

Tapas Menu - 12 noon till 2pm & 6pm till 8.30pm (5.30pm - 9.30pm weekends)

Mezze Dips, served with flatbread (2, GFA) £6.95

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 £1.00 (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)

Warm Ciabatta £6.15 (V, Vegan)
Warm ciabatta, served with balsamic glaze & olive oil (2)

Pan Con Tomate £8.95 (V, Vegan)
Signature Catalan cuisine staple, mini toast with fresh tomato, garlic & olive oil, scattered with parsley.
Perfect with a glass of wine! (2)

Cantabrian Anchovies £6.50
Served with roasted garlic, black olives & tomatoes (5)

Padron Peppers £6.15 (V, Vegan)
Spanish delicacy, seasoned & drizzled with extra virgin olive oil

Tapas *Special Offer Available**

Tortilla Espanola £6.90 (V)
House made Spanish sauteed potato & onion tortilla, served with aioli (4, 7, 13)

Albondigas £7.10
House made beef & pork meatballs with diced onions, smoked paprika, oregano & parsley, in a rich tomato sauce (4, 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)

*****WEEKDAY SPECIAL OFFER!**

Wednesday, Thursday & Friday

12 noon - 2pm

5 Tapas for £32.50 (Serves 2)

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

*****WINE WEDNESDAY**

6pm - 8.30pm

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

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

Tempura Calamari £8.95

Squid from The Fish Wife (*Tenbury Wells*), tempura soda batter, served with sweet chilli, tartar sauce & lemon wedge (4, 5, 7)

Panko Crumb Calamari £8.95

Squid from The Fish Wife (*Tenbury Wells*), panko crumb, served with sweet chilli, tartar sauce & lemon wedge (2, 4, 5, 7)

Garlic Mushrooms £6.95 (V, Vegan)

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

Creamy Garlic Mushrooms £6.95 (V)

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

Gambas Pil Pil £8.25

King prawns (*shell on*) from The Fish Wife (*Tenbury Wells*), cooked 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 (*shell off*) deglazed with traditional Greek Ouzo & cooked with a spicy tomato sauce, finished off with fresh herbs & salty feta (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 £8.25

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

White Wine & Cream Chicken £8.25

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 £7.00 (V)

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

Morcilla de Burgos Rios £7.95

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

Bavette Steak £8.95

Thinly sliced beef steak cooked pink with chimichurri (14)

Artisan Croquettas £7.00

Choose from Jamon (sweet chilli sauce) / Wild Mushroom (v) (aioli sauce) / Salt Cod (tartar sauce) / Cheese (v) (red onion chutney) / Chistorra (sweet chilli sauce) scattered with fresh parsley (2, 4, 6, 7, 13)

Berenjenas (*Aubergine*) OR Courgette Fritas £6.50 (V)

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

Lamb Kofta £9.15

Spiced minced lamb skewers rolled with fresh herbs & mint, served with tzatziki, orange infused carrot slaw & Greek flatbread (2, 4, 7, GFA)

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, finished with fresh parsley & served with warm ciabatta (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 £5.85 (V, Vegan)

Triple cooked & seasoned

Skin on Fries £5.85 (V, Vegan)

Regular fries, skin on

Greek Salad Small £7.95 Large £11.95 (V)

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

Tomato & Onion Salad £5.65 (V, Vegan)

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

Watermelon & Feta Salad Small £7.95 Large £11.95 (V)

Marinated with honey & lime dressing +garlic chicken £3.95 (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 £6.50 (V)

Mixed bean salad tossed with spring onion, celery & tomato with a honey & lime dressing (1, 14)

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

House made Italian coffee dessert (2, 4, 7)

Banana Waffle £7.65

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

Churros Con Chocolate £7.95

Spanish sweet dough served with rich chocolate sauce & fruit (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 vanilla ice cream (2, 4, 7, 10, 13)

Affogato £7.00

Espresso coffee, vanilla ice cream, 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

Ice Cream Selection 1 scoop £2.50

2 scoop £4.50

3 scoops £7.00

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

DESSERT COCKTAILS!

Salted Caramel Martini £10.55

Espresso Martini £10.55

Amaretto Bourbon Sour £9.95

Strawberry Daiquiri £10.55

Dessert Wine, Sherry & Port

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

Alvear Pedro Ximenez 1927 (Spanish Sherry)
50ml £8.95

Café Especiales!

Barraquito Canario £7.75

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)