### SALADS/ENSALADAS

10. *ensalada de remolacha* beetroots salad with red onions & pineapple £6.20
11. *ensaladilla y picos* tuna, egg, potatoes, vegetables & mayo £6.50
12. *salpicón de marisco* prawns, squid, mussel & octopus, Spanish vinaigrette salad £8.50
13. *ensalada de tres colores* avocado, tomato & mozzarella salad £5.50
14. *ensalada de rucola, espinacas, manchego y piñones* wild roquette salad, baby spinach, pine kernel, toasted bread & manchego cheese shavings £6.20
15. *espárragos trigueros a la plancha* grilled wild asparagus £7.50

### FISH/PESCADO

16. *pescaito frito* marinated deep-fried fish £6.25
17. *sardinas a la plancha* plain grilled sardines £6.65
18. *fritos de rape* deep-fried medallions of monkfish with tartar dip £7.55
19. *gulas con patatas asadas* baby eels in olive oil, garlic, dried hot chilli peppers & roasted potatoes £8.65

### SEAFOOD/MARISCOS

20. *calamares con arroz negro* black rice & squid £9.50
21. *gambas al pil-pil* prawns in olive oil, garlic & dried hot chilli peppers £7.20
22. *mar y tierra* prawns in olive oil, pimentos & wild mushrooms £7.75
23. *calamares a la romana* deep-fried fresh squid £8.50
24. *pulpo a la gallega* octopus, potatoes, brushed with olive oil & paprika £9.50
25. *langostinos al chef* grilled king prawns in a sauce of tomato, garlic & white wine £11.50

### VEGETARIAN/VEGETARIANOS

Note: Should you have an allergy of any kind, please advise the waiting staff; a menu detailing allergens is available upon request. Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our fooddrinks will be free of any traces of allergens, including peanut.

26. *paella valenciana* classic Spanish dish of rice, shellfish & chicken (for two) £23.00 (w)
27. *paella marinera* classic Spanish dish of rice, shellfish & seafood (for two) £27.00 (w)

### MEAT/CARNES

28. *arroz con pollo* Spanish rice with chicken £5.50
29. *albóndigas* meatballs £5.50
30. *riñones* kidneys in sherry wine £5.50 (w)
31. *chorizo al vino* Spanish sausage in a red wine sauce £6.00
32. *vueltas de carne* pan-fried medallions of steak in garlic, red peppers, white wine & a touch of parsley £7.20
33. *higado encebollado* chicken livers in white wine & onion £4.95 (w)
34. *alas de pollo con salsa picante* chicken wings in a spicy sauce £5.50
35. *pollo al ajillo* pan-fried chicken on the bone, white wine, garlic & olive oil £5.70 (w)
36. *pinchos morunos con chorizo* marinated chicken skewers with chorizo £8.95 (w)

### PAELLA/PAELLA

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26. *paella valenciana* classic Spanish dish of rice, shellfish & chicken (for two) £23.00 (w)
27. *paella marinera* classic Spanish dish of rice, shellfish & seafood (for two) £27.00 (w)

### VEGETARIAN/VEGETARIANOS

37. *tortilla* Spanish omelette with potatoes & onion £4.95
38. *patatas bravas* deep-fried potatoes in chilli & garlic sauce £4.50
39. *champiñones al ajillo* mushrooms in garlic £4.75
40. *berenjena jardineria* aubergine stuffed with vegetables & topped with cheese £6.20
41. *garbanzos con pisto* chick peas with slow cooked aubergine, courgettes & peppers £6.50
42. *pan con ali-oli* bread with a garlic mayonnaise dip £1.30
**INTRODUCTION TO TAPAS**

£25.00 PER PERSON (MINIMUM 2 SHARING)

including all the following dishes

**TAPAS FRÍAS**

- a selection of salad, cured meat & seafood

**TAPAS CALIENTES**

- **fritos de rape** deep-fried medallions of monkfish
- **calamares a la romana** deep-fried fresh squid
- **mar y tierra** prawns in olive oil, pimentos & wild mushrooms
- **croquetas de pollo** chicken croquettes
- **tortilla** Spanish omelette with potatoes & onions
- **alas de pollo con salsa picante** chicken wings in spicy sauce
- **vuelta de carne** pan-fried medallions of steak in garlic, red peppers, white wine & parsley
- **chuletitas de cordero** grilled lamb cutlets
- **pan con ali-oli** bread with a garlic mayonnaise dip

**LITE BITES/ENTRANTES**

1. **pan con tomate/ajo** toasted bread topped with fresh tomato, olive & garlic £3.75
2. **aceitunas** marinated mixed olives £3.75
3. **boquerones** anchovies in vinegar £5.50
4. **padron** small green peppers from galicia £5.75
5. **croquetas de jamón ibérico** Iberian ham croquettes £5.25
6. **croquetas de pollo** chicken croquettes £4.75

**IBERIAN HAM & CHEESE/JAMÓN IBERICO Y QUESO**

7. **jamón ibérico 100%, 5J, bellota** "cinco-jotas" acorn-fed 100% Iberian ham, 50g £22.50
   "Spain’s national treasure"

8. **tabla de embutidos ibéricos y paté** a selection of cured Iberian meats (chorizo, salchichón, lomo) & pate £9.50

9. **tabla de quesos con membrillo y picos** a selection of four Spanish cheeses, served with quince jelly & picos (manchego, guadamur, mahon & cabrales) £9.50

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(a) allow fifteen minutes preparation. An optional 12.5% service charge will be added to your bill. VAT included.