



- 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) 14.50  
Selection of Spanish cold cuts. Chorizo iberico, Jamon Serrano, Cecina, Salchichon & Lomo
- TABLA COMBINADA** (gf option) 14.50  
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**.....1.50 **OLIVES**.....3.50
- MARCONA ALMONDS** (gf) (vg) 3.50  
Spanish Queen of Almonds.
- PIMIENTOS DEL PADRON** (gf) (vg) 6.50  
Flash-fried padron peppers with sea salt.
- JAMON IBERICO BELLOTA** (gf) 13.50  
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** 14.00  
Deep fried battered tiger prawns, whitebait, calamari and cod fish.
- CHEESE PLATTER** (v) 14.25  
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** 7.50  
Jamon Serrano croquettes with manchego cheese.
- ROPA VIEJA** (gf) 6.75  
Slow cooked pork, chicken, chickpeas, potatoes in a rich pepper and tomato salsa.
- POLLO AL AJILLO** (gf) 7.50  
Chicken thighs with a garlic and white wine sauce.

- GAMBAS PIL PIL** (gf) 7.75  
Pan fried tiger peeled prawns in olive oil garlic and chilli.

- BACALAO A LA RIOJANA** 8.00  
Cod fillet with a rich tomato piquillo pepper sauce and fried potatoes.

- CHIPIRONES EN SALSA** 8.50  
Baby squid slow cooked in slightly spicy tomato salsa

- TORTILLA ESPANOLA** (gf) 6.50  
Traditional Spanish potato and onion Omelette. Served medium well.

- CHAMPINONES AL AJILLO** (gf) (vg) 6.00  
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** 6.50  
Deep fried battered goats cheese served with blackcurrant preserve.

- BERENJENA** (gf) (vg option) 7.00  
Aubergines oven baked in a mild tomato salsa, topped with goats cheese.

### FISH

- ALBONDIGAS** 6.50  
Minced beef and pork meatballs in a luscious mild tomato sauce.
- MORCILLA CON QUESO** 6.50  
Spanish black pudding fried tempura style served with goats cheese and caramelised red onion.
- CHORIZO A LA SIDRA** (gf) 7.00  
Spanish sausage pan fried with cider.

- GAMBAS A LA PLANCHA** (gf) 8.50  
Pan fried King prawns with shells in olive oil, garlic, white wine & lemon

- PESCADITOS FRITOS** 7.50  
Battered fresh Cod goujons served with ali oli.

- CALAMARES A LA ROMANA** 8.00  
Deep fried, lightly battered squid rings.

- MEJILLONES AL VAPOR** 8.00  
Steamed mussels with white wine and garlic.

### VEG

- PATATAS BRAVAS** (gf) (vg) 5.75  
Double fried potatoes with a spicy tomato brava salsa.

- CROQUETAS DE CHAMPINONES** 7.75  
Mushroom croquettes with manchego cheese.

- PIMIENTOS DEL PIQUILLO** (gf) 7.50  
Grilled piquillo peppers stuffed with 3 cheese.

- PAPAS ARRUGADAS** (vg) 6.25  
Famous Canary Island potatoes dish with Mojo Picon de La Palma.

- ESPINACAS A LA CATALANA** (gf) (vg) 6.50  
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) 4.50

**BOURBON/SCOTCH/COGNAC** (25 ml) 4.50

WITH MIXER +1.00

## SHERRY

(75 ml)

**FINO DRY MANZANILLA DRY** 4.50

**AMONTILLADO MEDIUM DRY CREMA SWEET** 4.50

## 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** 3.50

**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) 7.00 32.00

Light and fruity fizz with hints of apple and peach

**CAVA CASTELLBLANCH** (Spain) 7.50 36.00

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 / 5.60 / 7.50 / 23.00

**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** LEMBRAZNAS (Spain)

Honeyed and buttery 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 / 5.60 / 7.50 / 23.00

**RIOJA TINTO** VEGA RAJO (Spain)

Traditional unoaked, lighter Rioja with fresh acidity and ripe red fruits.

5.25 / 6.50 / 9.25 / 26.00

**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 HISTORAS (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.

**LOPEZ CRISTOBAL RESERVA** 65.00

(Spain/Ribera del Duero)  
Concentrated, fleshy full-bodied, well balanced, spicy, savoury, with fine rich tannins, and a lingering finish.

## DESSERTS

**TARTA DE SANTIAGO** (gf) 7.00

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) 7.00

Famous Basque cheesecake from San Sebastian. served with a sherry reduction

**CREMA CATALANA** (gf) 5.50

Spanish creme brulee. with orange & lemon zest.

**TURRON** (gf) 5.50

Selection of Spanish Nougat.

pairs with SHERRY Pedro ximenez

**ICE CREAM** 5.75

Chocolate, Strawberry or Vanilla.

## DESSERT WINE

glass (75 ml) bottle (500 ml)

**WHITE RIOJA RESERVA** 8.50 28

**RED MONASTRELL** 8.50 28

**PORT RUBY** 5.50

**PORT COLHEITA** (Aged) 7.00

**PEDRO XIMENEZ SHERRY** 7.00

## 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