

# La Fiesta

## À LA CARTE MENU

### APPETISERS

|                                                                                                                                  |       |
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| <b>PAN CON ALIOLI</b> ✓<br>Ciabatta slices with a garlic dip.                                                                    | £2.95 |
| <b>ACEITUNAS</b> ✓<br>Mixed olives marinated in smoky paprika & garlic.                                                          | £3.95 |
| <b>PAN DE AJO</b> ✓<br>Toasted ciabatta bread with roasted garlic.<br><b>ADD CHEESE £1.00 EXTRA</b>                              | £4.95 |
| <b>PAN CON ACEITUNAS Y ALIOLI</b> ✓<br>Warm, sliced ciabatta & marinated olives served with alioli.                              | £5.95 |
| <b>PAN TUMACA</b> ✓<br>Toasted ciabatta bread with grated vine tomato, garlic & olive oil.<br><b>ADD SERRANO HAM £2.00 EXTRA</b> | £6.95 |

### PLATTERS

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

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| <b>PAELLA VALENCIANA</b> ✓<br>Traditional Spanish paella with chicken, prawns, squid, white fish, mussels, octopus & langoustine. | INDIVIDUAL £24.95   TO SHARE £44.95 |
| <b>PAELLA DE MARISCO</b> ✓<br>Paella rice cooked with prawns, octopus, squid, white fish, mussels & langoustine.                  | INDIVIDUAL £24.95   TO SHARE £44.95 |
| <b>PAELLA MIXTA</b> ✓<br>Paella rice cooked with chicken & chorizo.                                                               | INDIVIDUAL £24.95   TO SHARE £44.95 |
| <b>PAELLA VERDURAS</b> ✓<br>Paella rice cooked with seasonal mixed vegetables.                                                    | INDIVIDUAL £19.95   TO SHARE £32.95 |

### VEGETARIAN TAPAS

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| <b>ENSALADA VERDE</b> ✓<br>Mixed green salad leaves with olives.                                               | £6.95 |
| <b>TOMATES CON QUESO DE CABRA</b> ✓<br>Fresh tomato salad with goats cheese, salsa verde & balsamic reduction. | £9.95 |
| <b>MONTADITO QUESO</b> ✓<br>Toasted bread with grilled goat cheese and caramelised onion.                      | £8.95 |
| <b>HALLOUMI FRITO</b><br>Deep-fried halloumi sticks served with homemade chilli jam.                           | £8.95 |
| <b>PAELLA VERDURA</b> ✓<br>Paella rice cooked with seasonal vegetables & Spanish spices.                       | £6.95 |

### SEAFOOD TAPAS

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

### MAINS

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

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

### MEAT TAPAS

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| <b>PAELLA CARNE</b><br>Paella rice with chicken & chorizo, seasoned with Spanish spices.               | £7.95  |
| <b>ALBONDIGAS</b><br>Spanish beef & chicken meatballs in a spicy tomato sauce.                         | £7.95  |
| <b>CHORIZO FRITO</b><br>Pan-fried Spanish sausage.                                                     | £8.95  |
| <b>POLLO MARBELLA</b><br>Creamy, chicken breast cooked with chorizo, mixed peppers & Spanish spices.   | £8.95  |
| <b>CANA DE BIFE</b><br>Slow-cooked beef shank with potato & onion in a rich gravy with herbs & spices. | £8.95  |
| <b>CHULETAS DE CORDERO</b><br>Grilled, spicy marinated lamb chops.                                     | £11.95 |
| <b>BUHEY AL JEREZ</b><br>Pan-seared, sliced sirloin steak in a creamy mushroom & sherry sauce.         | £13.95 |

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

## TAPAS SPECIALS

ANY 4 TAPAS: £26.95 OR 6 TAPAS: £37.95

### VEGETARIAN TAPAS

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

### MEAT TAPAS

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

### SEAFOOD TAPAS

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