



- 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.

FISH

- 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 baked in a rich tomato piquillo pepper sauce.
- CALAMARES EN SALSA** 7.50
Baby squid slow cooked in slightly spicy tomato salsa
- 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.

VEG

- 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.
- PATATAS BRAVAS** (gf) (vg) 5.50
Double fried potatoes with a spicy tomato brava salsa.
- CROQUETAS DE SETAS SALVAJES** 7.50
Wild 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.

SOFT DRINK

JUICES Apple, pineapple, orange, cranberry 2.50

SPARKLING Coca Cola 3.00 Diet Cola 2.90

Coke Zero 2.90 Lemonade 2.50 Tonic 2.50

Lime cordial and soda. 2.00

SMALL STILL OR SPARKLING WATER (330ml) 1.80

LARGE STILL OR SPARKLING WATER (750ml) 3.00

BEER

ESTRELLA GALICIA ***** 4.7%

Draught Spanish Premium beer.

PINT 5.70 **HALF** 3.00

SPANISH LAGER

MAHOU (5,1%) 5.00

ALHAMBRA RESERVA 1925 (6,4%) 5.50

DAMM LEMON LEMON FLAVORED BEER (3,2%) 5.00

NON ALCOHOLIC ESTRELLA GALICIA (0%) 4.00

SPANISH CRAFT BEER

TYRIS IPA (6%) 6.00

TYRIS PAQUITA BROWN BEER (5,5%) 6.00

TYRIS STOUT STOUT (5,4%) 6.50

MAELOC DRY APPLE CIDER (6,0%) 5.50

SPIRITS

RUM/TEQUILA/JAMESON/VOODKA 4.00

BOURBON/SCOTCH WHISKY/COGNAC 4.00

WITH MIXER +1.00

SPANISH SHERRY

SHERRY FINO DRY **MANZANILLA DRY** 4.00

AMONTILLADO MEDIUM DRY **CREMA SWEET** 4.00

GIN & TONIC

(Single) (Double)

LARIOS 12 6.00 10.00

Lemon, orange, mandarin, clementine, grapefruit, lime and orange blossom.

Cucumber & Elderflower tonic

PUERTO DE INDIAS 6.00 10.00

Strawberry, juniper vibrantly fruit-forward gin. Very light and sweet.

Pink Grapefruit & Bergamot tonic

RIVES SLOE GIN 6.00 10.00

Fragrant sloe and juniper notes with a little spirit on the nose

Natural Indian tonic

MASTERS PINK GIN 6.50 11.00

Salad sweeties, white pepper, spicy juniper and some light ginger notes.

Rhubarb & Hibiscus tonic

AKORI CHERRY BLOSSOM 6.50 11.00

Made with rice based spirit, The key botanical is cherry blossom.

Natural Indian tonic

GIN MARE 7.00 12.00

Olive, rosemary, thyme, basil and mandarin!

Rosemary & Black olives tonic

NORDES ATLANTIC 7.50 13.00

Albarino grapebased spirit, lemon peels, hibiscus, liquorice and eucalyptus.

Mallorcan-Mediterranean tonic

GINRAW 7.50 13.00

They use low-temperature distillation to preserve the flavours and aromas of their botanicals
Mallorcan-Mediterranean tonic

SANGRIA

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

GLASS 5.50

JUG 19.00

SPARKLING

glass(125)/bottle

PROSECCO CA BOLANI (Italy) 6.50 30.00

Light and gently, a superior fizz.

CAVA CASTELLBLANCH (Spain) 6.50 30.00

Delightful dry fizz with fresh sweet summer fruit flavours.

CAVA ROSADO CAN PETIT (Spain) 30.00

Sweet red fruits and soft, gentle mousse, very easy drinking.

GRAND BRUT PERRIER JOUET 11.00 60.00

Grand Brut with white flowers and yellow fruits.

ROSE WINE

125ml / 175ml / 250ml Bottle

TEMPERANILLO ROSADO CASTILLO DEL MORO 20.00

Wild strawberry, raspberry and cranberry fruit.

4.25 / 5.25 / 6.75

WHITE ZINFANDEL THE BIG TOP (California) 21.00

Full of summer fruits and balanced by a touch of spice.

4.50 / 5.50 / 7.40

ROSADO BUIL Y GINE (Spain/Priorat) 45.00

Dark pink and full-flavoured Grenache rose, boiled sweets with a touch of spice.

WHITE WINE

125ml / 175ml / 250ml Bottle

SAUVIGNON BLANC CASTILLO DEL MORO (Spain) 20.00

Delicious crisp apple fruit flavour balanced with zesty citrus lime.

4.25 / 5.25 / 6.75

PINOT GRIGIO SANVIGILIO (Italy) 21.00

Fresh, dry and a little nutty, elegant, aromatic and versatile.

4.50 / 5.50 / 7.40

RIOJA BLANCO VIURA EL MESON (Spain) 25.00

Floral and fresh unoaked Viura, zesty modern, easy drinking Rioja.

5.25 / 6.50 / 9.25

ALBARINO LAGAR DE BOUZA (Spain) 32.00

Fresh mineral character and bright citrus fruits.

6.00 / 8.00 / 12.00

VIHNO VERDE VILLA NOVA (Portugal) 26.00

Refreshing and vibrant wine with a hint of natural spritz.

VERDEJO DÍEZ SIGLOS (Spain) 27.00

Complex and vibrant with peach and apricot fruits and lovely.

CHARDONNAY MANZANOS (Spain) 28.00

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

SAUVIGNON BLANC SUGAR LOAF (New Zealand) 28.00

Fresh cut grass and ripe tropical fruit flavours, delicious!

GARNACHA BLANCA LA BASCULA (Spain) 35.00

Peaches and apricots balanced with a little soft spice. Vegan and organic.

RIOJA BLANCO FERMENTADO VOUGE (Spain/Rioja) 50.00

Oak aged Viura and Chardonnay blend, grapefruit, vanilla

RED WINE

125ml / 175ml / 250ml Bottle

TEMPRANILLO CASTILLO DEL MORO (Spain) 20.00

Soft, fruity and easy drinking style with just a hint of peppery spice.

4.25 / 5.25 / 6.75

MERLOT LES OLIVIERS (France) 21.00

Ripe blueberry fruit, soft tannins and balanced a touch of peppery spice.

4.50 / 5.50 / 7.40

RIOJA TINTO VEGA RAJO (Spain) 25.00

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

5.25 / 6.50 / 9.25

MALBEC SEPTIMA (Argentina) 28.00

Soft but full-flavoured, rich and round

5.50 / 7.50 / 10.00

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

RIOJA RESERVA LUIS CANAS (Spain) 62.00

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

GARNACHA MIL HISTORAS (Spain) 32.00

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

GRACIANO VOUGE (Spain/Rioja) 60.00

Rich, ripe fruits, 18 months oak aging, long and luxurious!

VINA MAYOR EL SECRETO (Spain/Ribera del Duero) 85.00

Intense black fruits, 10 months in oak but still fresh and delicious.