25

Traditional
Red wine, secret liquor mix, orange juice, cinnamon and lemonade.

Strawberry
Rose wine, secret liquor mix, strawberry puree, orange juice, cinnamon and lemonade.

Cava
Cava, Lemoncello, grapefruit, orange and lemonade.

RED WINES

Clockwork Raven (Chille, Central Valley)	16.75
(175ml)	4.75
(250ml)	5.95

100% Merlot. Smooth and approachable with classic dark plummy merlot fruit.

Milenrama Tinto (Rioja)	18.95
(175ml)	4.95
(250ml)	6.25

100% Tempranillo. Aromas of red-fruits and liquorice. A delightfully fruity taste with good length.

Elementos ShirazMalbec (Argentina)	18.00
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A blend of Shiraz and Malbec hand harvested grapes in the foothills of the Andes, unoaked, an immediately fruity red wine.

Murillo Viteri Crianza (Spain, Rioja)	23.00
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On the nose, the wine has a good level of fruit with notes of fine wood and vanilla. On the palate, the wine is well-rounded with good structure and a pleasing aftertaste.

Trapiche Oak Cask (Argentina)	23.00
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Rich with medium to full body. Quite dry with blackberry, oak, pepper and spice followed by a pleasant lingering finish.

PLEASE TURN OVER
FOR OUR FOOD MENU