

## SPANISH RESTAURANT

### NIBBLES

£4.95 Each

Pan Duo (v)  
Artisan bread with a duo of dips.

Pan Tomaca (v)  
Toasted bread topped with garlic & crushed tomatoes.

Aceitunas Mixtas (v) (GF)  
A mixture of marinated manzanilla, gordal & black olives.

Boquerones en Vinagre (GF)  
Anchovies served traditionally in olive oil, vinegar, garlic & parsley.

### MEATS & CHEESES

Meats (Served with toasted artisan bread)

Jamón de Bodega 6.75  
Reserva Serano ham, extra cured in a bodega.

Chorizo Ibérico 6.75

Salchichón Ibérico 6.75

Cheeses (served with toasted artisan bread and quince jelly)

1x Cheeseboard 6.50  
3x Cheeseboard 13.95

Manchego D.O.  
6 months extra cured manchego cheese from sheeps milk.

Azul Picos de Europa Blue  
Blue cheese from the town of Valdeon in the mountains of Leon.

Idiazabal Ahumado Smoked  
A smoked sheeps cheese from the town of Idiazabal.

Plato Mixo 17.95  
A selection of cured Ibérico meats, Spanish cheeses with mixed olives, bread & dips.

# NEW YEARS EVE MENU

### MEAT & FISH TAPAS

£8.00 Each

Croquetas Ibéricas  
Serrano ham & cheese Croquettes with a manchego sauce.

Pollo al Coronel  
Mini breaded garlic & lemon chicken bites With a spicy ketchup dip.

Albóndigas  
Pork & Beef meatballs in tomato sauce & Manchego crumb.

Chorizo a la Miel (GF)  
Mini spicy chorizo sausages, drizzled in a honey jus.

Morcilla al Jefe  
Grilled black pudding topped with crispy onions, in a piquillo pepper sauce.

Cerdo a la Cereza (GF)  
Slow roasted pork belly bites in a spiced cherry glaze.

Bacalao Rebozado  
Mini cod strips in a light batter with chunky chips & pea puree.

Calamares  
Freshly fried squid rings with a lemon alioli.

Pollo Romesco  
Marinated boneless chicken thighs on a bed of newpotatoes and romesco sauce. Garnished with thyme & almond flakes.

Lubina (GF)  
Pan fried sea bass on a bed of spinach, manchego cheese, chickpeas & piquillo peppers. +£1

Gambas Pil-Pil (GF)  
King Prawns with olive oil, garlic & chilli. +£1.50

Costillas (GF)  
Dry rubbed pork ribs with a smoky BBQ sauce. +£2

### PAELLA

Paella de Verduras (GF) 11.95 per person  
Vegetarian paella of fresh seasonal vegetables.

Paella Mixta (GF) 12.95 per person  
Mixed seafood & chicken paella.

Paella de Carne (GF) 13.25 per person  
Meat paella containing chorizo, salchichón, chicken & Serrano.

Paellas must be pre-ordered.  
Minimum of 2 people.

### SPECIALITY TAPAS

Filete de Costilla (GF) £9.75  
Rib-Eye Steak with rosemary & garlic hassle back potatoes & red jus.

Mejilla de buey £9.75  
Slow roasted Ox cheeks in a rich red wine gravy on a bed of mashed potato and baby carrots.

Gambas panko £9.50  
King prawns in seasoned Panko breadcrumbs. Served with a sweet chilli dip

Cazuela de Mariscos £8.95  
Prawn, cod, squid & mussels in a rich tomato and garlic stew. Served with crusty bread.

Risotto de champiñones (V) £8.00  
Creamy wild mushroom risotto topped with Parmesan shavings and fried sage garnish.

Paella de Carne pequena (GF) £8.00  
Individual portion of our famous meat Paella with chicken and cured meats.

## COCKTAIL & SANGRIA BAR

### VEGETARIAN TAPAS

£7.50 Each

Tortilla de espinacas y camote  
A traditional style Spanish omelette with spinach and sweet potato.

Patatas Bravas  
Sautéed potatoes in a spicy tomato sauce with Alioli.

Paella de Verduras pequena (GF)  
Individual portion of our famous vegetarian paella,

Queso de Cabra  
Grilled goats cheese on toasted brioche with caramelised onions, apple chutney & a balsamic glaze.

Champiñones al Queso Azul (GF)  
Button mushrooms in a blue cheese & chive sauce.

Halloumi Fritas  
Salt and pepper halloumi fries.

Camembert Frito (V)  
Breaded & Fried Camembert Cheese with mulled sangria caramelised onions.

PLEASE TURN OVER  
FOR OUR  
DRINKS MENU