

CHARCUTERIE & PICOTEO

ACEITUNAS Marinated aceitunas negras and gordal olives	4.95	CROQUETA VEGETARIANA Homemade croqueta with vegetables (Changes daily please ask your server)	6.75
BOQUERONES Marinated Cantabrian white anchovies with roasted pepper and mix olives	5.95	PATATAS FRITAS Roughly cut fried potatoes served with bravas sauce and aioli	4.95
PADRON PEPPERS Deep fried Padron peppers finished with Maldon Sea salt	4.95	PAN TOSTADO Chargrilled sourdough bread served with homemade alioli	4.25
BERENJENA REBOZADA Deep fried aubergine and cheese fritters with honey drizzle	5.95	PAN CON TOMATE Chargrilled sourdough bread served with fresh tomato, garlic and olive oil	5.50
CROQUETA DEL DIA Chef's croqueta choice of the day (Please ask your server)	6.95	MONTADITOS DE SERRANO Chargrilled sourdough with fresh tomato topped with Serrano ham	6.50

JAMON IBERICO DE BELLOTA

Iberico pig acorn fed

1/2 board 75gr **12**  Full board 150gr **22**

CHEESE & CHARCUTERIE

Choice of 3 **12.00** Choice of 5 **18.00**

JAMON SERRANO SPECIAL RESERVE

Traditional Serrano ham

8.95

IBERICOS

Chorizo de bellota, Lomo reserve, Salchichon

5.95 Each

CHEESES

Rosemary Manchego DOC La Mancha,
Mahón DOC Menorca, San Simón

5.95 Each

PAELLA 11"

Seafood **23.95**  Chicken & Chorizo **19.95**  Vegetarian **18.95**

Squid ink black Paella with Calamari and Prawns **22.95**

FOOD ALLERGIES OR DIETARY REQUIREMENTS

Before ordering please speak to our staff about your requirements

Service charge is not included except a discretionary 12.5% service charge will be added to the bill for parties of 6 or more

MEAT TAPAS

LAS TAPAS MINI BURGER 7.95

Two mini burgers with sweet onion marmalade, mustard mayo and crispy potato sticks

POLLO ROMESCO 8.50

Grilled chicken thighs with romesco sauce and hazelnut crust

CARRILLERA 9.95

Slow cooked Ox cheek with Spanish panadera, pisto, Greek yoghurt

COSTILLA 8.95

Membrillo glazed slow roast tender pork rib with grain mustard mash

ALBONDIGAS 7.50

Beef and pork meatballs with red wine and tomato sauce

BEEF RIB EYE 10.95

5oz Chargrilled rib eye steak served with steak chips and pepperanatta

CHORIZO PICANTE 8.50

Chargrilled chorizo served with mixed peppers and smoked aubergine garnish

SOLOMILLO IBERICO 8.95

Iberico tenderloin pork fillet with PX sweet wine sauce, celeriac puree and caramelised onions

PARRILLADA DE CARNE 29.95

Grilled meat platter with beef rib eye, boneless chicken thighs, chorizo and spare rib served with steak chips and pepperanatta

FISH TAPAS

ATUN CON AGUACATE & MANGO 8.95

Seared Tuna with avocado and fresh mango

BACALAO 8.95

Baked cod fillet with alioli gratin, sweet onion and red pepper marmalade

PULPO A LA GALLEGA 9.95

Galician Octopus with sliced potato, paprika, sea salt and olive oil

GAMBONES A LA PARRILLA 9.95

Grilled king prawns with garlic and chilies confit

GAMBAS AJILLO 7.95

Prawns with garlic, olive oil and cayenne pepper

CALAMARES FRITOS 7.50

Deep fried squid rings with lemon aioli and fresh chili

MONKFISH 9.95

Roasted monkfish fillet with pumpkin and ginger sauce, asparagus garnish

SCALLOPS 10.95

Atlantic scallops with oyster sauce and pistachio crumbles

VEGETABLE TAPAS

ALCACHOFAS 8.50

Grilled baby artichokes, ajo blanco, almond flakes and black olive crumbs

ESPARRAGOS VERDES 7.95

Blanched asparagus tips on mix peppers, garlic and balsamic garnish finished with burnt alioli

BRAVAS 3.0 5.95

Triple fried potatoes filled with brava sauce and alioli topped with manchego cheese

CALABAZA 7.95

Roasted butternut squash with chick pea puree, pumpkin seeds and feta cheese crumble

BROCCOLI 7.50

Grilled tenderstem broccoli with olive tapenade and romesco sauce

TORTILLA ESPANOLA 6.50

Classic Spanish onion and potato omelette

PIQUILLO RELLENO 7.95

Spanish baby red peppers stuffed with vegetables served with creamy mushrooms sauce

TALOS

Baked thin flat bread from Basque Country

MARINATED CHICKEN

Pesto sauce, crushed almonds, chili mayo

7.95

IBERIAN CHORIZO

Red onions, Iberian pork crust, smoked goat chees

7.95

VEGETARIAN

Mixed peppers, mushrooms, artichokes, black olives

6.95