

TAPAS TAPAS XMAS MENU

NIBBLES

Pan Duo (v) Artisan bread with a duo of dips.	4.50
Pan Tomaca (v) Toasted bread topped with garlic & crushed tomatoes.	4.75
Aceitunas Mixtas (v) (GF) A mixture of marinated manzanilla, gordal & black olives.	4.50
Boquerones en Vinagre (GF) Anchovies served traditionally in olive oil, vinegar, garlic & parsley.	5.25

MEATS & CHEESES

Jamón de Bodega Reserva Serano ham, extra cured in a bodega.	7.25
Chorizo Ibérico	7.25
Salchichón Ibérico	7.25
Cheeses (served with toasted artisan bread and quince jelly)	
1x Cheese	7.25
3x Cheese	16.25

Manchego D.O. 6 months extra cured manchego cheese from sheep's milk.	
Azul Picos de Europa Blue Blue cheese from the town of Valdeon in the mountains of Leon.	
Idiazabal Ahumado Smoked A smoked sheep's cheese from the town of Idiazabal.	

Plato Mixo A selection of cured Ibérico meats, Spanish cheeses with mixed olives, bread & dips.	18.50
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MEAT & FISH TAPAS

Filete de Ternera Sirloin steak with rosemary fried potatoes & a red wine jus.	8.95 +£2
Croquetas Ibéricas Serrano ham & cheese Croquettes with a manchego sauce.	6.95
Pollo al Coronel Mini breaded garlic & lemon chicken breastbites with a spicy ketchup.	6.95
Albóndigas Pork & Beef meatballs in tomato sauce & manchego crumb.	6.95
Paella de Carne pequena (GF) Individual portion of our famous meat Paella with chicken and cured meats.	7.75 +£1
Lomo a la crema Pork loin in a creamy brandy sauce.	6.95
Costillas (GF) 1/2 rack of dry rubbed pork ribs with a smoky BBQ sauce.	9.75 +£3
Chorizo a la Miel (GF) Mini spicy chorizo sausages, drizzled in a honey jus.	6.95
Morcilla al Jefe Grilled black pudding topped with crispy onions, in a Piquillo pepper sauce.	6.95
Pastel de Cordero Spanish version of shepherds pie. Stewed lamb, chorizo, morcilla, potatos & carrots topped with buttery mashed potatoes.	6.95
Brotos de Chorizo Pan fried creamy sprouts and chorizo Topped with a chorizo breadcrumb.	6.95
Cerdo a la Cereza (GF) Slow roasted pork belly bites in a spiced cherry glaze.	7.25
Patatas Infierno Fried spiced potatoes with onions, peppers & chorizo. Add egg	6.95 +50p

Pollo Romesco Marinated boneless chicken thighs on a bed of new potatoes and romesco sauce. Garnished with thyme & almond flakes.	7.75
Bacalao Rebozado Mini cod strips in a light batter with chips & pea puree.	6.95
Calamares Freshly fried squid rings with a lemon aioli.	6.95
Lubina (GF) Pan fried Sea bass on a bed of spinach, manchego cheese, chickpeas & piquillo peppers.	7.75 +£2
Gambas Pil-Pil (GF) King Prawns with olive oil, garlic & chilli.	8.95 +£2
Carrillera de patata Slow roasted Ox cheek in a rich red wine gravy on a bed of creamy mashed potatoes & baby carrots.	8.50 +£2
Cerdo en mantas Chorizo infused sausage wrapped in serrano ham with a honey glaze.	7.75 +£1

PAELLA

Paella de Verduras (GF) Vegetarian paella of fresh seasonal vegetables.	11.95 per person
Paella Mixta (GF) Mixed seafood & chicken paella.	12.95 per person
Paella de Carne (GF) Meat paella containing chorizo, salchichón, chicken & Serrano.	13.25 per person

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

VEGETARIAN TAPAS

Tortilla de Patatas Traditional Spanish omelette of potatoes, eggs & onions.	6.25
Patatas Bravas Sautéed potatoes in a spicy tomato sauce with aioli.	6.25
Paella de Verduras pequena (GF) Individual portion of our famous Vegetarian Paella.	6.75
Queso de Cabra Grilled goats cheese on toasted brioche with caramelised onions, apple chutney & a balsamic glaze.	6.75
Champiñones al Queso Azul (GF) Button mushrooms in a blue cheese & chive sauce.	6.75
Fritura Vegetal Crispy Vegetable fritters with honey & rosemary.	6.25
Coliflor a la Barbacoa Battered and bread crumbed cauliflower bites tossed in a spicy BBQ sauce and topped with sesame & spring onions.	6.75
Brócoli con Almendras (GF) Pan fried tender stem broccoli in garlic butter topped with almond flakes.	6.25
Halloumi Fritas Salt and pepper halloumi fries.	6.95
Camembert Frito (V) Breaded & Fried Camembert Cheese with mulled sangria caramelised onions.	6.95
Setas Silvestres Wild mushrooms in a white wine & garlic sauce. Served with Artisan bread.	6.95