



*There are three ways that we recommend you eat our Tapas.*

*Tapas to come as one course.*

*Tapas as a first course, rest, then have some more.*

*Tapas as a starter then enjoy a paella or one of our specials.*

*Tapas the culinary tradition from Spain.*

*The Italians call it Antipasto; the Chinese Dim Sum; the Turks Mezze; the French Hors D'oeuvres and the Spanish Tapas. But unlike their cousins around the world, Tapas are more than just appetizers.*

*When savoured at lunch or dinner, with a glass of sherry or red wine, a full array of these tasty morsels can be a meal in themselves. The ingredients that go into the making of Spanish Tapas are limitless and the combinations can stretch as far as the imagination. Vegetables, seafood, poultry, dairy and meat are all part of this grand culinary experience. The key to our quality tapas is freshness and prime ingredients.*

*They can be served hot or cold or at room temperature. Most are not difficult to prepare and are delicious because of their simplicity.*

*Throughout Spain from the smallest villages to the largest cities, you'll find Tapas Bars and Restaurants offering dozens of tasty varieties, served in individual dishes and accompanied by a glass of wine or beer.*

*We encourage you to share your Tapas and make a meal of them or have them as a starter to one of our sumptuous entrees.*

*In Spain the Tapas experience goes hand and hand with hospitality, friendship and conversation. Guests traditionally linger for hours in an atmosphere that encourages friendly interaction.*

*Welcome to Café Andaluz!*

*Gift Vouchers Available*

[www.cafeandaluz.com](http://www.cafeandaluz.com)

# Tapas Vegetarianas

*All dishes on this page are suitable for Vegetarians.*

<b>Tortilla Española</b> GF	£4.25
<i>The mainstay of the tapas, tortilla is a thick omelette traditionally filled with sliced potato &amp; onion. Served with a Spanish pixto salsa.</i>	
<b>Patatas Bravas</b> GF	£3.95
<i>Fried potatoes mixed in a spicy tomato sauce &amp; alioli.</i>	
<b>Pimientos de Padrón</b> GF	£4.25
<i>Padron peppers are a strong flavoured small green pepper, we serve them the traditional way simply seared with coarse sea salt.</i>	
<b>Ensalada Marroquí</b> GF	£4.45
<i>Roasted sweet potato, parsnip &amp; chickpea mixed with chopped parsley &amp; coriander, topped with a Tahini dressing.</i>	
<b>Tostada de Champiñones</b>	£4.25
<i>Sliced mushrooms, garlic, truffle oil &amp; smoked Tetilla cheese on crisp croutons.</i>	
<b>Esparragos con Manchego</b> GF	£4.95
<i>Grilled asparagus, shaved Manchego cheese, olive oil &amp; capers</i>	
<b>Patatas Gratinadas</b> GF	£4.25
<i>Layered sliced potato baked with cream &amp; mild Spanish cheese.</i>	
<b>Ensalada Andaluza</b> GF	£5.45
<i>A salad of asparagus tips, artichoke &amp; sunblushed tomatoes with a sweet hinamin dressing.</i>	
<b>Ensalada Sevillana</b>	£4.25
<i>Roasted beetroot, Seville orange &amp; green bean salad topped with crumbed goats cheese &amp; croutons.</i>	
<b>Berenjenas Rellenas de Pimientos</b>	£4.75
<i>Aubergine shell filled with cous cous, peppers in herb tomato topped with grated Manchego cheese.</i>	
<b>Queso de Cabra al Horno</b>	£4.95
<i>Grilled goats cheese with Seville orange &amp; chilli marmalade.</i>	

## Acompañamientos

<b>Pan Fresco</b>	£1.75
<i>Basket of bread.</i>	
<b>Pan Catalán</b>	£2.95
<i>Hot toasted bread spread with home cooked tomato &amp; garlic chips.</i>	
<b>Pan de Ajo con Queso</b>	£3.75
<i>Garlic bread &amp; cheese.</i>	
<b>Bollo al Ajillo</b>	£3.45
<i>Whole large Spanish bread roll baked with garlic butter &amp; a sweet chilli dip.</i>	
<b>Aceitunas Aliñadas</b>	£2.45
<i>Marinated Spanish olives.</i>	
<b>Patatas Fritas</b>	£3.25
<i>French fries.</i>	

## Carnes

<i>Albóndigas</i> GF	£4.95
<i>Spiced lamb meatballs in a rich tomato sauce.</i>	
<i>Pato a la Francesa</i>	£6.95
<i>Confit of duck leg with red wine &amp; thyme.</i>	
<i>Chorizo al Vino</i> GF	£5.25
<i>Sliced chorizo sausage sautéed in red wine.</i>	
<i>Solomillo con Setas</i>	£6.75
<i>Strips of fillet beef pan fried with mushrooms, garlic, paprika and cream.</i>	
<i>Paella Valenciana</i> GF	£4.95
<i>A delicious combination of rice, chicken, chorizo, shellfish &amp; seafood, flavoured with saffron.</i>	
<i>Butifarra Negra</i>	£4.75
<i>Sliced Andalusian black pudding with onion &amp; apple chutney.</i>	
<i>Chuletas de Cordero</i> GF	£6.85
<i>Three lamb chops rubbed with rosemary, thyme &amp; garlic.</i>	
<i>Carrillada de Cerdo</i>	£5.25
<i>Braised pork cheeks in red wine, smoked paprika, chilli &amp; honey.</i>	
<i>Croquetas de Pollo</i>	£4.95
<i>Crispy fried chicken croquettes.</i>	
<i>Pollo Marinado</i> GF	£5.25
<i>Panfried sliced chicken breast marinated in paprika, lemon &amp; coriander, served with a chilli yoghurt.</i>	
<i>Chorizo y Butifarra Negra</i>	£5.15
<i>Chorizo &amp; black pudding sauteed in spicy tomato.</i>	
<i>Pollo al Ajillo</i> GF	£5.45
<i>Chicken thighs roasted in olive oil, garlic, mixed peppers &amp; onions.</i>	
<i>Carne de Res Picante</i> GF	£4.95
<i>Spicy beef on a bed of rocket with a Manchego cheese &amp; chorizo dressing.</i>	
<i>Pollo Rebozado con Miel</i>	£5.85
<i>Chicken fillet in a crisp batter coated with Spanish honey &amp; grain mustard.</i>	
<i>Tabla de Ibéricos</i> GF	£8.95
<i>A platter of Serrano ham, aged Iberico chorizo, Lomo &amp; Manchego cheese.</i>	
<i>Tabla de Serrano</i> GF	£7.45
<i>Sliced Serrano ham.</i>	

# Mariscos y Pescados

<b>Calamares</b> <i>Classic Calamari rings served with fresh lemon.</i>	£4.85
<b>Gambas Pil Pil</b> GF <i>Hot roast peeled prawns with olive oil, fresh chillies &amp; garlic.</i>	£5.95
<b>Vieiras con Serrano</b> GF <i>Seared king scallops with basil creamed leeks &amp; crisp Serrano ham.</i>	£7.45
<b>Salmón con Especias</b> GF <i>Salmon fillet with a mint, fennel, chilli &amp; radish garnish.</i>	£4.95
<b>Mejillones a la Marinera</b> GF <i>Fresh mussels cooked in white wine, shallots, garlic &amp; finished with fresh cream.</i>	£5.25
<b>Gambas Rebozadas</b> <i>Black tiger prawns coated in a coriander lemon batter with a garlic mayonnaise dip.</i>	£5.95
<b>Caballa Paprika</b> GF <i>Fillet of mackerel with paprika &amp; cayenne butter, lemon juice, rocket salad &amp; citrus dressing.</i>	£4.95
<b>Chipirones</b> <i>Crisp fried baby squid served with garlic mayonnaise &amp; lemon.</i>	£5.45
<b>Gambas Rey</b> <i>Jumbo king prawns with chilli, ginger &amp; sweet soy.</i>	£6.95
<b>Boquerones en Vinagre</b> GF <i>Freshly marinated anchovies.</i>	£3.95
<b>Lubina con Salsa de Mango</b> GF <i>Grilled fillet of sea-bass with a mango and sweet pepper salsa.</i>	£6.45

## Paellas

*Spain's National Dish*

*(We suggest our paellas serve 2)*

*Our paellas are freshly prepared, please allow 25 minutes*

<b>Paella de Mariscos</b> GF <i>Freshly made paella with saffron, mixed fresh fish &amp; shellfish.</i>	£22.95
<b>Paella Valenciana</b> GF <i>A delicious combination of rice, chicken, chorizo, shellfish &amp; seafood, flavoured with saffron.</i>	£23.95
<b>Paella de Pollo y Carne</b> GF <i>A rich tasting paella with roasted chicken, chorizo &amp; Serrano ham.</i>	£21.95



## Menú Del Día

*Our menu “del dia” offers a balanced selection of vegetables, meat & fish, served over two courses, ideal for parties of two and over.*

*We suggest as a pre starter while waiting for your guests to arrive a sampler plate of our fine Spanish cured meats and cheeses  
£3.00 per person*

**£18.95 per person / Served between two people**

### *Pan Fresco & Aceitunas Aliñadas*

*Fresh bread with marinated olives*



### *Tortilla Española*

*A thick omelette filled with sliced potato & onion  
served with a Spanish pixto salsa*

### *Gambas Rebozadas*

*Black tiger prawns coated in a coriander lemon batter  
with a garlic mayonnaise dip*

### *Tostada de Champiñones*

*Sliced mushrooms, garlic, truffle oil & smoked Tetilla cheese  
on crisp croutons*



### *Pollo Rebozado con Miel*

*Chicken fillet in a crisp batter coated with Spanish honey & grain mustard*

### *Patatas Bravas* GF

*Fried potatoes mixed in a spicy tomato sauce & alioli*

### *Chorizo al Vino* GF

*Sliced chorizo sausage sautéed in red wine*

### *Queso de Cabra al Horno*

*Grilled goats cheese with Seville orange and chilli marmalade*

### *Berenjenas Rellenas de Pimientos*

*Aubergine shell filled with cous cous, peppers in herb tomato  
topped with grated Manchego cheese*



## Menú Del Día

*Our menu “del dia” offers a balanced selection of vegetables, meat & fish, served over two courses, ideal for parties of two and over.*

*We suggest as a pre starter while waiting for your guests to arrive a sampler plate of our fine Spanish cured meats and cheeses  
£3.00 per person*

**£22.95 per person / Served between two people**

### *Pan Fresco & Aceitunas Aliñadas*

*Fresh bread with marinated olives*



### *Tortilla Española*

*A thick omelette filled with sliced potato & onion  
served with a Spanish pixto salsa*

### *Vieiras con Serrano GF*

*Seared king scallops with basil creamed leeks & crisp Serrano ham*

### *Chorizo al Vino*

*Sliced chorizo sausage sauteed in red wine*



### *Pato a la Francesa*

*Confit of duck leg with red wine & thyme*

### *Patatas Gratinadas GF*

*Layered sliced potato baked with cream & mild Spanish cheese*

### *Solomillo con Setas GF*

*Strips of fillet beef pan fried with mushrooms, garlic, paprika & cream*

### *Ensalada Andaluza GF*

*A salad of asparagus tips, artichoke & sun-blushed tomatoes  
with a sweet hinamin dressing*

### *Lubina con Salsa de Mango GF*

*Grilled fillet of sea bass with mango & sweet pepper salsa*



## Menú Del Día

*Our menu “del dia” offers a balanced selection of vegetables, meat & fish, served over two courses, ideal for parties of two and over.*

*£25.95 per person / Served between two people*

### *Pan Fresco & Aceitunas Aliñadas*

*Fresh bread with marinated olives*



### *Salmón con Especias* GF

*Salmon fillet with a mint, fennel, chilli & radish garnish*

### *Pollo Marinado*

*Panfried sliced chicken breast marinated in paprika, lemon and coriander, served with a chilli yoghurt*

### *Queso de Cabra al Horno*

*Grilled goats cheese with Seville orange & chilli marmalade*

### *Gambas Rey*

*Jumbo king prawns with chilli, ginger & sweet soy*



### *Paella Valenciana* GF

*A delicious combination of rice, chicken, chorizo, shellfish & seafood, flavoured with saffron.*



## *Choice of Desserts*

## Postre

<i>Pastel de Queso y Caramelo</i> <i>Caramel cheesecake.</i>	£5.45
<i>Pavlova de Frambuesa</i> <i>Raspberry Pavlova.</i>	£5.45
<i>Crema Catalana</i> <i>Crème brulee.</i>	£5.25
<i>Mousse de Chocolate</i> <i>A bitter sweet chocolate &amp; ginger mousse cake with vanilla flavoured cream.</i>	£5.75
<i>Helado de Vanilla</i> <i>Vanilla ice cream.</i>	£4.75
<i>Selección De Quesos Españoles</i> <i>Selection of Spanish cheeses -</i> <i>Perfectly complemented by a glass of our sweet &amp; refreshingly light</i> <i>Moscatel wine £2.95 (50ml)</i>	£6.95

## Cafe

<i>Café Solo - Espresso</i>	£1.85
<i>Café Cortado - Espresso with a touch of milk</i>	£1.95
<i>Café con Leche - Espresso with lots of steamed milk</i>	£2.45
<i>Café Doble - Double espresso</i>	£2.15
<i>Carajillo - Espresso coffee with Spanish Brandy</i>	£4.45
<i>Café Americano - Black coffee</i>	£1.95
<i>Cola Cao - Hot chocolate</i>	£2.75

## Carajillo Tocado

*Liqueur coffee*

<i>Café Andaluz - Brandy</i>	£4.75
<i>Café Montañés - Whisky</i>	£4.45
<i>Café Sureño - Tia Maria</i>	£4.45
<i>Café Dulce - Liqueur 43 - A sweet Spanish liqueur</i>	£4.45
<i>Café Azahar - Baileys</i>	£4.45

## La Bomba

*Liqueur hot chocolate topped with fresh cream*

<i>La Bomba Andaluza - Brandy</i>	£4.75
<i>La Bomba Ron Oscuro - Rum</i>	£4.45
<i>La Bomba Montañesa - Whisky</i>	£4.45
<i>La Bomba Catalana - Crème Catalane</i>	£4.45