

TO GRAZE

- Side of Bread with Oil and Hummus (v, *) 3.95
- Mixed Olives (v, df, gf) 3.00
- Anchovies in Oil and Garlic (gf, df) 5.00
- Mixed Olives and Breads (v, *) 6.50
- Catalan Bread (v, df,*) 4.00
- Padron Peppers with Sea Salt (v, df, gf) 4.95
- Spanish Meat Selection with Breads (*) 9.50
- Spanish Cheeses with Breads (v,*) 9.50
- Spanish Meats and Cheeses with Breads (*) 12.95
- Vegetarian Anti Pasti with Breads (v, *) 9.95
(Artichoke, Red Peppers, Sun-blush Tomatoes and Olives)

BRUSCHETTAS

- Black Pudding with Chorizo, Serrano Ham and Fried Egg 5.95
- Goats Cheese Mousse with Red Onion and Sun-blush Tomatoes (v) 4.50
- Salmon, Prawn and Crab (df) 4.50
- Mushroom, Cream, Garlic, Parsley (v) 4.95
- Serrano Ham with Manchego Cheese 4.95

SALADS

- Smoked Salmon, Shallots and Capers with Horseradish Aioli (gf) 6.95
- Anchovy, Tomato, Shallot and Olives (gf, df) 5.75
- Tomato, Onion, Rocket and Manchego Salad (v, gf) 4.50
- Grilled Goats Cheese with Beetroot and Spinach (v,gf) 5.95
- Grilled Baby Gem with Anchovies, Serrano Ham and Shallots (df,gf) 5.95

PINCHOS

- Salmon, King Prawn and Chorizo (gf) 8.95
- Chicken, Chorizo and Padron Pepper with Chorizo Aioli (gf,df) 9.50
- Breaded Halloumi, Tomato, Pepper with Garlic Aioli (v) 7.50
- Pork Belly, Black Pudding Potato Bake and Rioja 9.50

SEAFOOD

- Trout Fillet with Red Cabbage Slaw and Horseradish Cream (gf) 8.50
- Seabass Fillet with Leek Potato and Paprika Cream (gf) 8.50
- Octopus, Sun-blush Tomato, Chorizo and Potatoes (gf, df) 9.95
- King Prawns with Chilli, Garlic and Coriander Butter (gf) 7.95
- Salmon and Crab Fish Cakes with Lemon Aioli 6.50
- Haddock on Spinach, Chive Veloute, Serrano Ham with a Poached Egg (gf) 8.50
- Estrella Battered Cod Pieces with Lemon Tartar Aioli 7.95
- Cod Loin with Chick Pea and Chorizo Stew (gf, df) 9.50
- Roasted Monkfish Tail Wrapped in Serrano Ham with Spiced Paprika and Mussel Sauce (gf) 10.95

MEAT

- Crispy Chicken with Chilli and Coriander Dressing (gf) 9.50
- Spiced Chicken with Saffron Rice and Peppers (gf, df) 9.50
- Pulled Pork Sliders with Apple, Onion Relish and Aioli 8.00
- Beef and Thyme Meatballs with Tomato and Garlic (gf, df) 7.50
- Twice Fried Breaded Chicken Wings, Sriracha Dressing 8.95
- Chorizo Sausages in Rioja Red Wine Sauce (df,gf) 7.50
- Pieces of Beef with Rioja, Chorizo and Potato (gf) 8.50
- Breaded Pork Steak, Serrano Ham, Manchego, with Bravas Sauce and Fried Egg 9.50

VEGETARIAN

- Garlic Mushrooms with Cream, Garlic, Parsley (v, gf) 5.95
- Tenderstem Broccoli, Manchego, Pine Nuts (n,v, gf) 6.50
- Roasted Baby Corn, Tomato, Shallots, Peppers in Chilli Oil (v, gf, df) 6.95
- Spinach and Goats Cheese Stuffed Peppers with a Manchego Crust (v, gf) 6.95
- Chick Pea, Tomato and Garlic Stew (v, gf, df) 5.95

SIDE DISHES

- Patatas Bravas with Garlic Aioli (v,gf) 4.95
- Patatas Parmesan (gf) 4.50
- Patatas Egg, Serrano Ham and Paprika (gf) 4.95
- Artichoke and Spinach cooked with Chilli, Garlic and Coriander Butter (v, gf) 6.95
- Potato Skins with Chorizo, Manchego and Sour Cream (gf) 5.50
- Halloumi Fritters (v) 4.95
- Goats Cheese with Roasted Veg (v, gf) 6.00
- Cous Cous with Roasted Veg (v, df) 5.00
- Spanish Potato and Onion Tortilla (v, df, gf) 6.50
- Serrano Ham and Manchego Croquettes 6.50
- Goats Cheese and Spinach Croquettes 6.50
- Mushroom Croquettes with Aoili (v) 6.50
- Aubergine, Tomato, Courgette, Potato and Manchego Cheese Bake (v, gf) 6.50
- Asparagus, Serrano Ham and Poached Egg (gf) 6.95

DESSERTS

- Seville Orange Crema Catalan (v, gf) 6.95
- Churros and Chocolate (v) 6.95
- Salted Caramel and Pecan Cheesecake (v,n) 6.95
- Chocolate Mousse with Brownie Bites, Raspberries and Cream (v) 6.95
- *All served with a choice of Cream or Ice Cream

-Vanilla, Honeycomb, Salted Caramel Ice Cream 5.50

We recommend 2-3 dishes per person.

All dishes are freshly prepared and are served as and when they are ready. Please speak to a member of the team if you wish to have these at your preferred pace.

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.

KEY
(v)- Vegetarian (n)- Contains Nuts
(gf)- Gluten Free (df)- Dairy Free
(*)- Please ask for Gluten Free Options