

LA ZENIA Menu

Pinchos

Pollo Skewers £9.95

Two grilled chicken, onion and pepper skewers served with a rich tomato and harrissa based sauce.

Lamb Chops £12.50

Two grilled lamb chops served with a chimichurri glaze and a mint harissa yoghurt

Charcuterie & Cheese

Mixed Meat and Cheese £16.95

Assortment of artisanal Spanish cured meats and a selection of rich cheeses, accompanied by olives and crackers.

Charcuterie £13.50

A selection of Spanish cured meats, including velvety jamón serrano, spicy chorizo and rich salchichón.

Cheese £13.50 v

An elegant selection of artisanal Spanish cheeses, served with quince paste and crackers.

Patatas Bravas £7.00 V MAKE IT VEGAN

Crispy fried potatoes, sea salt, served with a bold and smoky paprika infused tomato sauce and creamy garlic alioli.

Chorizo Al Vino Ximenez £8.00

Spanish chorizo sautéed with onions and sweet peppers, glazed with red wine, balsamic, honey and Pedro Ximénez sherry.

Croquetas Cauliflower, manchego and truffle oil £7.50 v

Manchego cheese, mashed cauliflower and truffle oil croquettes. Crispy on the outside, creamy in the middle. Served with alioli.

Croquetas Jamon Y Pancetta £7.50

Three crispy croquettes filled with manchego cheese, ham and pancetta. Served with a pancetta and ham red mayo.

Baked butternut squash, walnut & feta £7.50 MAKE IT VEGAN

Oven baked butternut squash, salty feta, crunchy walnuts and a sweet honey glaze.

Padron Peppers £7.50 VEGAN

Salty peppers with the occasional spicy surprise, served the traditional way.

Tomato Tartar £7.95 MAKE IT VEGETARIAN

Fresh diced tomatoes in olive oil, topped with feta, pickled Spanish anchovies with an almond, garlic, and parsley glaze,

Morcilla de burgos £8.50

Crispy bread topped with Spanish black pudding from Burgos, Spanish creamy blue cheese puree and a sweet tomato jam.

Moroccan Beef Tagine with prunes £9.95

Tender, slow-cooked beef simmered in a rich, aromatic blend of warm spices. Served with prunes and garnished with toasted almonds.

Albondigas £8.50

Marinated and slowcooked meatballs served in a rich tomato sauce infused with garlic, paprika, and fresh herbs.

Gambas Al Pil Pil £8.95

Prawns sautéed in sizzling olive oil with plenty of garlic cloves and a fresh chilli for a gentle heat.

Cod £9.95

Delicately seared cod fillet served on a bed of mini diced sauteed potatoes and pancetta, pea puree and a touch of chilli.

Garlic Mushrooms £6.95 V MAKE IT VEGAN

Sautéed mushrooms infused in white wine, cream, sundried tomato, parsley and garlic.

Pan Plano (Flatbread)

Tradicional £7.50 V MAKE IT VEGAN

Rosemary, garlic and thyme. Served with a mint yoghurt dip.

Blanca £9.95v

Honey glazed goats cheese, mozzarella, red onion and rocket.

De Campo £9.50v MAKE IT VEGAN

Beetroot puree, courgette, feta and walnuts.

Para Picar

Bread and Alioli £3.95

Mixed Olives £4.50

Postres

Crema Catalana £6.50

Churros Y Chocolate £6.50

Tarta De Santiago £6.50

Affogato £5.95 (+Licor 43 £3 extra)

Tarta De Chocolate £6.50

Cafe

Cafe Latte £3.95

Cappuccino £3.95

Americano £2.95

Cortado £3.95

Carajillo £4.95

Cafe Bon Bon £3.95

Tapas dishes will be served as they are prepared. We recommend enjoying them as and when they arrive.

BASED ON A TABLE OF 4 GUESTS:

We Recommend choosing 2-3 tapas dishes/grilled meats per person and one flatbread between 4 all to be shared.

V - This dish is vegetarian

VEGAN MAKE IT VEGAN- Some of our dishes are vegan or can be made vegan on request. Please inform us of any allergies at the time of order. Food is prepared in our kitchen which contain allergens. Please inform us of any allergens at the time of order.