

NIBBLES

<u>Pan Duo (v)</u> Artisan bread with a duo of dips.	4.95
<u>Pan Tomaca (v)</u> Toasted bread topped with garlic & crushed tomatoes.	5.45
<u>Aceitunas Mixtas (v) (GF)</u> A mixture of marinated manzanilla, gordal & black olives.	4.95
<u>Boquerones en Vinagre (GF)</u> Anchovies served traditionally in olive oil, vinegar, garlic & parsley.	5.95
<u>Nachos</u> Tortilla chips topped with cheese sauce, Jalapenos, sour cream & salsa. Add Chilli con carne +2.00	9.95
<u>Jamón de Bodega</u> Reserva Serano ham, extra cured in a bodega. Served with bread.	7.95
<u>Chorizo Ibérico</u> slices served with bread.	7.95
Cheeses (served with toasted artisan bread and quince jelly)	
<u>Manchego D.O.</u> 6 months extra cured manchego cheese from sheep's milk.	7.95
<u>Azul Picos de Europa Blue</u> Blue cheese from the town of Valdeon in the mountains of Leon.	7.95
<u>Plato Mixto</u> A selection of cured Ibérico meats, Spanish cheeses with mixed olives, bread & dips.	19.95

MEAT & FISH TAPAS

<u>Filete de Ternera</u> Sirloin steak with creamed chorizo crushed new potatoes & a red wine jus.	9.45 +£2
<u>Croquetas Ibéricas</u> Serrano ham & cheese Croquettes with a manchego sauce.	7.50
<u>Pollo al Coronel</u> Buttermilk fried chicken tenders with a Spicy ketchup dip.	7.50
<u>Albóndigas</u> Pork & Beef meatballs in tomato sauce & manchego crumb.	7.50
<u>Paella de Carne (GF)</u> Individual portion of our famous meat Paella with chicken and cured meats.	7.95 +£1
<u>Chicken Wings</u> Crispy jumbo chicken wings in a Sweet chilli garlic glaze	7.50
<u>Costillas (GF)</u> 1/2 rack of dry rubbed pork ribs with a smoky BBQ sauce.	9.95 +£3
<u>Chorizo a la Miel (GF)</u> Mini spicy chorizo sausages, drizzled in a honey jus.	7.50
<u>Morcilla al Jefe</u> Grilled black pudding topped with crispy onions, in a Piquillo pepper sauce.	7.50
<u>Cerdo a la Cereza (GF)</u> Slow roasted pork belly bites in a spiced cherry glaze.	7.95
<u>Patatas Infierno</u> Fried spiced potatoes with onions, peppers & chorizo. Add egg	7.50 +1.00

<u>Pollo Romesco</u> Marinated boneless chicken thighs on a bed of new potatoes and romesco sauce. Garnished with thyme & almond flakes.	7.95
<u>Mini Fish & Chips</u> Mini cod strips in a light batter with chips & pea puree.	7.50
<u>Calamares</u> Freshly fried squid rings with a lemon aioli.	7.50
<u>Lubina (GF)</u> Pan fried Sea bass on a bed of spinach, manchego cheese, chickpeas & piquillo peppers.	8.25 +£2
<u>Gambas Pil-Pil (GF)</u> King Prawns with olive oil, garlic & chilli served in a sizzling cazuela.	9.25 +£2

SHARING PAELLA

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

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

DESSERTS

<u>Churros</u> Spanish style donuts sprinkled in cinnamon sugar and served with chocolate & caramel dips	7.00
<u>Nutella Croquettes</u> A trio of decadent nutella bites coated in rice crispie breadcrumbs. Served with a berry compote.	7.00
<u>Cheesecake</u> Ask your server for our current flavour. Served with Ice cream.	7.00
<u>Ice Cream - 3 Scoops</u> Choose from; Strawberry, chocolate, vanilla, cookies & cream, salted caramel & honeycomb.	4.95

VEGETARIAN TAPAS

<u>Tortilla de Patatas</u> Traditional Spanish omelette of potatoes, eggs & onions.	7.00
<u>Patatas Bravas</u> Sautéed potatoes in a spicy tomato sauce with aioli.	7.00
<u>Paella de Verduras (GF)</u> Individual portion of our famous Vegetarian Paella.	7.25
<u>Queso de Cabra</u> Grilled goats cheese on toasted brioche with caramelised onions, apple chutney & a balsamic glaze.	7.25
<u>Creamy Garlic Mushrooms (GF)</u> Button mushrooms in a creamy garlic & chive sauce. Add Blue cheese +1.00	7.25
<u>Fritura Vegetal</u> Crispy Vegetable fritters with honey & rosemary.	7.00
<u>Coliflora a la Barbacoa</u> Battered and bread crumbed cauliflower bites tossed in a spicy BBQ sauce and topped with sesame & spring onions.	7.25

<u>Brócoli con Almendras (GF)</u> Pan fried tender stem broccoli in garlic butter topped with almond flakes.	6.95
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<u>Halloumi Fritas</u> Salt and pepper halloumi fries.	7.95
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Extras

Ketchup	1.50
Garlic Mayonaise	1.50
BBQ Sauce	1.50
Sweet Chilli Sauce	1.50
Dipping Bread	2.95

Please make your server aware of any food allergies.

BEER & CIDER

DRAUGHT BEER

SanMiguel (50%)	5.95
Mahou (5.1%)	5.95

BOTTLED CIDER

Magners Original Cider (4.5%)	5.95
Old Mout Strawberry & Apple (4%)	5.95
Old Mout Kiwi & Lime (4%)	5.95

BOTTLED BEERS

Estrella Galicia (4.7%)	5.50
Corona (4.5%)	5.50
Guinness Surger Can (520ml) (4.1%)	5.95
San Miguel Non Alc (0%)	5.25

SPANISH CRAFT BOTTLED BEERS

Er Boqueron (4.8%) Spanish artisan beer made from Mediterranean Sea water in an area known for its purity. No added gas, filtration or pasteurisation making a light, refreshing, easy to drink beer.	5.95
La Socarrada (6.0%) Another addition to our Spanish craft beers. A winter honey ale made with barley malt & rosemary. A sweet but dense beer, perfect with cured meats & cheeses.	5.95
Damm Lemon (3.2%) A superbly refreshing Lemon Shandy style beer made using 6 parts Mediterranean beer and 4 parts Primafiori lemon with a dash of lime.	5.95

COCKTAILS

ALL 9.50

Blood Orange & Mango Mojito Golden Rum, mint, mango, lime & blood orange juice.
Coney Island Cooler Gin, Cucumber, Elderflower, Mint & Sugar.
Berry Nice Raspberry Vodka, Chambord, lemon, raspberry, cranberry juice & egg white.
Strawberry & Balsamic Daiquiri Golden Rum, strawberry, lime & Balsamic vinegar.
Candy Floss Sour Vanilla Vodka, butterscotch, Lemoncello, Chambord & egg white. topped with candy floss.
Passion fruit Caipirinha Sugar cane Rum, passion fruit, lime & sugar.
Classic Mojito Rum, mint, lime & soda.
Pornstar Martini Vanilla Vodka, Passoa, passion fruit & Pineapple juice. Served with a shot of Cava.
Cosmopolitan Citron Vodka, Cointreau, lime & cranberry Juice.
Long Island Iced Tea Rum, Vodka, Gin, Tequila, Cointreau, lemon & sugars. Topped with Cola.
French Martini Vanilla Vodka, Chambord, sugars & Pineapple Juice.
Singapore Sling Gin, Cointreau, Benedictine, Cherry Brandy, lime, pineapple, sugars & bitters.
Espresso Martini Vanilla Vodka, Tia Maria, espresso & sugars.
Old Fashioned Bourbon chilled down with orange zest & sugars.
Amaretto Sours Amaretto, lemon juice, sugars & egg white.
Our Bartenders are happy to make any old or classic cocktails that are not on the list so please ask!

WINE & SANGRIA

WHITE WINES

LB1 Verdejo (Rueda Spain) (175ml)	21.00
(250ml)	6.25
100% Verdejo. Expect balanced acidity, underlying minerality and rich ripe lemon. Refreshing and lively, its after-taste invites you to go on drinking.	7.25
Milenrama Rioja Blanco (Rioja) (175ml)	24.00
(250ml)	6.75
Made from 30 year old vines. Bouquet of yellow fruits mixed with notes of hazelnut. Soft and silky with a fine, off dry flavour to finish.	8.00
The Fathoms, Sauvignon Blanc (Marlborough) (175ml)	25.00
(250ml)	7.50
This refreshing white has an intensely elegant nose of passion fruit, gooseberry and hints of grassiness and the palate is rich and racy	8.75
Aquatania Albarino (Galicia, Spain)	27.00
Rich in tropical flavour such as pineapple and passion fruit with hints of aromatic herbs, lavender and hay. Elegant and strong on the palate. Fruity, rich in acid and citric hints.	

ROSE & SPARKLING WINES

White Zinfandel (175ml)	22.00
(250ml)	6.75
Zinfandel Rose. Light, refreshing raspberry and strawberry flavours, sweet finish.	8.25
Milenrama Rosado (Rioja) (175ml)	24.50
(250ml)	6.50
A very intense strawberry colour. On the nose it has strong notes of fresh peach and raspberry. On the palate, it is soft and silky with a fine sweet flavour at the end.	8.25
Cava Brut Glass	26.50
A classic, dry sparkling cava.	7.25
Rose Cava	26.50
Lightly pink in colour, full of ripe summer-fruit flavours.	

SANGRÍA

Sangría Glass	9.25
Sangría Jug	24.00
Traditional Red wine, secret liquor mix, orange juice, cinnamon and lemonade.	
Strawberry Rose wine, secret liquor mix, strawberry puree, orange juice, cinnamon and lemonade.	
Cava Cava, Lemoncello, grapefruit, orange and lemonade.	

RED WINES

House Red (175ml)	21.00
(250ml)	6.25
Please see Specials menu for current House Red.	7.25
Milenrama Tinto (Rioja) (175ml)	24.00
(250ml)	6.75
100% Tempranillo. Aromas of red-fruits and liquorice. A delightfully fruity taste with good length.	8.00
Murillo Viteri Crianza (Spain, Rioja)	29.95
On the nose, the wine has a good level of fruit with notes of fine wood and vanilla. On the palate, the wine is well-rounded with good structure and a pleasing after-taste.	
Irrepetible Malbec (Central Spain)	31.95
50% Malbec & 50% Syrah. Bright cherry colour with aromas of mature fruits, sweet spices & creamy oak. Charmingly fruity without being overly oaked.	
Enate Cabernet Sauvignon Merlot (Spain)	31.95
50% Cabernet Sauvignon & 50% Merlot. A full ruby colour with a complex blackcurrant & blackberry aroma. A touch of violet and hints of red pepper & vanilla.	

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