



MIGUEL'S

— TAPAS, RACIONES Y VINO —

TAPAS - SMALL DISHES

Acietunas Marinadas	9	Pan de Ajo	9
warm marinated olives - GF		toasted bread with garlic oil - GFO	
Escaliba con tostada y Ajo	12	Pan Catalan	12
bread with olive oil, garlic and roast peppers - GFO		bread with olive oil, garlic and grated tomato - GFO	
Salamanca	16	Jamon Iberico	31
30g sliced salamanca salami with bread - GFO		30g sliced Iberico with bread - GFO	
Jamon Serrano	16	Almejas a la Marinera	17
30g sliced Serrano with bread - GFO		clams cooked in white wine, garlic oil and butter, side of bread and lime - GFO	
Chorizo al vino tinto	17	Calamares Fritos	17
chorizo sauteed in red wine, garlic, touch of honey - GFO		fried calamari with paprika aioli	
Chicharrones y Mojo Verde	18	Champinones al Ajillo	15
fried pork belly with canarian green sauce		garlic mushrooms, spanish olive oil, parsley - GF	
Gambas Al Ajillo	18	Croquetas	18
garlic prawns in light tomato sauce with parsley - GFO		chorizo, leek and manchego cheese with paprika aioli	
Patatas Bravas	16	Costillas de Maiz	16
fried potatoes with red brava sauce		corn ribs with lime and pepper - GF	
Manchego Frito	17	Albondigas en salsa	18
deep fried manchego cheese, honey and rosemary salt		beef and pork meatballs in a rich tomato and onion sauce - GFO	
Brochetas de gambas y chorizo	18	Alas de Polo	18
prawn and spanish chorizo skewers (2) with a chimichurri drizzle - GF		chicken wings with fresh tomato salsa - GF	
Empanadas	18	Hamburguesas de Cerdo	18
pastry parcels filled with lamb and manchego cheese		braised pulled pork sliders, manchego cheese, agrodolce (2)	
Large selection of artisanal tinned seafood from Spain and Portugal, ask staff for current selection. Served with grilled soudough bread - GFO			17

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BISTEC GRANDE

large dishes, best shared between 2, for available sizing and exact pricing please ask our staff

Gorra de Grupa POA
500g - 1200g Rump Cap

Gran Portero POA
750g - 1500g, 28 day in-house dry aged Porterhouse

Costilla Grande POA
750g - 1500g, 28 day in-house dry aged Ribeye on the bone

all steaks served with patatas bravas, onion agrodolce, and chimichurri

ENSALATA

Hinojo y Naranja 15
fennel and orange salad - GF, V

Ensalada de Verduras 15
grilled salad of seasonal summer vegetables

POSTRES - DESSERTS

Miguelitos 17
layered puff pastry, orange cream, hazelnut
chocolate spread, topped with nut crunch
and chocolate sauce

Tarta de Queso 17
burnt basque cheesecake with berry coulis and
nut crunch - GFO

CHEF'S FEED ME MENU

Not sure what to try? Have our chefs feed you with their favourite signature dishes

Pan Catalan bread with olive oil, garlic, and grated tomato - GFO

Gambas Al Ajillo garlic prawns in light tomato sauce with parsley - GFO

Croquetas chorizo, leek and manchego cheese with paprika aioli

Chicharrones y Mojo Verde fried pork belly with canarian green sauce - GF

Costillas de Maiz corn ribs with lime and pepper - GF

Patatas Bravas fried potatoes with red brava sauce - GF

Albondigas en salsa beef and pork meatballs in rich tomato and onion sauce - GFO

Tarta de Queso burnt basque cheesecake with berry coulis and nut crunch - GFO

67pp (min 2 people)