



# LA TERRAZA

TAPAS BAR

## Para Compartir

Sharing Platters served with Picos, Olives and Caramelised Onion

<b>Tabla de Embutidos*</b> Charcuterie (MMGF)	£17.50
<b>Tabla de Queso*</b> Cheese Board (V MMGF)	£14.50
<b>Tabla Mixta*</b> Mixed board (MMGF)	£19.50

## Aperitivos

Appetizers, Bread, Nibbles

<b>Jamón Ibérico*</b> Dry aged Iberian Ham (MMGF)	£12.50
<b>Manchego y Membrillo*</b> Spanish cheese with quince jelly (GF)	£7.95
<b>Olivas* (V GF)</b> Spanish Olives	£4.50
<b>Pan* (MMGF)</b>	£3.50
<b>Alioli (V GF DF)</b>	£1.50
<b>Aceite de Oliva Y Vinagre Balsamico</b> Olive Oil and Balsamic Vinagre (VE GF)	£2.50
<b>Tumaca</b> Spanish Tomato Sauce (VE GF)	£1.50

## Pescados

Fish Tapas

<b>Gambas al Ajillo</b> King prawns, garlic, fresh chilli, olive oil (GF)	£9.25
<b>Langostinos en Tempura</b> King prawns in light tempura batter, sweet chilli	£9.95
<b>Tortilla de Camarones</b> Shrimp fritters	£7.75
<b>Calamares</b> Homemade crispy squid rings salt and pepper	£7.95
Add Alioli	£1.50
<b>Gambas à la Plancha</b> Shell on king prawns, butter, garlic (GF)	£11.95

## Ofertas | WEEKLY OFFERS

**2 | 4 | TUESDAYS 2 TAPAS FOR THE PRICE OF ONE!**  
2 TAPAS | CHEAPEST FREE (\*not included | or dessert - order separately)

**WEDNESDAYS - PITCHER & PAELLA**  
from £22 p.p (min 2 diners) ask your server for details

**THANK YOU THURSDAYS 20% DISCOUNT**  
PUBLIC SECTOR WORKERS | just show us your I.D

**FRIDAY LUNCH SPECIAL**  
" TAPAS + BREAD & ALIOLI | £14 available 12-4pm

## Carnes

Meat Tapas

<b>Croquetas de Jamon</b> 4 ham croquettes	£8.00
Extra croquette	£2.00
<b>Chorizo à la Plancha</b> Grilled Spanish chorizo, spicy honey	£7.85
<b>Pollo Manchego</b> Chicken breast, Serrano ham, Manchego cheese sauce	£9.25
<b>Filete de Ternera with Chimichuri</b> Steak with vegetables (GF)	£11.25
Add Gambas à la Plancha, garlic, butter	£4.00
<b>Albóndigas en Salsa de Tomate</b> Beef Meatballs, tomato salsa	£8.95
<b>Morcilla de Burgos</b> Spanish Black Pudding, Manchego cheese sauce, tomato jam (GF)	£8.95
<b>Xixarron en Pasa Sauce</b> Slow cooked pork belly, raisin sauce, pork scratchings (GF)	£8.95

## Verduras

Vegetarian Tapas

<b>Tortilla Española</b> Potato omelette, caramelised onions (V GF)	£6.50
<b>Berenjena Frita con Miel</b> Aubergine Fries, honey (V MMVE)	£7.25
<b>Patatas Bravas</b> Fried potatoes, paprika, salsa brava, alioli (MMVE GF)	£6.95
<b>Batata Frita</b> Sweet potato fries, honey, sour cream (MMVE GF)	£6.95
<b>Ensalata de la Casa</b> House Salad (VE GF)	£6.25
Add Goats Cheese (V GF)	£2.00
<b>Pimientos de Padrón</b> Fried green peppers, sea salt (VE GF)	£7.95
<b>Queso al Horno</b> Goat's Cheese, caramelised onion, tomato jam (V GF)	£8.25
<b>Piquillos Rellenos</b> Cream cheese stuffed peppers, nuts, balsamic glaze (V GF N)	£8.25
<b>Bocodas de coliflor con Romesco</b> Cauliflower, romesco sauce (VE N)	£6.95

## Paella to Share

Minimum of 2 pp

Order 12 hours in advance however if it's quiet and you are prepared to wait 30-45 min we can prepare yours to order! Just check with your server

<b>Paella Mixta*</b>   Meat and Seafood Paella (GF)	£22.50 pp
<b>Paella de Carne*</b>   Meat Paella (GF)	£18.50 pp
<b>Paella de Marisco*</b>   Seafood Paella (GF)	£19.50 pp
<b>Paella Vegetariana*</b>   Vegetable Paella (VE GF)	£17.50 pp

12% service charge will be added to parties of 5 and above

GF - Gluten free N - contains nuts V - vegetarian VE - vegan MMVE - make me vegan MMGF - make me gluten free

## White Wine

	175ml	250ml	Bottle
<b>Castillo de Piedra Viura</b> Crisp, dry, fruity palate, floral notes	£7.50	£8.25	£23.95
<b>Marqués de Alfamén Chardonnay</b> Unoaked, fresh, juicy melon and pineapple notes	£7.75	£8.75	£25.95
<b>Finca Oro Rioja Sauvignon</b> Fresh, youthful, apples and peardrops	£8.25	£9.95	£29.95
<b>Canforalles Verdejo</b> Pale lime colour, young nose, pear and melon			£34.95
<b>Laxos Albariño</b> Dry, refreshing, aromatic			£41.95

## Red Wine

	175ml	250ml	Bottle
<b>Castillo de Piedra Tempranillo</b> Light soft red, spicy finish	£7.50	£8.25	£23.95
<b>Marqués de Alfamén Garnacha Syrah</b> Juicy, mid bodied, dark berries	£7.75	£8.75	£25.95
<b>Finca Oro Rioja</b> Refined, mid bodied, oaked, dark fruits, spicy	£8.25	£9.95	£29.95
<b>Paternina Banda Azul Rioja Crianza</b> Tasty, rich red fruits, liquorice, sweet finish			£34.95
<b>Valle de Orón Ribera del Duero</b> Spicy, floral aromas			£40.95

## Rosé Wine

	175ml	250ml	Bottle
<b>Castillo de Piedra Tempranillo Rosé</b> Off dry, strawberry fruit flavours	£7.50	£8.25	£23.95
<b>Marqués de Alfamén Rosé</b> Crisp, refreshing, berries	£7.75	£8.75	£25.95
<b>Borsao Rosado Garnacha</b> Delicate, dry with sweet palate of strawberry jam			£40.95

## Sparkling Wines

	175ml	Bottle
<b>Rosé Prosecco</b> Off dry, pink fizz, Sparkly		£34.95
<b>Prosecco</b> Clean, dry, crisp	£9.65	£32.95
<b>Segura Viudas Cava</b> Rich orchard fruits, vibrant citrus, artisan		£42.95
<b>Laurent Perrier Brut</b> Light, fresh and elegant, subtle citrus, toast and spice are perfectly balanced in a structured fizz		£80
<b>Laurent Perrier La Cuvée Rosé</b> Elegant and fresh with red fruit character and rounded finish		£95

## Sangria

	Glass	Jug
<b>Sangria</b> Brandy, red wine, cinnamon, fresh fruit, muscovado	£8.95	£22.95
<b>Sangria Vino Blanco</b> Peach Snapps, white wine, cinnamon, fresh fruit, muscovado	£8.95	£22.95
<b>Sangria Espumante</b> Peach Snapps, prosecco, cinnamon, fresh fruit, muscovado	£10.95	£30.95
<b>Sangria Bajo Alcohol</b> Tastes as good but without the booze	£6.95	£17.50

125ml wine measures available - ask your server

## Gin

	25ml	50ml
<b>Tanqueray London</b>	£4.90	£9.50
<b>Hendrix</b>	£5.15	£9.95
<b>Bombay Sapphire</b>	£4.55	£8.80
<b>Tanqueray Sevilla</b>	£4.90	£9.50
<b>Gordons Pink Gin</b>	£4.90	£9.50
<b>Gordons Sicillian Lemon</b>	£4.90	£9.50
<b>Malfy Gin Rosa</b>	£5.15	£9.95
<b>Bombay Presse Lemon</b>	£5.15	£9.95
<b>Warner Elderflower</b>	£4.90	£9.50
<b>Warner Rhubarb</b>	£4.90	£9.50
<b>Whitley Neill Raspberry</b>	£4.90	£9.50

## Spirits

VODKA	25ml	50ml	LIQUEURS	25ml	50ml
<b>Smirnoff Red</b>	£4.10	£7.95	<b>Zoco Café Liqueur</b>	£5.55	£10.75
<b>Absolut Vanilla</b>	£5.15	£9.95	<b>Licor 43</b>	£4.10	£7.95
<b>RUM</b>	25ml	50ml	<b>Tia Maria</b>		£4.90
<b>Bacardi</b>	£4.10	£7.95	<b>Baileys</b>		£4.90
<b>Captain Morgan</b>			<b>Southern Comfort</b>	£4.35	£8.40
<b>Spiced</b>	£4.20	£8.20	<b>Disaronno</b>	£4.35	£8.40
<b>WHISKEY, COGNACS &amp; BRANDY</b>	25ml	50ml	<b>Malibu</b>	£4.10	£7.95
<b>Jameson</b>	£4.55	£8.80	<b>Sambuca Anise</b>	£4.35	£8.40
<b>Jack Daniels</b>	£4.50	£8.70	<b>Sambuca</b>	£4.10	£7.95
<b>Bells</b>	£4.20	£8.10	<b>Tequila Rose</b>	£4.35	£8.40
<b>Glenfidich 12yo</b>	£5.55	£10.75	<b>Jagermeister</b>	£4.35	£8.40
<b>Soberano 5yo</b>	£4.55	£8.80	<b>Tequila José</b>	£4.35	£8.40
<b>Courvoisier VS</b>	£5.20	£9.80	<b>Cuervo</b>		
<b>Hennessy</b>	£5.55	£10.75	<b>Archers</b>	£4.10	£7.95
			<b>SHERRY AND PORT</b>		50ml
			<b>Gonzales Byass</b>		
			<b>Tio Pepe Fino</b>		£4.80
			<b>Manzanilla di Sanlucar</b>		£5.20
			<b>Cockburns</b>		£4.80
			<b>Taylors LBV Reserve</b>		£5.40

## Soft Drinks

<b>Coca Cola</b> 330ml	£3.90	<b>J20</b> 275ml	£3.90
<b>Coke Zero</b> 330ml	£3.70	Apple & Mango, Apple & Raspberry,	
<b>Lemonade</b> 200ml	£3.50	Orange & Passionfruit	
<b>Fever Tree</b> 200ml	£3.50	<b>Juice</b>	£3.20
Indian Tonic, Light Tonic,		Orange, Apple, Cranberry	
Mediterranean, Elderflower,		<b>Harrogate</b>	£3.20/£4.90
Ginger Ale		Still or Sparkling	

## Beer and Cider

<b>San Miguel Gluten Free</b>	£5.90	<b>Koppaberg Cider</b>	£6.10
<b>San Miguel 0%</b>	£4.80	Strawberry and Lime	
<b>Corona</b>	£5.40	<b>Magners Cider</b>	£6.30
<b>San Miguel</b>	£5.45		
<b>Especial Lager</b>		Pint	1/2
		<b>Estrella Draught</b>	£6.20 £3.10

Cocktails on a seperate menu