

Sunday–Thursday All day **£24.95** | Friday & Saturday Until 4pm **£24.95** | From 4pm **£27.95**

CHILDREN Aged 4–10yrs (choose up to 4 tapas) **£13.95** | Under 3yrs may share for free

HOW TO ORDER

Please choose 3 tapas to start...

Then two more dishes, each time, until you are full!

Albondigas

Spanish beef & chicken meatballs in spicy tomato sauce.

Buey al Romero

Grilled sirloin steak with rosemary sauce.

Canas de Bife

Slow-cooked beef shank with potato & onion in a rich gravy with herbs & spices.

Chuletas de Cordero

Grilled, spicy marinated lamb chops.

Filete de Cordero

Lamb steak marinated in spanish spices, cooked in the pan with honey & chilli. Served with alioli.

Croquetas de Pollo

Creamy hand-crumbed chicken breast, deep-fried & served with alioli.

Pasta con Pollo

Chicken & pasta in a creamy sauce.

Pollo con Crema

Chicken breast cooked in a creamy sauce with Spanish spices.

Pollo Pamplona

Chicken breast & chorizo pan-fried with Spanish spices.

Pollo al Horno

Marinated, grilled chicken breast cooked with onion & peppers.

Alitas de Pollo

Deep-fried crispy chicken wings.

Chorizo y Morcilla

Chorizo & black pudding cooked with onion, garlic & peppers.

Costillas de Cerdo

Slow-cooked pork ribs with red wine, onion & spices.

Paella Mixta

Paella rice cooked with chicken, chorizo, onion & Spanish spices.

Pescado al Ajillo

White fish, mussels & king prawns, cooked with garlic, chilli & parsley.

Gambas Pil Pil

King prawns cooked with garlic & chilli.

Gambas ala Parilla

Grilled marinated king prawns served with sweet chilli sauce.

Montaditos de Gambas

Prawns cooked in a Spanish spicy cream sauce, served on toasted ciabatta.

Calamares Fritos

Lightly battered calamari served with paprika, lemon & alioli.

Pescado Frito

Lightly battered garlic & parsley infused fillet of white fish, deep-fried. Served with alioli.

Tortilla^v

Traditional Spanish omelette made with egg, potato & onion.

Queso Frito^v

Bread-crumbed & deep-fried cheese. Served with homemade red onion jam.

Croquetas de Remolacha y Queso^v

Bread-crumbed beetroot & creamy goats cheese, deep-fried & served with alioli.

Tomate y Mozzarella^v

Freshly sliced tomato & mozzarella. Served with a balsamic reduction.

Ensalada Rúcula^v

Wild rocket with parmesan cheese shavings. Served with a balsamic reduction.

Berenjena Gratinada^v

Aubergine with onion & peppers, topped with melted cheese.

Champiñones al Ajillo^v

Sautéed mushrooms cooked in a creamy garlic & chilli sauce.

Patatas Bravas^v

Double-fried cubed potatoes topped with a spicy tomato sauce.

IMPORTANT...

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

^v Vegetarian option.

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