

# PRINCIPAL MENU

# ESQUINA

SPANISH TAPAS RESTAURANT AND BAR

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
-Vegetarian Anti Pasti and Breads (v, *)	8.00
(Artichoke, Red Peppers, Sun-blush Tomatoes and Olives)	

## BRUSCHETTAS

-Black Pudding, Chorizo, Serrano Ham and Fried Egg	5.50
-Goats Cheese with Red Onion and Sun-blush Tomatoes (v)	3.50
-Salmon, Prawn and Crab (df)	4.50
-Mushroom, Garlic and Pesto Cream (n, v)	4.00
-Serrano Ham with Manchego Cheese	4.00

## SALADS

-Octopus Carpaccio with Lemon Caper and Herb Vinaigrette (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
-Peppers Stuffed with Tuna, Olives, and Red Onions (gf, df)	5.50

## SEAFOOD

-Mackerel Fillet with Crab and Potato Salad (gf)	7.00
-Herb Crusted Trout Fillet with Tomato, Red Onion and Peppers Oil (df)	8.00
-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 a Bean and Chorizo Stew and Rose Harrisa (gf, df)	8.50

## MEAT

-Chicken, Chorizo and Padron Pepper Pinchos with Chorizo Aioli (gf, df)	9.00
-Confit Chicken Thighs with Olives, Tomato and Garlic (gf, df)	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
-Beef and Thyme Meatballs with Tomato and Garlic (gf, df)	6.00
-Belly Pork with Blue Cheese and Black Pudding	8.00
-Chorizo Sausages in Cider, Garlic and Tomato (df, gf)	6.00
-Blade of Beef with Potato Puree, Shallots and Red Wine	9.00

## 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 Manchego Crust (v, gf)	6.50
-Chick Pea, Tomato and Garlic Stew (v, gf, df)	5.50
-Saffron Vegetable Rice (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
-Potato Skins with Chorizo, Manchago and Sour Cream	5.00
-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
-Mushroom Croquettes	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
-Walnut and Honey Cheesecake (v,n)	6.00
-Tarta De Santiago (gf, v)	6.00

All served with a choice of Cream or Ice Cream

-Vanilla, Salted Caramel or Liquorice Ice Cream 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.