



## APPETISERS

<b>MARCONA ALMONDS</b> (gf) (vg) Spanish queen of almonds	<b>3.75</b>	<b>PIMIENTOS DEL PADRON</b> (gf) (vg) Flash fried padron peppers topped with crunchy sea salt flakes	<b>7.00</b>
<b>TOSTADA SOBRASADA</b> Toasted sourdough bread with chorizo pate topped with melted smoked cheese	<b>5.50</b>	<b>PAN TUMACA</b> (vg) Toasted sourdough bread topped with freshly grated tomatoes, garlic and olive oil	<b>5.00</b>
<b>BOQUERONES EN VINAGRE</b> (gf) Marinated white anchovies pickled in vinegar, garlic and olive oil	<b>7.00</b>	<small>ADD JAMON SERRANO 2.00</small>	
		<b>SOURDOUGH BREAD.....3.00</b>	<b>ALI.OLI.....1.75</b>
			<b>OLIVES..... 3.75</b>

## TO SHARE

<b>JAMON IBERICO BELLOTA</b> Premium slices of aged serrano ham from 100% free range Iberian pork fed on a pure acorn diet	<b>15.00</b>	<b>FRITURA MIXTA</b> Deep fried battered tiger prawns, whitebait, calamari and cod fish	<b>16.50</b>
<b>TABLA DE EMBUTIDOS</b> Selection of Spanish cold cuts: chorizo iberico, jamon serrano, cecina, salchichon & lomo	<b>15.50</b>	<b>TABLA DE QUESO</b> (v) Selection of Spanish cheeses served with quince jelly: Manchego, goat's cheese in red wine, Spanish blue cheese and smoked cheese	<b>15.50</b>
<b>TABLA COMBINADA</b> Selection of Spanish cold cuts, cheeses and olives	<b>16.00</b>		

## PAELLAS

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

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

<b>PAELLA DE MARISCO</b> With squid, prawns, crevettes, mussels & cod fish	<b>18.00 / PERSON</b>	<b>PAELLA DE CARNE</b> (gf) With chicken and chorizo	<b>17.00 / PERSON</b>
<b>PAELLA VALENCIANA</b> With squid, prawns, crevettes, mussels, cod fish & chicken	<b>18.00 / PERSON</b>	<b>PAELLA DE VERDURA</b> (vg) (gf) With a selection of fresh vegetables	<b>16.00 / PERSON</b>
		<b>ARROZ NEGRO</b> With squid, prawns and coloured with squid ink	<b>17.00 / PERSON</b>

A discretionary service charge of 10% will be added to your final bill. If you have any dietary or allergy questions please ask a member of staff.  
We cannot guarantee that any dishes on our main menu are gluten, nut or dairy-free.

# TAPAS

## MEAT

**CROQUETAS DE JAMON** 8.00  
Home made Jamon Serrano croquettes with manchego cheese

**POLLO AL AJILLO** (gf) 8.00  
Chicken thighs in a garlic and white wine sauce

**CHORIZO A LA SIDRA** (gf) 8.00  
Spanish chorizo sausage pan fried with cider

**ALBONDIGAS** 8.00  
Minced beef and pork meatballs in a luscious spicy tomato sauce

**ROPA VIEJA** (gf) 7.75  
Slow cooked stew of pork, chicken, chickpeas, peppers and potatoes in a rich tomato sauce

**MORCILLA CON QUESO** 7.50  
Spanish black pudding fried tempura style, served with goats cheese and caramelised red onion

## FISH

**GAMBAS AL PIL PIL** (gf) 9.00  
Peeled tiger prawns fried with garlic and dried chilli served in a terracota dish

**GAMBAS A LA PLANCHA** (gf) 11.00  
King prawns on the shell pan fried in extra virgin olive oil with garlic, white wine & lemon

**BACALAO A LA RIOJANA** 9.00  
Lightly battered cod fillet cooked in a rich tomato sauce with roasted piquillo peppers served over a bed of fried potatoes

**CHIPIRONES EN SALSA** 9.00  
Whole baby squids slow cooked in a slightly spicy tomato brothy sauce

**CALAMARES** 10.00  
Deep fried squid rings coated in a light batter served with ali oli

**SALMON ESCABECHE** 9.00  
Poached fillet of salmon pickled in aromatic spices, apple cider vinegar and olive oil served on toasted sour dough bread

**PESCADITOS FRITOS** 8.25  
Battered fresh cod goujons served with a homemade tartar sauce with anchovies

## VEG

**TORTILLA ESPANOLA** (gf) 7.00  
Traditional Spanish potato and onion omelette served medium well done (can be made well done)

ADD A SLICE OF GOATS CHEESE IN THE MIDDLE 2.00

**CHAMPINONES AL AJILLO** (gf) (vg) 6.75  
Buttom mushrooms pan fried with plenty of garlic and a splash of white wine

**CHEF SALAD** (gf option) (vg option) 6.75  
Fresh mixed salad with tomatoes, red onion, apple and curvants topped with manchego cheese, croutons, toasted pine nuts and a mustard and honey dressing

**QUESO DE CABRA FRITO** 7.00  
Battered goats cheese deep fried and served with blackcurrant preserve

**BERENJENA AL HORNO** (gf) (vg option) 7.75  
Aubergines in a mild tomato sauce, topped with goats cheese and oven baked in a terracota dish

**PATATAS BRAVAS** (vg) 6.50  
Double fried potatoes served with our own version of the famous spicy Brava sauce

**CROQUETAS DE CHAMPINONES** 8.00  
Home made mushroom croquettes with manchego cheese

**PIMIENTOS DEL PIQUILLO** (gf) 7.75  
Grilled piquillo peppers stuffed with three cheeses

**PAPAS ARRUGADAS** (vg) 6.50  
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) 8.00  
Spinach pan fried in extra virgin olive oil with garlic, pine nuts and dried cranberries