

# PRINCIPAL MENU

We recommend 2-3 dishes per person but feel free to order as little or much as you wish.

All dishes are freshly prepared and are served as and when they are ready. Please inform your server if you wish to have these served to your preferred pace.

## TO GRAZE

-Side of Bread with Oil and Hummus (v,df *)	3.50
-Mixed Olives (v, df, gf)	3.00
-Mixed Olives and Breads (v, df, *)	5.00
-Catalan Bread (v, df,*)	4.00
-Padron Peppers with Sea Salt (v, df, gf)	4.50
-Mini Salmon and Crab Fish cakes with Lemon Aioli	4.00
-Spanish Meat Selection and Breads (df,*)	9.00
-Spanish Cheese Board with Breads (v,*)	8.00
-Spanish Meats and Cheese with Breads (*)	11.00
-Salmon Platter (Smoked, Fish cake, Mousse, Spiced Fillet)	11.00
-Vegetarian Anti Pasti and Breads (v, *) (Artichoke, Red Peppers, Sun-blush Tomatoes and Olives)	8.00

## BRUSCHETTAS

-Goats Cheese with Red Onion and Sun-blush Tomatoes (v)	3.50
-Salmon, Prawn and Crab (df)	4.50
-Mushroom, Garlic and Pesto Cream (v)	4.00
-Serrano Ham with Manchego Cheese	4.00

## SALADS

-Smoked Salmon Salad with tastes of Beetroot (gf, df)	6.50
-Anchovy, Tomato, Shallot and Olives (gf, df)	5.50
-Tomato, Onion, Rocket and Manchego Salad (v, gf)	4.00
-Beetroot, Pickled Fennel and Goats Cheese Mousse with Walnuts (n,v,gf)	5.00

## SEAFOOD

-Mackerel Fillet with Crab and Potato Salad (gf)	7.00
-Octopus, Sun-blush Tomato, Chorizo and Potatoes (gf, df)	9.50
-King Prawns with Chilli Garlic and Coriander Butter (gf)	7.50
-Sea-bass, with Spiced Cream and Baby Veg (gf,df)	8.00
-Battered Calamari with Lemon Aioli	7.00
-Cod Loin with Chick Pea and Chorizo Stew (gf, df)	8.50

## MEAT

-Confit Chicken Thighs with Honey Mustard Cream Mushroom Sherry Sauce (*)	8.00
-Crispy Chicken with Chilli and Coriander Dressing (gf)	9.00
-Spiced Chicken with Saffron Rice and Peppers (gf, df)	9.00
-Pulled Pork Sliders with Apple, Onion Relish and Aioli	7.00
-Baby Back Ribs with Sweet Chilli Glaze and Char grilled Baby Gem Lettuce	8.50
-Beef and Thyme Meatballs with Tomato and Garlic (gf, df)	6.00
-Belly Pork with Chorizo and Bean Stew (gf)	8.00
-Mini Chorizo Sausages in Red Wine (df,*)	6.00
-Beef Tomato filled with Spiced Beef Brisket and Natural Yoghurt	8.00

## VEGETARIAN

-Garlic Mushrooms with Green Mojo Sauce (n,v)	5.50
-Artichoke with Spinach and Mushrooms (v, gf, df)	6.00
-Asparagus with Almonds and Manchego (n, v, gf)	7.00
-Spinach and Goats Cheese Stuffed Peppers with a Saffron Crust (v, gf)	6.50
-Chick Pea, Tomato and Garlic Stew (v, gf, df)	5.50
-Mediterranean Veg and Spanish Spices (v, gf, df)	6.00

## SIDE DISHES

-Patatas Bravas with Garlic Aioli (v,gf)	4.50
-Patatas Parmesan (gf)	4.00
-Patatas Egg, Serrano Ham and Paprika (gf)	4.50
-Halloumi Fritters (v)	4.50
-Goats Cheese with Roasted Veg (v, gf)	6.00
-Cous Cous with Roasted Veg (v, df)	5.00
-Tortilla of the Day (v, gf)	6.00
-Serrano Ham and Manchego Croquettes	5.00
-Black Pudding Croquettes with a Truffle Mayo	5.00
-Salmon and Crab Croquettes with Lemon Mayo	5.00
-Aubergine, Tomato, Courgette and Manchego Cheese Bake (v, gf)	6.00
-Potato and Cheese Bake with Chorizo and Deep Fried Egg (gf)	7.00

## DESSERTS

-Seville Orange Crema Catalan (v, gf)	6.50
-Churros and Chocolate (v)	6.00
-Raspberry Cheesecake (v)	6.00
-Chocolate Brownie and Pistachio Crumb (v)	6.50

All served with a choice of Cream or Ice Cream

-Vanilla or Liquorice Ice Cream(v)	5.50
-Sorbet (Raspberry, Lemon, Mango)	5.50

Feel free to ask us questions about the menu.

## KEY

(v)- Vegetarian  
(gf)- Gluten Free  
(df)- Dairy Free  
(n)- Contains Nuts

(\*)- Please ask for Gluten Free Options

## ALLERGENS.

Our dish descriptions do not always mention every single ingredient used, so please ask if you are unsure. Please inform us of any allergy or dietary requirement when ordering. Our Kitchen contains all manor of ingredients so all though we try our very best, unfortunately we can not guarantee any cross contamination will not take place.