

Tapas

- Sopa De Mariscos.** £4.95
Freshly made to order mix sea food & vegetable soup.
1. **Aceitunas (v).** Marinated olives £2.75
 2. **Patatas Ali Oli (v).** Fried potatoes with garlic mayo. £3.25
 3. **Patatas Bravas (v).** Fried potatoes in spicy-hot sauce. £3.25
 4. **Rollitos De Pimientos (v).** Grilled red peppers stuffed with feta cheese, goat cheese & fresh herbs. £3.25
 5. **Escalivada (v).** Marinated roast peppers, aubergine & onions with olive oil with a touch of garlic. £3.25
 6. **Tortilla Española (v).** Spanish omelette with ali-oli. £3.25
 7. **Houmous Magnificus (v).** Puree of chickpeas, tahini, olive oil & spices. With olives & sundried tomatoes. £3.25
 8. **Berenjenas Con Garbanzos (v).** Aubergine pieces & chickpeas cooked with celery, onions & herbs. £3.25
 9. **Pan De Ajo.** Garlic bread with black olive paste. £3.25
 10. **Triangulo Phyllo (v).** Phyllo pastry with cheese, spinach & herbs. With sweet-chilli sauce. £3.25
 11. **Croquetas De Pollo.** Chicken croquettes with ali-oli. £3.25
 12. **Pimientos de Padrón (v).** Fried little Padrón green peppers (*occasionally you get a spicily hot one*). £3.25
 13. **Champinones Al Ajillo (v).** Mushrooms sautéed with garlic, olive oil, wine & seasoned with flat-leaf parsley. £3.95
 14. **Champinon Relleno (v).** Stuffed mushroom with vegetables. Topped with mozzarella melt. £3.95
 15. **Alcachofas (v).** Artichoke pieces with garlic & herbs. £3.95
 16. **Espinacas (v).** Spinach cooked with garlic, wine & tomato sauce. With strained yoghurt. £3.95
 17. **Alitas De Pollo.** Spicy chicken wings. £3.95
 18. **Pollo Al Ajillo.** Chicken pieces cooked with olive oil, herbs, garlic, peppers & white wine. £3.95
 19. **Costillas Ibéricas.** Free range black boar ribs. £3.95
 20. **Morcilla De Burgos.** The most traditional & famous rice based black sausage in Spain. Pan-fried. £3.95
 21. **Boquerones.** Anchovies marinated in vinegar & olive oil with garlic & chopped fresh parsley. £3.95
 22. **Albondigas.** Beef meat balls in a vegetable sauce. £3.95
 23. **Pincho De Pollo.** Grilled chicken with veggie sauce. £3.95
 24. **Pollo Con Salsa Brava.** Bread crumbed chicken pieces. Fried & topped with spicy-hot brava sauce. £3.95
 25. **Chorizo Ala Parilla.** Butterfly style grilled Chorizo. £3.95
 26. **Chanquetes.** Fried battered whitebaits. £3.95
 27. **Calamares A La Romana.** Fried calamari rings. £3.95
 28. **Chorizos Con Huevos.** Spicy sausage cooked with Eggs & potatoes. £3.95
 29. **Sobrasada Iberica.** Iberian black Boar pâté on toasted bread. Sprinkled with fresh herbs. £3.95
 30. **Berenjenas De La Casa (v).** An oven baked aubergine marinated in olive oil herb sauce. £3.95
 31. **Cuerno Vegetariano (v).** Bull's horn pepper stuffed with vegetables & herbs. Topped with mozzarella melt. £4.50
 32. **Queso Manchego (v).** A cheese from the La Mancha region from the milk of sheep of the Manchega. £4.50
 33. **Houmous Con Chorizo.** Houmous with fried chorizo. £4.50
 34. **Tomate Relleno.** Baked tomato stuffed with Serrano Ham & Parmesan cheese. With a quail egg. £4.50
 35. **San Jacobos de Berenjena.** Serrano ham & Manchego cheese between aubergine slices. Breaded & fried. £4.50
 36. **Hoja De Parra.** Pan fried parcels of wine leaves stuffed with veggies, mash potato, cheese & Serrano ham. £4.50
 37. **Caldereta De Cordero.** Spicy & hot lamb stew. £4.50
 38. **Chorizo Al Vino.** Spicy sausage cooked in wine. £4.75
 39. **Chorizo De La Casa.** Grilled pieces of chorizo stuffed with a mix of vegetables. 4.75
 40. **Chorizo y Patatas.** Spicy Chorizo sausage cooked with potatoes with garlic in olive oil. £4.75
 41. **Cuerno De Toro.** Bull's horn pepper stuffed with minced lamb & herbs. Topped with mozzarella melt. £4.75
 42. **Salmon Ahumado.** Parcel of smoked salmon with mozzarella cheese & herbs. £4.75
 43. **Rollito De jamón.** Roulettes of Serrano ham & potato with fried quail egg. £4.75
 44. **Calamar Relleno.** Squid stuffed with vegetables. On mash potato with Brava sauce. £4.75
 45. **Chistorra.** Spicy Chistorra sausage fried in olive oil. £4.75
 46. **Esparragos A La Parilla (v).** Grilled asparagus topped with freshly cooked tomato, olive oil & garlic sauce. £4.75
 47. **Patata Rellena (v).** A roasted potato shell filled with halloumi cheese, sundried tomato & peppers. £4.75
 48. **Pincho De Carne.** Grilled lamb with veggie sauce. £4.75
 49. **Carne De Cerdo Ibérico.** Free range Black Boar meat braised & seared. On mash potato. £5.95
 50. **Gambas Al Ajillo.** Tiger prawns cooked in olive oil, garlic, parsley & pepper flakes. £5.95
 51. **Paletilla (Gran Reserva).** Acorn-fed Iberian Black Boar Shoulder Ham Slices. With Picos £5.95
 52. **Vieiras.** Pan cooked scallops in olive oil with garlic, spring onion, cream & a touch of seasoning. £6.95
 53. **Pulpo A La Galega.** Octopus with potatoes & olive oil. £6.95
 54. **Tabla De Embutidos.** Selection of Spanish cured meat. With olives, Manchego cheese, Quince Paste & Picos. £6.95

La Seleccion De Tapas

SMALL: Berenjenas Con Garbanzos (v), Tortilla Española (v), Triangulo Phyllo (v), *Houmous* (v), Chorizo, Calamares, Croquetas De Pollo. £11.50

LARGE: Berenjenas Con Garbanzos (v), Tortilla Española (v), Triangulo Phyllo (v), Chorizo, Calamares, Croquetas De Pollo, Escalivada (v), Pincho De Pollo. Rollitos de Pimientos (v). £15.50

Selección De Tapas Vegetarianos

SMALL: Berenjenas Con Garbanzos (v), Tortilla Española (v), Triangulo Phyllo (v), Champinon Relleno. *Houmous* (v), £10.25

LARGE: Berenjenas Con Garbanzos (v), Tortilla Española (v), Triangulo Phyllo (v), Champinon Relleno, Escalivada (v), *Cuerno Vegetariano* (v). £14.25

Grills & More...

55. **Alitas De Pollo.** Grilled spicy chicken wings. With mash potato. £8.95
56. **Cuerno De Toro.** Red Bull's horn peppers stuffed with minced lamb, herb & mozzarella melt. Served with rice. £9.95
57. **Pollo con Espinacas.** Bread crumbed chicken fillet stuffed with spinach & mozzarella. With mash potato. £10.95
58. **Pollo Con Albaricoques.** Pan cooked chicken breast, mushrooms, apricot, & creamy wine sauce. £10.95
59. **Pollo Al Diablo.** Chicken breast slices cooked in spicy-hot sauce with jalapenos, mixed olives & cherry tomatoes. £10.95
60. **Carne De Cerdo Ibérico.** Free range Black Boar meat braised & seared. On a large roasted potato shell. £10.95
61. **Plato De Carnes.** Chicken Wings, Chorizo, Chistorra, Black Boar Ribs, Pieces of lamb, Pieces of chicken & a roasted potato shell. £13.95
62. **Parrillada.** Lamb Cubes, Chicken Cubes, Chicken Wings & Lamb Chop. £13.95
63. **Chuletas De Cordero.** Lamb chops. With gravy sauce & mushrooms on a large roasted potato shell. £13.95
64. **Entrocote A la Pimienta.** Sirloin steak pan-fried with chilies, tomatoes, honey, herbs. With vegetables & chips. £14.95

Seafood

65. **Salmon Con Tortilla Española.** Grilled salmon fillet on tortilla with creamy mushroom sauce. £10.95
66. **Lubina A La Parrilla.** Grilled sea-bass fillet served with vegetables and mash potato. £10.95
67. **Pescados Y Mariscos.** Fish & seafood pan cooked in creamy sauce with asparagus, broccoli, spring onions, fresh basil. With rice. £11.95
68. **Mariscos Mixtos.** Grilled king prawn and pieces of salmon and sword fish on bamboo. Served with rice. £11.95
69. **Langostinos A La Plancha.** Grilled king prawns with butter, herbs & garlic. With salad. £13.95
70. **Gambas A La Madrilená.** Madrilian style king prawns. Cooked with white wine, tomato sauce & garlic. Served with rice. £13.95

Vegetarian

71. **Champinon Relleno.** Stuffed mushroom with vegetables. Topped with mozzarella melt. Served with rice. £8.95
72. **Corno Vegetariana.** Red Bull's horn peppers stuffed with mix vegetables, & herb. Topped with Mozzarella melt. Served with mash potato. £8.95
73. **Trio Vegetariano (d).** Corno Vegetariana (Bull's horn pepper), Champinon Relleno (Stuffed Mushroom) & Triangulo Phyllo. With mash potato. £9.95

Paella

Deliciously Authentic succulent saffron Rice Dishes from Spain's Mediterranean Coast.
Authentic paella is made fresh and although it'll take around 30 minutes, it's certainly worth the wait.

Minimum 2 Persons

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| 74. Paella Vegetariana (v). With seasonal vegetables. | PPP | £8.25 |
| 75. Paella Castellana. With lamb, chorizo Sausage, chicken, green beans, & peppers. | PPP | £8.25 |
| 76. Paella Valenciana. With mixed seafood, chicken, Peppers & Onions. | PPP | £9.95 |
| 77. Paella Marinera. With mixed seafood, Peppers and Onions. | PPP | £9.95 |

PPP = Price Per Person

Side Dishes

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| 78. Arroz. Yellow rice with Dill | £2.75 |
| 79. Patatas Fritas. Potato chips | £2.75 |
| 80. Pure De Patatas. Mash potato. | £2.75 |
| 81. Seleccion De Verduras. Selection of seasonal vegetables. | £2.75 |
| 82. Potato Wedges. | £2.75 |
| 83. Ensalada De Queso. Morsels of fetta cheese, onions, cherry tomatoes, cucumber, parsley, olives, lemon juice & olive oil-basil dressing. | £3.95 |
| 84. Ensalada De Roquette. Mediterranean roquette with olive oil, herb and balsamic vinegar dressing with parmesan cheese. | £3.95 |
| 85. Ensalada De Aguacate. Avocado, onion, tomato, cucumber with special salad dressing. | £3.95 |