



- PAN TUMACA** (vg) 5.00
Toasted sourdough bread with freshly grated tomatoes, garlic and olive oil.
- TOSTADA SOBRASADA** 5.50
Toasted sourdough bread with chorizo pate and Smoked cheese melt.

- TABLA DE EMBUTIDOS** (gf option) 13.50
Selection of Spanish cold cuts. Chorizo iberico, Jamon Serrano, Cecina, Salchichon & Lomo
- TABLA COMBINADA** (gf option) 13.50
Selection of Spanish cold cuts, cheese and olives.

MINIMUM FOR 2 PEOPLE
(price is per person)
MADE TO ORDER PLEASE ALLOW 40 MINUTES

- PAELLA DE MARISCO** 16.95 / PERSON
With squid, prawns, mussels, crevettes & cod fish.
- PAELLA VALENCIANA** 16.95 / PERSON
With squid, prawns, mussels, crevettes, cod fish & chicken.

APPETISERS

- SOURDOUGH BREAD**.....2.50 **ALI.OLI**.....1.20 **OLIVES**.....3.50
- MARCONA ALMONDS** (gf) (vg) 3.50
Spanish Queen of Almonds.
- PIMIENTOS DEL PADRON** (gf) (vg) 6.00
Flash-fried padron peppers with sea salt.
- JAMON IBERICO BELLOTA** (gf) 13.00
Slices from a premium aged, acorn fed, free range Iberian pork leg.
- BOQUERONES EN VINAGRE** (gf) 6.00
Marinated white anchovies in vinegar, garlic and olive oil.

FOR TWO

- FRITURA MIXTA** 13.50
Deep fried battered tiger prawns, whitebait, calamari and cod fish.
- CHEESE PLATTER** (v) 13.50
Selection of Spanish cheeses.

PAELLAS

- Traditional famous Spanish rice dish cooked a la minute. All with fresh ingredients.
- PAELLA DE CARNE** (gf) 16.95 / PERSON
With chicken and chorizo.
- PAELLA DE VERDURA** (vg) (gf) 15.95 / PERSON
With a selection of fresh vegetables.
- ARROZ NEGRO** 15.95 / PERSON
With squid, prawns and coloured with squid ink.

TAPAS

MEAT

- CROQUETAS DE JAMON** 7.00
Jamon Serrano croquettes with manchego cheese.
- ROPA VIEJA** (gf) 6.00
Slow cooked pork, chicken, chickpeas, potatoes in a rich pepper and tomato salsa.
- POLLO AL AJILLO** (gf) 7.00
Chicken thighs with a garlic and white wine sauce.

- GAMBAS PTL PTL** (gf) 7.50
Pan fried tiger peeled prawns in olive oil garlic and chilli.

- BACALAO A LA RIOJANA** 7.50
Cod fillet with a rich tomato piquillo pepper sauce and fried potatoes.

- CHIPIRONES EN SALSA** 7.50
Baby squid slow cooked in slightly spicy tomato salsa

- TORTILLA ESPANOLA** (gf) 6.00
Traditional Spanish potato and onion Omelette. Served medium well.

- CHAMPINONES AL AJILLO** (gf) (vg) 5.50
Pan fried garlic mushrooms in olive oil and white wine.

- CHEF SALAD** (gf option) (vg option) 6.50
Fresh mixed salad with manchego cheese, green apple, croutons and toasted pine nuts.

- QUESO DE CABRA FRITO** 6.00
Deep fried battered goats cheese served with blackcurrant preserve.

- BERENJENA** (gf) (vg option) 6.50
Aubergines oven baked in a mild tomato salsa, topped with goats cheese.

FISH

- ALBONDIGAS** 6.00
Minced beef and pork meatballs in a luscious mild tomato sauce.
- MORCILLA CON QUESO** 6.00
Spanish black pudding fried tempura style served with goats cheese and caramelised red onion.
- CHORIZO A LA SIDRA** (gf) 6.50
Spanish sausage pan fried with cider.

- GAMBAS A LA PLANCHA** (gf) 8.00
Pan fried King prawns with shells in olive oil, garlic, white wine & lemon

- PESCADITOS FRITOS** 7.00
Battered fresh Cod goujons served with ali oli.

- CALAMARES A LA ROMANA** 7.50
Deep fried, lightly battered squid rings.

- MEJILLONES AL VAPOR** 6.50
Steamed mussels with white wine and garlic.

VEG

- PATATAS BRAVAS** (gf) (vg) 5.50
Double fried potatoes with a spicy tomato brava salsa.

- CROQUETAS DE CHAMPINONES** 7.50
Mushroom croquettes with manchego cheese.

- PIMIENTOS DEL PIQUILLO** (gf) 7.00
Grilled piquillo peppers stuffed with 3 cheese.

- PAPAS ARRUGADAS** (vg) 6.00
Famous Canary Island potatoes dish with Mojo Picon de La Palma.

- ESPINACAS A LA CATALANA** (gf) (vg) 6.00
Pan fried spinach leaves in olive oil, garlic, pine nuts, sultanas and dried cranberry.

GIN & TONIC

(Single / Double)

LARIOS 12 6.00 / 10.00

Note: Lemon, orange, mandarin, clementine, grapefruit, lime
Tonic: Cucumber & Elderflower

PUERTO DE INDIAS 6.00 / 10.00

Note: Strawberry, juniper
Very light and sweet.
Tonic: Rhubarb & Hibiscus

RIVES SLOE GIN 6.00 / 10.00

Note: Sloe and juniper
Tonic: Natural Indian

MASTERS PINK GIN 6.50 / 11.00

Note: Sweeties, white pepper, spicy juniper and some light ginger
Tonic: Rhubarb & Hibiscus

AKORI CHERRY BLOSSOM 6.50 / 11.00

Note: Rice based spirit, cherry blossom.
Tonic: Natural Indian

GIN MARE 7.00 / 12.00

Note: Olive, rosemary, thyme, basil and mandarin
Tonic: Rosemary & Black olives

NORDES ATLANTIC 7.50 / 13.00

Note: Albarino grapebased spirit, lemon peels, eucalyptus.
Tonic: Mallorcan-Mediterranean

SANGRIA

Spanish red wine, Triple Sec, Brandy, orange juice, fresh fruits, light soft brown sugar.

GLASS 5.50

(175 ml)

JUG 19.00

(750 ml)

SOFT DRINK

JUICES Apple, pineapple, orange, cranberry 2.50

Coca Cola 3.00 Diet Cola 2.90

Coke Zero 2.90 Lemonade 2.50

Lime cordial and soda. 2.00

Tonic 2.50

STILL OR SPARKLING WATER

(330ml) 1.80 (750ml) 3.00

SPIRITS

RUM/TEQUILA/JAMESON/VOODKA (25 ml) 4.00

BOURBON/SCOTCH/COGNAC (25 ml) 4.00

WITH MIXER +1.00

SHERRY

(75 ml)

FINO DRY MANZANILLA DRY 4.00

AMONTILLADO MEDIUM DRY CREMA SWEET 4.00

SPIRITS AND LIQUEURS

PACHARAN Sloe & anise liqueur (50 ml) 5.00

LICOR DE HIERBAS HERBAL LIQUEUR (25 ml) 3.00

AGUARDIENTE DE ORUJO SPANISH GRAPPA 3.50

CARDENAL MENDOZA GRAN RESERVA BRANDY 6.00

CARDENAL MENDOZA ANGELUS ORANGE LIQUEUR 5.00

LIQUEUR 43 3.00

LIQUEUR 43 OROCHATA 3.50
(Infused with tiger nut milk.)

LIQUEUR 43 BARISTO 3.50
(Infused with coffee from Canary Islands.)

BEER

ESTRELLA GALICIA ***** 4.7%
Draught Spanish Premium beer.

PINT 5.70 **HALF** 3.00

BOTTLED BEER

(330ml)

MAHOU (5,1%) 5.00

ALHAMBRA RESERVA 1925 (6,4%) 5.50

TYRIS IPA (6%) 6.00

MAELOC DRY APPLE CIDER (6,0%) 5.50

ESTRELLA GALICIA (0%) 4.00

SPARKLING

glass(125)/bottle

PROSECCO LUNETTA (Italy) 6.50 30.00

Light and fruity fizz with hints of apple and peach

CAVA CASTELLBLANCH (Spain) 6.50 30.00

Delightful dry fizz with fresh sweet summer fruit flavours.

GRAND BRUT PERRIER JOUET 11.00 60.00

Champagne Grand Brut
Notes: white flowers and yellow fruits.

ROSE WINE

125ml / 175ml / 250ml / Bottle

ROSADO CASTILLO DEL MORO (Spain)
Wild strawberry, raspberry and cranberry fruit.
4.25 / 5.25 / 6.75 / 20.00

WHITE ZINFANDEL BURLESQUE (California)
Off dry rose with strawberry ice cream aromas and berry flavours.
4.50 / 5.50 / 7.40 / 21.00

WHITE WINE

125ml / 175ml / 250ml / Bottle

SAUVIGNON BLANC CASTILLO DEL MORO (Spain)

Delicious crisp apple fruit flavour balanced with zesty citrus lime.
4.25 / 5.25 / 6.75 / 20.00

PINOT GRIGIO SANVIGILIO (Italy)

Fresh, dry and a little nutty, elegant, aromatic and versatile.
4.50 / 5.50 / 7.40 / 21.00

RIOJA BLANCO VIURA EL MESON (Spain)

Modern unoaked Viura, floral and fresh easy drinking white Rioja.
5.25 / 6.50 / 9.25 / 25.00

ALBARINO LAGAR DE BOUZA (Spain)

Fresh mineral character and bright citrus fruits.
6.00 / 8.00 / 12.00 / 32.00

VIHNO VERDE VILLA NOVA (Portugal) 26.00

Refreshing and vibrant wine with a hint of natural spritz.

VERDEJO DIEZ SIGLOS (Spain) 27.00

Complex and vibrant with peach and apricot fruits

CHARDONNAY MANZANOS (Spain) 28.00

Full of ripe tropical fruit flavours with a soft, round texture.

SAUVIGNON BLANC GRAVEL&LOAM (New Zealand) 28.00

Aromatic with gooseberry and tropical fruit flavours.

RIOJA BLANCO FERMENTADO VOCHÉ 50.00

(Spain/Rioja)
Oak aged Viura and Chardonnay blend, grapefruit, vanilla

RED WINE

125ml / 175ml / 250ml / Bottle

TEMPRANILLO CASTILLO DEL MORO (Spain)

Soft, fruity and easy drinking style with just a hint of peppery spice.
4.25 / 5.25 / 6.75 / 20.00

MERLOT LES OLIVIERES (France)

Ripe blueberry fruit, soft tannins and balanced a touch of peppery spice.
4.50 / 5.50 / 7.40 / 21.00

RIOJA TINTO VEGA RAJO (Spain)

Traditional unoaked, lighter Rioja with fresh acidic and ripe red fruits.
5.25 / 6.50 / 9.25 / 25.00

MALBEC SEPTIMA (Argentina)

Soft but full-flavoured and rich
5.50 / 7.50 / 10.00 / 28.00

PINOT NOIR CALUSARI (Romania) 30.00

Juicy, light and berry filled on the palate with a velvety finish.

MONASTRELL ALBACEA (Spain) 30.00

Ripe dark fruits and a juicy acidity
100% monastrell Vegan

GARNACHA MIL HISTORIAS (Spain) 32.00

A tasty and perfectly balanced wine with a little spice to finish. Organic.

RIOJA RESERVA LUIS CANAS (Spain) 50.00

Aromatic, bright and elegant with sweet fruit and soft tannins.

VINA MAYOR EL SECRETO 85.00

(Spain/Ribera del Duero)
Intense black fruits, 10 months in oak but still fresh and delicious.

DESSERTS

TARTA DE SANTIAGO (gf) 6.50

Traditional Galician almond tart served with vanilla ice cream.

CHURROS (vg option) 5.50

Spanish deep fried dough pastry dusted with cinnamon and caster sugar. Served with chocolate dip.

STUFFED CHURROS 6.00

Chocolate stuffed churros dusted with cinnamon and sugar. Served with dulce de leche (caramel) dip.

BASQUE CHEESECAKE (gf) 6.50

Famous Basque cheesecake from San Sebastian.

CREMA CATALANA (gf) 5.00

Spanish creme brulee.

TURRON (gf) 5.00

Selection of Spanish Nougat.

ICE CREAM 5.75

Chocolate, Strawberry or Vanilla.

DESSERT WINE

glass bottle
(100 ml) (500 ml)

WHITE RIOJA RESERVA 6.50 28

RED MONASTRELL 6.50 28

PORT RUBY 5.50

PORT COLHEITA (Aged) 6.50

PEDRO XIMENEZ SHERRY 7.50

COFFEE AND TEA

AMERICANO 2.40

AMERICANO WITH MILK 2.50

FLAT WHITE/CORTADO 2.65

CAPPUCCINO/LATTE 2.65

ESPRESSO/DOUBLE ESPRESSO 2.20/2.50

CARAJILLO (espresso with brandy) 5.50

LIQUEUR COFFEE 6.00

TEA 2.30