

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 Aoili	4.00
-Spanish Meat Selection and Breads (df,*)	9.00
-Spanish Cheese Board with Breads (v,*)	9.00
-Spanish Meats and Cheese with Breads (*)	11.00
-Seafood Platter	11.00
(Prawns, Mackerel, Smoked Salmon, Calamari, Crab)	
-Vegetarian Anti Pasti and Breads (v, *)	8.00
(Artichoke, Red Peppers, Sun-blush Tomatoes and Olives)	

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
-Tomato, Onion, Rocket and Manchago Salad (v, gf)	4.00
-Beetroot, Pickled Fennel and Goats Cheese Mousse with Walnuts (v, gf)	5.00

RICES

-Paella Marinera, Prawns, Squid, Salmon and Mussels (gf)	12.50
-Spiced Chicken with Saffron Rice and Peppers (gf, df)	9.00
-Mediterranean Vegetables and Spanish Spices (v, gf, df)	8.00

SEAFOOD

-Mackerel Fillet with Pickled Vegetables	6.50
-Octopus, Sunblush Tomato, Chorizo and Potatoes (gf, df)	8.50
-King Prawns with Chilli Garlic and Coriander Butter (gf)	7.50
-Sea-bass, Roasted Red Peppers, Crab and Potato Salad (gf,df)	8.00
-Battered Calamari with Lemon Aoili	7.00
-Cod Loin with Sweetcorn Puree, Serrano Ham, and Leeks (gf)	8.50
-Scallops with Chorizo Puree and Crispy Ham (gf, df)	12.50

MEAT

-Confit Chicken Thighs with Honey Mustard Cream Mushroom Sherry Sauce (*)	8.00
-Crispy Chicken with Chilli and Corriander Dressing	9.00
-Pulled Pork Sliders with Apple, Onion Relish and Aoili	7.00
-Baby Back Ribs with Sweet Chilli Glaze and Chargrilled Baby Gem Lettuce	8.50
-Beef and Thyme Meatballs with Tomato and Garlic (gf, df)	6.00
-Roasted Belly Pork with Black Pudding Croquette and Creamed Leeks (gf)	7.00
-Mini Chorizo Sausages in Red Wine (df,*)	6.00
-Sirloin Steak (Pink), Red Onion Relish with Romessco Sauce	11.00

VEGETARIAN

-Garlic Mushrooms with Al Ajillo Sauce (v)	5.50
-Artichoke Hearts with Spinach and Mushrooms (v, gf, df)	6.00
-Sautéed Asparagus with Tomato and Shallot Vinaigrette (v, gf)	6.00
-Manchego stuffed Peppers with a Saffron Crust (v, gf)	6.50
-Chick Pea, Tomato and Garlic Stew (v, gf, df)	5.50

SIDE DISHES

-Patatas Bravas with Garlic Aoili (v,gf)	4.50
-Patatas Parmesan (v, gf)	4.00
-Patatas Fried Egg, Serrano Ham and Paprika	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
-Aubergine, Tomato and Potato Bake (v, gf)	6.00

DESSERTS

-Turmeric and Ginger Crema Catalan (v, gf)	6.50
-Churros and Chocolate (v)	6.00
-Chocolate and Seville Orange Cheesecake (v)	6.00
-Tarta De Santiago (gf,v)	

All served with a choice of Cream or Ice Cream

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

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

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 Options