TINTO
◆TAPERIA◆

APPETISERS

SOURDOUGH BREAD..........2.50   ALI.OLI......1.20   OLIVES......3.50

TOSTADA SOBRASADA   5.50
Toasted sourdough bread with chorizo pate
and Smoked cheese melt.

BOQUERONES EN VINAGRE (gf)   5.75
Marinated white anchovies in vinegar,
garlic and olive oil.

JAMON IBERICO BELLOTA (gf)   12.00
Slices from a premium aged, acorn fed,
free range Iberian pork leg.

PIMIENTOS DEL PADRON (gf) (vg)   6.00
Flash-fried padron peppers with sea salt.

TOSTADAS DE QUESO Y TOMATE (v)   6.00
Goats cheese served on a toasted sourdough bread
with a tomato and onion confit

FOR TWO

TABLA DE EMBUTIDOS (gf option)   13.00
Selection of Spanish cold cuts. Chorizo iberico,
Jamon Serrano, Cecina, Salchichon & Lomo

TABLA COMBINADA (gf option)   13.00
Selection of Spanish cold cuts, cheese and olives.

FRITURA MIXTA   13.00
Deep fried battered tiger prawns, whitebait,
calamari and cod fish.

CHEESE PLATTER (v)   12.00
Selection of Spanish cheese.

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.

PAELLA DE MARISCO   15.95 / PERSON
With squid, prawns, mussels, crevettes & cod fish.

PAELLA VALENCIANA   15.95 / PERSON
With squid, prawns, mussels, crevettes, cod fish &
chicken.

PAELLA DE CARNE (gf)   15.95 / PERSON
With chicken and chorizo.

PAELLA DE VERDURA (vg) (gf)   14.95 / PERSON
With a selection of fresh vegetables.

ARROZ NEGRO   14.95 / PERSON
With squid, prawns and coloured with squid ink.

TAPAS

MEAT

MORCILLA CON QUESO — 6.00
Spanish black puding fried tempura style served with goats cheese and caramelised red onion.

POLLO AL AJILLO (gf) — 7.00
Chicken thighs with a garlic and white wine sauce.

ALBONDIGAS — 6.00
Minced beef and pork meatballs in a luscious spicy tomato sauce.

CROQUETAS DE JAMON — 7.00
Jamon Serrano croquettes with manchego cheese.

CHORIZO A LA SIDRA (gf) — 6.50
Spanish sausage pan fried with cider.

ALITAS DE POLLO (gf) — 6.00
BBQ chicken wings.

ROPA VIEJA (gf) — 6.00
Slow cooked pork, chicken, chickpeas, potatoes in a rich pepper and tomato salsa.

GAMBAS PIL PIL (gf) — 7.00
Pan fried tiger pealed prawns in olive oil garlic and chilli.

MEJILLONES AL VAPOR (gf) — 6.00
Steamed mussels in a garlic white wine sauce.

CALAMARES EN SALSA — 7.50
Baby squid slow cooked in slightly spicy tomato salsa

FISH

GAMBAS A LA PLANCHA (gf) — 7.50
Pan fried King prawns with shells in olive oil, garlic, white wine & lemon

PESCADITOS FRITOS — 6.50
Battered fresh Cod goujons served with ali oli.

CALAMARES A LA ROMANA — 7.00
Deep fried, lightly battered squid rings.

VEG

TORTILLA ESPANOLA (gf) — 6.00
Tratitional 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) — 6.00
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 — 7.00
Wild mushroom croquettes with manchego cheese.

PIMIENTOS DEL PIQUILLO (gf) — 6.50
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 and dried cranberry.