

## Tapas Menu - 12 noon till 2pm & 6pm till 8.00pm (5.30pm - 9.00pm weekends)

**Mezze Dip**, served with flatbread (2, GFA) £7.00

Choose From;

**Sunblaze Tomato Tapenade (V, Vegan 12)**

**Red Pepper Houmous (V, Vegan, 12)**

**Tzatziki (V, 7)**

**Classic Smoked Houmous with Harissa (12)**

**Moroccan Inspired Houmous (V, Vegan, 12)**

### Appetisers

**Manzanilla Olives £5.95 (V, Vegan)**

+ feta & sundried tomatoes £1.20 (7)

**Spanish Nuts & Nibbles £3.95**

A selection of Spanish nuts with pork scratching (2, 10, 11)

**Roasted Almonds £3.95 (V, Vegan)**

Flavoured with rosemary (10)

**Stone Baked Rye & Campaillou Loaf £6.15 (V, Vegan)**

Rustic rye & campaillou loaf, served with balsamic glaze & extra virgin olive oil (2)

**Pan Con Tomate £8.95 (V)**

Signature Catalan cuisine staple, mini toast with fresh tomato, garlic & olive oil, scattered with parsley. Perfect with a glass of wine! (2)

**Cantabrian Anchovies £6.95**

Served with roasted garlic, olives & tomato & caper relish (5)

**Padron Peppers £6.50 (V, Vegan)**

Spanish delicacy, seasoned & drizzled with extra virgin olive oil

### Tapas \*\*\*Special Offer Available

**Tortilla Espanola £7.00 (V)**

House made Spanish sauteed potato & onion tortilla, served with aioli (4, 9)

**Albondigas £7.10**

Beef & pork meatballs rolled with smoked paprika, oregano & parsley, in a rich tomato sauce (2, 14)

**Patatas Bravas £6.50 (V, Vegan)**

Cubed potatoes, twice fried for crispness, then tossed with thyme & salt, with spicy bravas sauce

**Patatas Aioli £6.50 (V)**

Cubed potatoes, twice fried for crispness, tossed with thyme & salt, with garlic mayonnaise (4, 9)

**\*\*\*WEEKDAY SPECIAL OFFER!**

**Wednesday, Thursday & Friday**

**12 noon - 2pm**

**5 Tapas for £32.50 (Serves 2)**

**\*\*\*Choose from the tapas section!**

**\*\*\*WINE WEDNESDAY**

**6pm - 8.00pm**

**Spend £40 & receive a FREE  
bottle of our house wine!**

**\*\*\*Choose from the tapas section!**

**\*\*\*THIRSTY THURSDAY**

**6pm - 8.00pm**

**Spend £40 & receive any one  
bottle of wine from our wine list  
50% OFF! (excludes sparkling)**

**\*\*\*Choose from the tapas section!**

**Tempura Calamari £8.95**

Squid, deep fried in tempura soda batter, served with sweet chilli, tartar sauce & lemon wedge (4, 5, 7)

**Panko Crumb Calamari £8.95**

Squid, deep fried in panko crumb, served with sweet chilli, tartar sauce & lemon wedge (2, 4, 5, 7)

**Garlic Mushrooms £7.00 (V, Vegan)**

Sauteed mushrooms in garlic oil, a hint of vino blanco & fresh parsley, with toasted sourdough (2, 14, GFA)

**Creamy Garlic Mushrooms £7.00 (V)**

Sauteed mushrooms in a white wine & cream sauce, served with toasted sourdough (1, 2, 4, 7, 14)

**Gambas Pil Pil £8.50**

King prawns (*shell on*), pan fried in garlic & chilli oil, with a hint of vino blanco & lemon - *please let us know if you would like shelled prawns* (3, 14)

**Prawn Saganaki £9.50**

King prawns (shelled) deglazed with traditional Greek Ouzo & cooked with a spicy tomato sauce, finished off with fresh herbs & salty feta cheese (3, 7, 14)

**Glazed Chorizo £7.95**

Spanish sausage, pan fried with red onion, glazed with vino & flamed with brandy, served with crispy croutons & fresh parsley, highly recommended (2, 14, GFA)

**Lemon & Garlic Chicken £8.45**

Succulent chicken breast, pan fried with onion, garlic & fresh lemon, seasoned and then braised in vino blanco (14)

**White Wine & Cream Chicken £8.45**

Succulent chicken breast, pan fried with onion, then braised in creamy vino blanco sauce. Finished off with spinach leaves (1, 2, 4, 7, 14)

**Za'atar Halloumi £7.50 (V)**

Earthy & fragrant za'atar halloumi, homemade tomato & caper relish with sweet chilli & lime dressing (7)

**Morcilla de Burgos Rios £8.50**

Authentic Spanish black pudding stuffed with rice, served on a bed of roasted pepper, topped with fried egg (4, 14)

**Bavette Steak £9.00**

Thinly sliced beef flank cooked pink with homemade chimichurri (14)

**Artisan Croquettas £7.20**

Choose from Jamon *Ham* (sweet chilli sauce) / Wild Mushroom (v) (aioli sauce) / Salt Cod (tartar sauce) (2, 4, 6, 7, 13)

**Berenjenas (*Aubergine*) OR Courgette Fritas £6.80 (V)**

Crispy fried tempura aubergine or courgette, with honey & thyme, sprinkled with sesame seed (7, 12)

**Lamb Kofta £9.45**

Lightly spiced minced lamb skewer rolled with fresh herbs & mint, served with tzatziki, Greek salad & flatbread (2, 4, 7)

**Whitebait £7.95**

Deep fried whitebait, served with tartar sauce & lemon wedge (2, 4, 5)

## Larger Plates

### **Moules Espanola £17.95**

Mussels, in Chef's special vino blanco, garlic & tomato broth, with chorizo, finished with fresh parsley & served with rustic bread **(2, 8, 14, GFA)**

### **Lava Rock Fillet Steak £28.95**

8-ounce fillet steak, cooked in the kitchen medium rare! These boards are delivered to your table on the rocks and will continue to cook to your preference at your table! Served with garlic mushrooms & grilled tomato, garlic infused butter, red wine jus, sea salt & cracked pepper with parmesan green salad **(7, 14)**

## Sides

### **Sweet Potato Fries £5.90 (V, Vegan)**

Triple cooked & seasoned

### **Skin on Fries £5.90 (V, Vegan)**

Regular fries, skin on

### **Greek Salad Small £8.20 Large £12.50 (V)**

Cucumber, tomato, pepper, red onion, feta cheese, olives, oregano, seasoning, vinaigrette **(7, 14)**

### **Tomato & Onion Salad £5.95 (V, Vegan)**

Tomatoes, onions, lightly pickled and tossed with fresh herbs, drizzled with balsamic glaze **(14)**

### **Watermelon & Feta Salad Small £8.20 Large £12.50 (V)**

Marinated with honey & lime dressing +garlic chicken £4.95 **(7, 14)**

### **Sauteed Mediterranean Vegetables £6.95 (V, Vegan)**

Mix of aubergine, courgette, onion, tomato, pepper & chick pea sauteed with garlic & seasoning

### **Mixed Bean Salad £6.95 (V)**

Mixed bean salad tossed with tomato & herb dressing, with a hint of lemon, paprika & oregano

### **Rocket & Plum Tomato Salad £7.95 (V)**

Dressed with olive oil & balsamic, with parmesan shavings +Parma ham £2.00 **(2)**

## **Vegetarian Sharing Platter £19.95 / With Spanish Meat Plate + £9.95**

Amfissa, Nocellara & Kalamata Olives, Classic Smoked Houmous with Harissa, Roasted Piquillo Peppers, Padron Peppers, Fried Artichoke Hearts, Pan Con Tomate, Warm Flatbread **(2, 12, GFA)**

– Option to add meat plate, including Chorizo, Salchichón, Jamon Curado & Lomo Embuchado **(14)**

**Paella** Serves 2 as a main meal or share with others with tapas! Please allow extra time for paella to be prepared for you (approx. 40-minute cook time) - Why not try a selection of tapas while you wait!

### **Seafood Paella £32.95**

Spanish Bomba rice, squid, king prawns, mussels, prawns, Mediterranean vegetables, peas, herbs & saffron **(3, 5, 8, 14)**

### **Chicken & Chorizo Paella £29.95**

Spanish Bomba rice, chicken breast, chorizo, Mediterranean vegetables, peas, herbs & saffron **(14)**

### **Vegetable Paella £26.95 (V, Vegan)**

Spanish Bomba rice, chickpeas, aubergine, peppers, courgette, peas, Mediterranean herbs & saffron **(14)**

## Desserts

### **Tiramisu £7.65**

Italian coffee & mascarpone dessert, served with fresh fruit (2, 4, 7)

### **Banana Waffle £7.65**

Warm waffle served with caramelised banana, fruit, toffee & maple syrup, with banana & butterscotch ice cream (2, 4, 7, 13)

### **Churros Con Chocolate £7.95**

Spanish sweet dough served with rich chocolate sauce & fresh fruit for dipping! (2, 4, 7)

### **Cheesecake £7.95**

Cheesecake of the day! Served with fresh fruit (2, 7\* **Check Daily**)

### **Tarta de Almendra £7.00**

Warm almond tart served with Spanish nougat, vanilla ice cream & fresh fruit (2, 4, 7, 10, 13)

### **Affogato £7.00**

Iron & Fire espresso (Shrewsbury roastery), vanilla ice cream, Spanish nougat +amaretto £2.30 (4, 7, 10, 11, may contain 12)

### **Crème Catalana £7.75**

Spanish caramelised custard dessert served with fresh fruit (7)

### **Chocolate Brownie £7.00 (2, 4, 10, 11, 13)**

Warm brownie served with raspberry sorbet & fresh fruit

### **Ice Cream Selection 1 scoop £2.70**

**2 scoop £5.40**

**3 scoops £7.50**

Flavours available- Chocolate (7), Vanilla (7), Banana (7), Raspberry Sorbet, Lemon Sorbet

## **DESSERT COCKTAILS!**

**Salted Caramel Martini £10.65**

**Espresso Martini £10.65**

**Amaretto Bourbon Sour £9.95**

**Strawberry Daiquiri £10.60**

### Dessert Wine, Sherry & Port

**Torres Moscatel Oro (Spanish Dessert Wine)**  
175ml £9.40

**Alvear Pedro Ximenez 1927 (Spanish Sherry)**  
50ml £9.00

### Café Especiales!

**Barraquito Canario £8.50**

Layers of condensed milk, Licor 43 & espresso topped with foamed milk, cinnamon & lemon peel

## Selection of Teas & Coffees

Please see overleaf for our drink's menu!

We cannot guarantee a 100% allergen free environment as allergens are stored and prepared in our kitchen. Our menus are updated often so please remember to check our allergen matrix on a regular basis before choosing to dine or drink with us. All of our ingredients may not be listed on the menu so please speak to a member of staff regarding any allergies prior to ordering. Please also let us know any specific dietary requirements and we will do our very best to accommodate.

**Allergen Key Contains - (1 Celery) (2 Gluten) (3 Crustaceans) (4 Eggs) (5 Fish) (6 Lupin) (7 Milk) (8 Molluscs) (9 Mustard) (10 Nuts) (11 Peanuts) (12 Sesame) (13 Soya) (14 Sulphur Dioxide)**  
**(GFA - Gluten Free Available)**