



APPETISERS

MARCONA ALMONDS (gf) (vg) 3.75
Spanish queen of almonds

TOSTADA SOBRASADA 7.00
Toasted sourdough bread with chorizo pate topped with melted smoked cheese

BOQUERONES EN VINAGRE (gf) 7.75
Marinated white anchovies pickled in vinegar, garlic and olive oil

PIMIENTOS DEL PADRON (gf) (vg) 7.00
Flash fried padron peppers topped with crunchy sea salt flakes

PAN TUMACA (vg) 6.00
Toasted sourdough bread topped with freshly grated tomatoes, garlic and olive oil

ADD JAMON SERRANO 2.00

SOURDOUGH BREAD.....3.50 ALIOLI.....1.95 OLIVES.....3.75

TO SHARE

JAMON IBERICO BELLOTA JABUGO 17.50
Premium slices of aged serrano ham from 100% free range Iberian pork fed on a pure acorn diet

TABLA DE EMBUTIDOS 16.50
Selection of Spanish cold cuts: jamon serrano cured chorizo iberico, lomo & salchichon

TABLA COMBINADA 17.00
Selection of Spanish cold cuts, cheeses and olives

FRITURA MIXTA 18.50
Deep fried battered whitebait, calamari, tiger prawns and cod

TABLA DE QUESO (v) 16.50
Selection of Spanish cheeses: Manchego, goat's cheese in red wine, Spanish blue cheese and Mahon smoked cheese

PAELLAS

MINIMUM FOR 2 PEOPLE

(price is per person)

MADE TO ORDER PLEASE ALLOW 40 MINUTES

PAELLA DE MARISCO 18.50 / PERSON

With squid, prawns, crevettes, mussels & cod fish

PAELLA VALENCIANA 18.50 / PERSON

With squid, prawns, crevettes, mussels, cod fish & chicken

Traditional famous Spanish rice dish cooked a la minute. All with fresh ingredients.

PAELLA DE CARNE (gf) 17.50 / PERSON
With chicken and chorizo

PAELLA DE VERDURA (vg) (gf) 16.50 / PERSON
With a selection of vegetables

ARROZ NEGRO 17.50 / PERSON
With squid, prawns and coloured with squid ink

TAPAS

MEAT

CROQUETAS DE JAMON 8.75

Spanish Jamon Serrano and cheddar cheese croquettes

POLLO AL AJILLO (gf) 9.00

Chicken thighs in a garlic and white wine sauce

CHORIZO A LA SIDRA (gf) 8.50

Spanish chorizo sausage cooked with cider

ALBONDIGAS 9.00

Minced beef and pork meatballs in a luscious slightly spicy tomato sauce

ROPA VIEJA (gf) 8.50

Slow cooked stew of pork, chicken, chickpeas, peppers and potatoes in a rich tomato sauce

MORCILLA CON QUESO (gf) 8.50

Spanish black pudding topped with goats cheese, caramelised red onions in red wine & piquillo peppers

FISH

GAMBAS AL PIL PIL (gf) 10.00

Peeled tiger prawns fried with garlic and dried chilli served in a terracota dish

GAMBAS A LA PLANCHA (gf) 12.50

Fresh king prawns on the shell pan fried in extra virgin olive oil with garlic, white wine & lemon

BACALAO A LA RIOJANA 10.50

Lightly battered cod fillet cooked in a rich tomato sauce with roasted piquillo peppers served over a bed of fried potatoes

CHIPTRONES EN SALSA 10.00

Whole baby squids slow cooked in a slightly spicy tomato brothy sauce

CALAMARES 10.50

Deep fried squid rings coated in a light batter served with ali oli

SALMON ESCABECHE 10.00

Poached fillet of salmon pickled in aromatic spices, apple cider vinegar and olive oil served on toasted sour dough bread - cold dish

PESCADITOS FRITOS 9.25

Battered fresh cod goujons served with a homemade tartar sauce with anchovies

VEG

TORTILLA ESPANOLA (gf) 8.00

Traditional Spanish potato and onion omelette served medium well done (can be made well done)

ADD A SLICE OF GOAT'S CHEESE IN THE MIDDLE 2.50

CHAMPINONES AL AJILLO (gf) (vg) 7.50

Button mushrooms pan fried with plenty of garlic and a splash of white wine

CHEF SALAD (gf) (vg option) 8.50

Beetroot, rocket, cucumber and feta cheese salad topped with our own pickled onions, homemade pesto dressing, and chopped walnuts

QUESO DE CABRA FRITO 8.50

Battered goats cheese deep fried and served with blackcurrant preserve

BERENJENA AL HORNO (gf) (vg option) 8.50

Aubergines in a mild tomato sauce, topped with goats cheese and oven baked in a terracota dish

PATATAS BRAVAS (vg) 7.00

Double fried potatoes served with our own version of the famous spicy Brava sauce

CROQUETAS DE CHAMPINONES 8.75

Home made mushroom croquettes made with manchego cheese and a subtle hint of chilli

PIMIENTOS DEL PIQUILLO (gf) 8.75

Grilled piquillo peppers stuffed with three Spanish cheeses

PAPAS ARRUGADAS (vg) 7.00

Famous Canary Island salted new potatoes served with a creamy, nutty and garlicky piquillo pepper Mojo Picon sauce that packs a ton of flavour

ESPINACAS A LA CATALANA (gf) (vg) 9.00

Spinach pan fried in extra virgin olive oil with garlic, pine nuts and dried cranberries