CHARCUTERIE & PICOTEO

ACEITUNAS Marinated aceitunas negras & Gordal olives	4.95	MONTADITOS DE SERRANO Chargrilled artisan bread	7.95
PATATAS FRITAS	5.95	& fresh tomato topped with Serrano ham	
Roughly cut potatoes served with bravas sauce and aioli		PADRON PEPPERS	4.95
BOQUERONES	5.95	Deep fried Padron peppers finished with Maldon Sea salt	
Marinated Cantabrian white anchovies with roasted peppers & mix olives		CROQUETA DEL DIA	7.95
PAN TOSTADO	4.95	Chef's croquetas choice of the day (Changes daily, please ask your server)	
PAN CON TOMATE Chargrilled artisan bread served with	5.95	CROQUETA VEGETARIANA Home made croquetas with fresh vegetables	6.95
fresh tomato and olive oil		(Changes daily, please ask your server)	

JAMÓN IBERICO DE BELLOTA

Iberico Pig Acorn-Fed

I/2 board 75gr 16 Full board 150gr 26

CHEESE & CHARCUTERIE

Choice of 3 12.00

Choice of 5 18.00

JAMÓN SERRANO SPECIAL RESERVE

Traditional Serrano ham

9.95

IBERICOS

Chorizo de bellota, Lomo reserve, Salchichon

5.95 Each

CHEESES

Rosemary Manchego DOC La Mancha, Mahón DOC Menorca, Tetilla DOC Galicia

5.95 Each

PAELLA 11"

Seafood 22.95 • Chicken & Chorizo 19.95 • Vegetarian 17.95

Paella Mixta (Prawn, Chicken & Chorizo) 23.95

MEAT TAPAS

POLLO ROMESCO Chargrilled free range chicken thighs served with romesco & hazelnut praline	8.95	PRESA Chargrilled Iberian pork fillet with Jerusalem artichoke & mojo picon sauce	9.95
ALBONDIGAS Beef meatballs served with Pedro Ximenez Spanish tomato sauce	8.95	CARRILLERA Slow cooked Ox cheeks, roasted sweet potato puree, yoghurt & gremolata	10.95
CHORIZO PICANTE Chargrilled chorizo served with chickpea puree & caramelized onion	8.95	CHULETAS DE CORDERO (3pcs) Chargrilled prime lamb cutlets served with pisto manchego & mint sauce	12.95

FISH TAPAS

BACALAO Pan fried Atlantic salt cod served with cauliflower pure, salsa verde & almonds	8.95	GAMBAS AJILLO Prawns with garlic butter, olive oil and cayenne pepper	8.95
PULPO Grilled Octopus served with Pimenton infused new potatoes & piquillo peppers coulis	9.95	CALAMARES FRITOS Fried squid served with chilli aioli and fresh lime	8.95
GAMBONES A LA PARRILLA Grilled king prawns served with confit garlic and chilies	9.95	ATUN Grilled tuna with crushed avocado, fresh mango & green oil	11.95

VEGETABLE TAPAS

ALCACHOFAS Grilled baby artichokes, Ajo blanco, almond flakes & black olive crumbs	8.95	TIMBAL DE VERDURAS Roasted fresh vegetables, artichokes crisps & green oil	8.50
BRENJENA Roast eggplant topped with tomatoes, red onions, feta crumbles & olive tapenade	8.95	MOZZARELLA Fresh mozzarella with salad leafs, tomato, red onion vinaigrette	7.95
BROCCOLI Grilled tenderstem broccoli served with olive tapenade & feta cheese	8.95	TORTILLA ESPANOLA Classic Spanish onion and potato omelette	7.95

BIG PLATES

15.95 LUBINA PERI PERI CHICKEN 14.95 Marinated grilled chicken breast Chargrilled sea bass fillet

served with squid ink risotto & aioli with peri-peri sauce, chunky fries & Mediterranean mixed salad

COSTILLAS 15.95 SALMON 15.95 Sticky oven barbecue Pork ribs with

chunky fries & Mediterranean salad Poached salmon served with baby potatoes, tenderstem broccoli & salsa verde

17.95 CORDERO

Rack of lamb served with champ potatoes, rosemary & butter jus

PASTA

11.95 13.95 SEAFOOD LINGUINE CHORIZO & PRAWNS PENNE

Linguine with mixed seafood Creamy tomato chorizo & prawn pasta

VEG LINGUINE 10.95 CHICKEN & CHORIZO PENNE 11.95

Mixed vegetables linguine in a Chicken and chorizo penne touch of cream & tomato sauce pasta in fresh tomato sauce

BURGERS

All of our burgers served on special brioche bun and served with steak fries and special Las Tapas relish & mixed salad

11.95 LAS TAPAS BURGER 12.95 CAJUN CHICKEN BURGER

Ground beef burger, chargrilled Grilled fresh marinated chicken breast chorizo, manchego cheese

SALADS

GRILLED CHICKEN SALAD 10.95 11.95 GARLIC PRAWN SALAD With toasted almonds With capers and piquillo peppers

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