

# MAIN MENU

Our menu is Spanish influenced with a few of our own little extras as a nod to our past.

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)	2.50
-Mixed Olives (v, df, gf)	3.00
-Mixed Olives and Breads (v, df, gf, *)	4.00
-Catalan Bread (v, df)	4.00
-Padron Peppers with Sea Salt (v, df, gf)	4.50
-Mini Salmon and Crab Fish cakes with Lemon Aoili	4.00
-Charcuterie Selection and Breads (df, gf,*)	9.00
-Spanish Cheese Board with Breads (v, gf, *)	9.00
-Charcuterie and Spanish Cheese with Breads	11.00
-Vegetarian Anti Pasti and Breads (v,gf, *) (Artichoke, Red Peppers, Sun-blush Tomatoes and Olives)	8.00

## BRUSCHETTAS

-Goats Cheese with Red Onion and Sun-blush Tomatoes (v)	3,50
-Salmon, Avocado 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
-Tuna Nicoise Salad (Egg, Anchovies, Olives)	5.50
-Roast Duck Salad with Serrano Ham and Rocket (gf, df)	7.00
-Tomato and Onion Salad with Basil Dressing (v, gf)	4.00
-Beetroot, Rocket and Goats Cheese Mousse	5.00

## SEAFOOD

-Mackerel Fillet with Fennel slaw, Orange and Horseradish Cream-(gf)	6.50
-Octopus with Potatoes, Chorizo, Tomatoes and Chilli Oil-(gf, df)	7.50
-King Prawns with Chilli Garlic and Coriander Butter (gf)	7.00
-Shell on Tiger Prawns with Garlic, Serrano Ham and Chorizo (gf)	8.50
-Sea-bass with Tomato, Shallots and Capers(gf,df)	7.00
-King Prawn and Tomato Pinchos (Skewers) (gf, df)	6.00
-Battered Calamari with Lemon Aoili	6.00
-Cod Loin Seafood Ragu with Crab, King Prawn, and Salmon	7.50

## MEAT

-Chicken Wings with Chilli and Coriander glaze (gf, df)	6.00
-Spiced Chicken Pinchos (Skewers) with Green Pesto	6.00
-Chorizo, Potato and Pepper Pinchos (Skewers)	6.00
-Pulled Pork Sliders with Apple, Onion Relish and Aoili	7.00
-Lamb Chops with Lentils, Tomatoes, Olives and Garlic	9.00
-Babyback Ribs with Sweet Chilli Glaze and Chargrilled Baby Gem Lettuce	8.50
-Pork and Thyme Meatballs with Tomato and Garlic (gf, df)	6.00
-Roasted Belly Pork with Black Pudding, and Chorizo (df)	7.00
-Mini Chorizo Sausages in Red Wine (df)	6.00

## VEGETARIAN

-Garlic Mushrooms with Green Pesto and Cream (v, gf)	5.50
-Roasted Peppers and Artichoke Hearts with a Honey Glaze (v, gf)	6.00
-Sautéed Asparagus with Toasted Almonds and Manchego Cheese (v, gf)	6.00
-Baked Aubergine Tomato and Roasted Vegetables (v, gf, df)	5.50
-Chick Pea, Tomato and Garlic Stew (v, gf, df)	4.50

## SIDE DISHES

-Patatas Bravas with Garlic Aoili (v,gf)	4.00
-Patatas Parmesan (v, gf)	3.50
-Patatas Fried Egg, Serrano Ham and Paprika	4.50
-Halloumi Fritters (v)	3.50
-Goats Cheese with Roasted Veg (v, gf)	5.00
-Cous Cous with Roasted Veg (v, df)	5.00
-Tortilla of the Day (v, gf)	6.00
-Serrano Ham and Manchego Croquettes	4.00

## DESSERTS

-Crema Catalan (v, gf)	5.50
-Churros and Chocolate (v)	5.00
-Salted Caramel Cheesecake (v)	5.00
-Pastel De Chocolate Cake (v)	5.00

All served with a choice of Cream or Ice Cream

-Vanilla or Licorice Ice Cream(v)	4.50
-Sorbet (Raspberry, Lemon, Green Apple)	4.50

## 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.

## KEY

(v)- Vegetarian (df)- Dairy Free  
(gf)- Gluten Free (\*)- Please ask for Gluten Free Bread