



# TAPAS

## MEAT

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**ROPA VIEJA** (gf) 6.00  
Chicken, chickpeas, potatoes, mixed peppers cooked in a wonderful tomato & pepper sauce.

**CHORIZO AL VINO** (gf) 6.50  
Spanish sausage pan fried with red wine.

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

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

**SALMON EN ESCABECHE** 6.50  
Salmon marinated in cider vinegar, olive oil, served on toasted sourdough bread with tomato.

**CHOPITOS** 7.50  
Crispy deep fried dusted baby Squid.

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

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

**QUESO DE CABRA FRITO** 5.50  
Deep fried battered goats cheese with a drizzle of honey.

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

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

**HUEVOS ROTOS CON JAMON** (gf) 6.00  
Fried potatoes with a broken fried egg and Jamon Serrano.

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

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## FISH

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

**TACOS DE PESCADO** 6.50  
Coated fresh Cod goujons served with ali oli.

**CALAMARES A LA ROMANA** 6.50  
Deep fried, lightly battered squid rings.

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## VEG

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

**CROQUETAS DE CHAMPINONES** 6.50  
Mushroom croquettes with manchego cheese.

**PAPAS ARRUGADAS** 5.50  
Famous Canary Island potatoes dish with Mojo Picon De La Palma sauce.

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

**CHEF`S SALAD** 5.50  
Mixed leaves, tomatoes, pecans, manchego cheese, crutons, olive oil, balsamic vinegar.