

Aperitivos -

Nibbles

V Trio of Breads • £4.45

Sea Salt & Rosemary Focaccia, Sundried Tomato, Olive & Spinach Bread with olive oil & balsamic vinegar
+ Gluten free option available

Tabla de Carne y Queso • £22.95

Meat & Cheese Board of Jamon, Chorizo & Saichichon Iberico, olives, truffle Manchego & Valdeon, a Spanish blue cheese served with rustic bread
+ Gluten free bread is available

Gf  Boquerones • £6.95

Anchovies marinated in olive oil, garlic & parsley

VEGAN **Gf**  Salted Almonds • £4.05

Traditional Spanish snack

VEGAN **Gf** Olives • £4.05

Green & black pitted olives, with olive oil, peppers, garlic, chilli & herbs

Gf Pinchos • £5.95

6 mini skewers of sliced chorizo, olive & manchego cheese drizzled with honey

Tostada con Jamon • £6.95

Lightly toasted bread with Virgin Olive Oil, Tomato & spanish ham

VEGAN Tostada con Tomate •

£5.85

Lightly toasted bread, virgin olive oil & tomato

Carne - Meat

Sliders de trufa de ternera y manchego • £8.95

Three mini burgers of Angus beef, a slice of truffle manchego & aioli, served in a toasted mini brioche roll

Morcilla De Bourgos • £8.45

Four lightly toasted French bread slices, with melted Valdeon Spanish blue cheese, crispy thick slices of Morcilla (Spanish black pudding) & homemade tomato jam.

LOCAL **Gf** Barriga De Cerdo •

£10.95

Four pork belly bites, slowly roasted for a minimum of 3 hours in cider, served on a sweet prune sauce.

Gf Chistorra • £7.15

Chistorra is a fast cured sausage from Aragon, cut into chunks and flash fried with honey

Gf Alitas de Pollo • £6.95

Chicken wings cooked in honey, lemon, chilli & thyme

Our portions are designed for sharing - We recommend 3-5 dishes between two

Gf Iberico Jamon Croquetas

• £7.25

Five Croquetas made with a creamy béchamel, crumbed served with aioli and our spicy tomato sauce

Gf Chorizo al la Sidra •

£7.95

Sliced chorizo pan fried in cider

Gf Chimichurri Steak •

£12.10

7oz Sirloin steak, cooked to your liking, served with our chimichurri sauce

Gf Pollo Mediterraneo •

£9.25

Grilled chicken breast, sliced over a bed of vegetables cooked in a tomato & pepper sauce

Gf **SPICY** Albondigas • £7.85

Spanish traditional meatballs, pork and beef mince slowly cooked in our homemade rich spicy tomato sauce

Vegano - Vegan

VEGAN Gf Vegano Patatas

Bravas • £6.95

Triple cooked cubes of potato, topped with homemade spicy bravas sauce and vegan aioli

Gf VEGAN Vegano Bravas Sucias

• £7.25

'Vegan Dirty Bravas'

Twice cooked cubes of potato, with slices of vegan red pepper chorizo, with homemade spicy bravas sauce and vegan aioli

VEGAN Gf Berejena Vegano •

£6.95

Beer battered aubergine chips drizzled in golden syrup

Gf VEGAN Vegano Chorizo

Lollipops • £6.60

Red pepper & vegan chorizo chunks, dipped in beer batter, fried & served with vegan aioli

Gf VEGAN Chorizo Vegano al la

Sidra • £6.60

Vegan red pepper & chorizo cooked in cider

VEGAN Vegano Albondigas •

£6.95

Vegan meatballs cooked in our spicy tomato sauce

If you have any allergies or an intolerance, please notify a member of staff who will be happy to assist

Del Mar - From The Sea

Gf Calamres, Gambas y

Mejillones • £13.95

Calamari, Mussels and de shelled succulent prawns cooked in white wine, garlic and red chillies, topped with king prawns in shells

Gf Bacalao al Horno •

£10.95

Baked cod loin, encrusted with our homemade aioli, served on a bed of piquillo peppers

SPICY Gf Gambas Pili Pili •

£8.95

Succulent de shelled prawns, cooked in garlic and chilli

Gf Gambas Al Ajillo (GF)

• £8.95

Succulent de shelled prawns cooked in white wine, garlic and chilli

Gf Seville style

Calamares Fritos •

£8.10

Calamari rings in a paprika beer batter, fried & served with aioli

Gf Chiperonos • £7.95

Baby calamari lightly floured in gluten free flour, fried and served with aioli

Gf Salt Cod + Piquillo

Pepper Croquetas •

£7.25

Five Croquetas made with a creamy béchamel, crumbed served with aioli and our spicy tomato sauce

Platos De

Acompañamiento -

Side Dishes

Gf V Patatas Bravas •

£6.95

Twice cooked cubes of potato, topped with our homemade spicy tomato sauce and aioli

Gf Bravas Sucias • £7.95

Dirty Bravas, twice cooked cubes of potato, topped with our spicy bravas sauce, homemade aioli and chunks of chorizo

Gf VEGAN Brocoli de tallo tierno

• £5.35

Tender stem Broccoli, pan fried with olive oil, garlic & red chilli

Gf VEGAN Verduras Mistas •

£5.95

seasonal Mixed vegetables

Gf VEGAN Pimientos De Padron •

£6.45

Fried Spanish Padron peppers with sea salt

Gf V Berejena Frita •

£6.95

Aubergine chips, beer battered by hand, fried and drizzled with honey

VEGAN Gf Champinones Al Ajillo •

• £5.95

Button mushrooms sautéed in garlic, white wine and parsley

Gf VEGAN Fries • £3.95

CHEESE -

QUESO

Gf V Queso de Cabra Frito •

• £9.85

Goat's cheese hand crumbed in GF bread crumbs, fried & served red onion chutney & redcurrant jelly

V Baby Breaded

Camemberts • £6.05

Two baby Camemberts rounds in a lightly toasted breadcrumb coating, served with a sweet chilli sauce

Plato de queso • £12.95

A plate of Truffle Manchego cheese & Valdeon, (Spanish blue cheese) with a fig relish & rustic bread

+ Gluten free bread is available

V Goats cheese + spinach

croquetas • £7.25

Five Croquetas made with a creamy béchamel, crumbed served with aioli and our spicy tomato sauce

V Gf Halloumi chips • £6.55

Chunky halloumi chips fried, served with our homemade spicy bravas sauce

Ensalada - Salad

Gf Ensalada de Jamón •

£9.10

Mixed salad leaves, Jamón Iberico, almonds, orange slices with a honey, olive oil & balsamic dressing

Ensalada de Pollo • £8.95

Chicken salad, with crisp romaine lettuce, olives, cucumber, boiled egg, with a Caesar dressing

Gf VEGAN Ensalada de

Garbanzos • £6.45

Traditional Spanish salad without leaves, instead made up of chickpeas, coriander, parsley, diced tomato, red onion & spring onion, dressed with an olive oil & balsamic dressing

Gf VEGAN Ensalada de Verduras

• £6.95

Griddled vegetables; Aubergine, Courgette, Tomato & peppers, dressed with a chimmichuri sauce

VEGAN Gf Ensalada de la casa •

£6.35

Our house salad consisting of crisp romaine lettuce, cherry tomato, cucumber, mixed peppers & olives, with a balsamic glaze

Niños - Children

LOCAL Gf Cheeseburger • £6.95

4 oz Angus beef burger served in a bun with a slice of cheese & fries

KIDS Gf SPICY Ninos Albondigas

• £6.45

Traditional Spanish meatballs with pork and beef mince, cooked in a spicy tomato sauce, served with fries

KIDS Chicken Goujans • £6.75

Southern fried chicken goujans, served with fries

Our portions are designed for sharing - We recommend 3-5 dishes between two

Postres -

Desserts

Gf V Sicilian Lemon +

Mascarpone
Cheesecake • £6.25

A tangy lemon
cheesecake on a crunchy
gluten-free biscuit base,
with a creamy
mascarpone topping,
drizzled with a zingy
lemon sauce, served with
vanilla bean ice cream

Gf VEGAN Helado de Vanilla y PX • £5.95

The Spanish version of
affogato, vanilla ice
cream with a shot of
Pedro Ximenez sweet
sherry

V Gf Raspberry

Hazelnut Meringue
Roulade • £6.25

Soft meringue roulade.
Filled with fresh cream &
raspberry sauce. Topped
with nibbed hazelnuts,
served with a raspberry
coulis

V Turrón de Jijona • £5.95

Spanish soft nougat
made with almonds and
honey, served with
caramel ripple ice cream

V Tarta De Santiago • £6.25

Traditional Spanish
almond cake, served with
vanilla bean ice cream

VEGAN Churro Sundae • £6.25

Chocolate ice cream,
churros & Belgian
chocolate sauce

V Churros Con Chocolate • £6.25

Traditional churros,
served with an authentic
Spanish chocolate sauce

VEGAN Vegano Churros con Chocolate • £5.95

Four traditional churros
served with a vegan
Belgian chocolate sauce

VEGAN Gf 3 Scoops of Ice Cream • £5.35

Choose from Chocolate,
Vanilla Bean, Strawberry
& Caramel Ripple

Gf V Tabla de Postres • £10.95

Can't decide ? or just
want to share, try our
selection of 3 mini
desserts : Sicilian Lemon
Cheesecake, Tarta de
Santiago & Turrón, with
vanilla bean ice cream

Espues de la cena - After

Dinner

V Gf Spanish coffee • £4.45

Sweetened coffee, licor
43 baristo liqueur &
floating double cream

V Gf Irish Coffee • £4.45

Sweetened coffee, Irish
whiskey & floating cream

V Baileys Hot Chocolate • £4.45

Hot chocolate & silky
Baileys cream liqueur

VEGAN Gf Limoncello (Italy 30%ABV •

£3.55/£5.55

Authentic liqueur made
with small batch infusion
of Almafí lemons, the
perfect after dinner
digestive cleanser

Soberano Gonzalez Brandy (Spain) 38% ABV/38% ABV • £3.95/£5.95

A classic solera aged
Spanish brandy from
Soberano. Matured in
American oak casks and
selected for its delicate
flavour.

Torres 20 Hors d'Age Imperial Brandy 40%abv • £4.80/£6.80

A Spanish aged brandy
distilled from the
Parellada and Ugni Blanc
grape varieties. Both
varieties are distilled
separately twice in
traditional stills