

# La Fiesta

## À LA CARTE MENU

### APPETISERS

<b>PAN CON ALIOLI</b> ✓ Ciabatta slices with a garlic dip.	£2.95
<b>ACEITUNAS</b> ✓ Mixed olives marinated in smoky paprika & garlic.	£3.95
<b>PAN DE AJO</b> ✓ Toasted ciabatta bread with roasted garlic. <b>ADD CHEESE £1.00 EXTRA</b>	£4.95
<b>PAN CON ACEITUNAS Y ALIOLI</b> ✓ Warm, sliced ciabatta & marinated olives served with alioli.	£5.95
<b>PAN TUMACA</b> ✓ Toasted ciabatta bread with grated vine tomato, garlic & olive oil. <b>ADD SERRANO HAM £2.00 EXTRA</b>	£5.95

### PLATTERS

<b>TABLA</b> INDIVIDUAL £8.95 <b>JAMON</b> TO SHARE £15.95 Serrano ham served with manchego cheese, tomato, bread, olives & alioli.
<b>TABLA</b> INDIVIDUAL £9.95 <b>FIESTA</b> TO SHARE £16.95 Serrano ham & Spanish cured meat with manchego cheese, tomato, bread, marinated olives & alioli.

### IMPORTANT

Please inform us of any food allergies before ordering – so we may take extra care to avoid cross-contamination.

✓ Vegetarian option.

Some dishes may also be made gluten/ dairy free, please ask.

### PAELLA

<b>PAELLA VALENCIANA</b> ✓ Traditional Spanish paella with chicken, prawns, squid, white fish, mussels, octopus & langoustine.	INDIVIDUAL £21.95   TO SHARE £40.95
<b>PAELLA DE MARISCO</b> ✓ Paella rice cooked with prawns, octopus, squid, white fish, mussels & langoustine.	INDIVIDUAL £21.95   TO SHARE £40.95
<b>PAELLA MIXTA</b> ✓ Paella rice cooked with chicken & chorizo.	INDIVIDUAL £21.95   TO SHARE £40.95
<b>PAELLA VERDURAS</b> ✓ Paella rice cooked with seasonal mixed vegetables.	INDIVIDUAL £17.95   TO SHARE £32.95

### VEGETARIAN TAPAS

<b>ENSALADA VERDE</b> ✓ Mixed green salad leaves with olives.	£6.95
<b>ENSALADA TOMATE Y QUESO FETA</b> ✓ Feta cheese salad with fresh tomato & olives.	£8.95
<b>TOMATES CON QUESO DE CABRA</b> ✓ Fresh tomato salad with goats cheese, salsa verde & balsamic reduction.	£9.95
<b>MONTADITO QUESO</b> ✓ Toasted bread with grilled goat cheese and caramelised onion.	£8.95
<b>HALLOUMI FRITO</b> Deep-fried halloumi sticks served with homemade chilli jam.	£8.95

### SEAFOOD TAPAS

<b>ENSALADA DE ATÚN</b> Tuna with mixed leaf salad, cucumber & tomatoes, served with an olive oil & lemon dressing.	£7.95
<b>CALAMARES FRITOS</b> Lightly battered calamari served with paprika, lemon & alioli.	£7.95
<b>PESCADO FRITO</b> Lightly battered garlic & parsley infused fillet of white fish, deep-fried. Served with alioli.	£7.95

### MAINS

<b>FIESTA MARISCO</b> Battered squid, white fish, prawns, chilli & garlic mussels & tiger prawns served with double-fried potatoes and alioli sauce.	£29.95
<b>FIESTA CARNE</b> Grilled chicken, sirloin steak, lamb chops & chorizo. Served with salad & double-fried cubed potatoes.	£29.95
<b>LUBINA CON GAMBAS Y MEJILLONES</b> Pan-fried fillet of sea bass with mussels & king prawns in a rich, creamy sauce. Served with vegetable paella.	£27.95
<b>SOLOMILLO</b> Locally sourced, 10oz sirloin steak with salad, double-fried cubed potatoes & choice of sauce.	£27.95
<b>EXTRA SAUCE</b> ✓ <i>Fresh, homemade sauces: Creamy Mushroom; Green Peppercorn; Rosemary &amp; Cream; Spicy Tomato &amp; Garlic.</i>	£3.50 EACH

<b>PAELLA VERDURA</b> ✓ Paella rice cooked with seasonal vegetables & Spanish spices.	£6.95
<b>BERENJENA GRATINADA</b> ✓ Aubergine with onion & peppers, topped with melted cheese.	£6.95
<b>CHAMPIÑONES AL AJILLO</b> ✓ Sautéed mushrooms cooked in a creamy garlic & chilli sauce.	£6.95
<b>PATATAS BRAVAS</b> Double-fried, cubed potatoes topped with a spicy tomato sauce.	£5.95
<b>PATATAS FRITAS</b> Double-fried, cubed potatoes.	£4.95
<b>CRISPY FRIES</b> Deep-fried, skin-on chips.	£4.95

<b>MEJILLONES PICANTE</b> New Zealand shell mussels cooked with chilli, garlic, parsley & fresh tomato.	£9.95
<b>GAMBAS PIL PIL</b> King prawns in chilli, garlic, paprika & parsley.	£9.95
<b>MONTADITOS DE GAMBAS</b> Prawns cooked in a Spanish spicy cream sauce. Served on toasted ciabatta.	£9.95
<b>LUBINA CON GAMBAS</b> Pan-fried fillet of sea bass with mussels & king prawns in a rich, creamy sauce.	£11.95

### MEAT TAPAS

<b>PAELLA CARNE</b> Paella rice with chicken & chorizo, seasoned with Spanish spices.	£7.95
<b>ALBONDIGAS</b> Spanish beef & chicken meatballs in a spicy tomato sauce.	£7.95
<b>CHORIZO FRITO</b> Pan-fried Spanish sausage.	£8.95
<b>POLLO MARBELLA</b> Creamy, chicken breast cooked with chorizo, mixed peppers & Spanish spices.	£8.95
<b>CANA DE BIFE</b> Slow-cooked beef shank with potato & onion in a rich gravy with herbs & spices.	£8.95
<b>CHULETAS DE CORDERO</b> Grilled, spicy marinated lamb chops.	£11.95
<b>BUEY AL JEREZ</b> Pan-seared, sliced sirloin steak in a creamy mushroom & sherry sauce.	£11.95

## TAPAS SPECIALS

ANY 4 TAPAS: £25.95 OR 6 TAPAS: £35.95

### VEGETARIAN TAPAS

<b>CHAMPIÑONES AL AJILLO</b> ✓ Sautéed mushrooms cooked in a creamy garlic & chilli sauce.	<b>TOMATES CON QUESO DE CABRA</b> ✓ Fresh tomato salad with goats cheese, salsa verde & balsamic reduction.
<b>BERENJENA GRATINADA</b> ✓ Aubergine with onion & peppers, topped with melted cheese.	<b>PATATAS BRAVAS</b> Double-fried cubed potatoes, topped with a spicy tomato sauce.
<b>PAELLA VERDURA</b> ✓ Paella rice cooked with seasonal mixed vegetables.	<b>PATATAS BRAVAS ALIOLI</b> Double-fried cubed potatoes topped with spicy tomato sauce & garlic mayonnaise.
<b>HALLOUMI FRITO</b> Deep-fried halloumi sticks served with homemade chilli jam.	

### MEAT TAPAS

<b>ALBONDIGAS</b> Minced beef & chicken meatballs in spicy tomato sauce.	<b>CANA DE BIFE</b> Slow-cooked beef shank with potato & onion in a rich gravy with herbs & spices.
<b>POLLO MARBELLA</b> Creamy, chicken breast cooked with chorizo, mixed peppers & Spanish spices.	<b>PAELLA CARNE</b> Paella rice with chicken & chorizo, seasoned with Spanish spices.
<b>CHULETAS DE CORDERO</b> Grilled, spicy marinated lamb chops.	<b>CORDERO CILINDRON</b> Tender boneless lamb slow cooked with tomatoes & spices. Served with fried potatoes.
<b>CHORIZO PICANTE</b> Spanish chorizo cooked with onion, peppers & spices.	

### SEAFOOD TAPAS

<b>CALAMARES FRITOS</b> Lightly battered calamari served with paprika, lemon & alioli.	<b>MEJILLONES PICANTE</b> New Zealand shell mussels cooked with chilli, garlic, parsley & fresh tomato.
<b>PESCADO FRITO</b> Lightly battered garlic & parsley infused fillet of white fish, deep-fried. Served with alioli.	<b>GAMBAS PIL PIL</b> King prawns in chilli, garlic, paprika & parsley.
<b>ENSALADA DE ATÚN</b> Tuna with mixed leaf salad, cucumber & tomatoes, served with an olive oil & lemon dressing.	<b>MONTADITOS DE GAMBAS</b> Prawns cooked in a Spanish spicy cream sauce. Served on toasted ciabatta.