

TAPAS CULTURE

Sharing is paramount in TAPAS so best way to enjoy is by ordering variety of dishes from all sections below and indulge in different flavours. All our Tapas dishes are cooked and prepared freshly to order.
We recommend 3 dishes per person from our tapas menu below.

PARA PICAR

ACEITUNAS (SD) (C) (Ci) (CH) 5.50 Marinated aceitunas negras & gordal olives	CROQUETA DEL DIA (D) (E) (SD) (MU) (G) (N) (F) 8.95 Chef's croquettes choice of the day (Changes daily please ask your server)
PATATAS FRITAS (CH) (SD) (E) 6.95 Roughly cut potatoes served with bravas sauce and alioli	CROQUETA VEGETARIANA (D) (E) (G) (N) (CE) 8.95 Homemade croquettes with fresh vegetables (Changes daily please ask your server)
BOQUERONES (SD) (F) (Ci) (CH) (GF) 7.95 marinated cantabrian white anchovies with roasted peppers & olives	ENSALADA DE POLLO AL AJILLO 12.95 Chargrilled-garlic-lemon chicken salad served with Spanish dressing and extra-virgin olive oil (SD) (NA) (LE) (H) (Ci) (LE) (D) (MU)
PAN TOSTADO (G) (NA) 5.95 Chargrilled sourdough bread served with arbequina olive oil	ENSALADA DE GAMBAS (MU) (NA) (D) 12.95 Garlic prawns salad served with Spanish dressing and extra-virgin olive oil
PAN CON TOMATE (CH) (NA) (G) 8.50 Chargrilled sourdough bread served with fresh tomato and olive oil	NACHOS (D) (G) (Ci) (LE) (CH) (NA) (SD) 11.95 Served with mild chilli rojo sauce, smash avocado, sour cream, feta cheese and jalapeños
MONTADITOS DE SERRANO (G) (NA) (SD) (Ci) 9.95 Chargrilled sourdough bread & fresh tomato topped with Serrano ham	<i>+add grilled chicken for £3 + beef for £4</i>
PADRON PEPPERS (GF) 7.50 Deep fried Padron peppers finished with Maldon sea salt	

JAMÓN IBERICO DE BELLOTA (SD)

IBERICO PIG ACORN-FED

1/2 BOARD 19.00 | FULL BOARD 32.00

CHEESE & CHARCUTERIE

Choice of 3 19.00

Choice of 5 24.00

JAMÓN SERRANO (SD)
SPECIAL RESERVE
Traditional Serrano ham
10.95

IBERICOS (SD)
Chorizo de bellota,
Lomo reserve, Salchichon
9.95 Each

CHEESES (SD) (D) (G) (NA)
Rosemary Manchego DOC La Mancha,
Mahón DOC Menorca, Tetilla DOC Galicia
9.95 Each

PAELLA 11"

SEAFOOD 26.95 (MO) (F) (SD) (CE) (C) (Ci) (M) (D)

CHICKEN & CHORIZO 23.95 (SD) (CE) (Ci) (D)

VEGETARIAN 21.95 (SD) (CE) (Ci) (D)

PAELLA MIXTA (Prawn, Mussels, Squid, Chicken & Chorizo) 28.95 (MO) (F) (SD) (CE) (C) (Ci) (M) (D)

(C) Crustaceans (CE) Celery (D) Dairy (E) Egg (F) Fish (GF) Gluten Free (G) Gluten (SD) Sulphur Dioxide (MO) Molluscs
(MU) Mustard (Ci) Citrus (N) Nuts (NA) Nuts Aware (LE) Lime (H) Honey (CH) Chilli (SA) Soya (VG) Vegan

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 5 or more.

MEAT TAPAS

ARROZ CON POLLO (CH NA D) 12.95

Traditional Paella rice with chargrilled chicken and green peas

SOLOMILLO IBERICO (SD D G NA CO) 13.95

Char-grilled Iberico pork fillet, caramelised onion, black squid ink mash potato, tender stem broccoli with Pedro ximenez sauce (*Served medium*)

ALBONDIGAS (CH D G SD) 9.95

Beef meatballs served with mild chilli rojo sauce

POLLO AL AJILLO (N CH CI D) 12.95

Chargrilled free range chicken thighs with caramelise cashews served with romesco sauce

CHORIZO PICANTE (CI LE SD CH NA) 11.95

Chargrilled chorizo served with coriander hummus and peperonata

COSTILLAS A LA PARRILLA 12.95

Chargrilled slow cooked ribs, served with steak fries and red coleslaw

(SD NA CH H MU D CI)

CARRILLERA (SD D H CI G NA LE) 13.95

Slow cooked Ox cheeks, served with sweet potato, red wine gravy and red vinaigrette onions

MEDALLION DE TERNERA (D SD NA G) 15.95

Scotch grill beef medallions served with mushrooms, sweet potato puree, red wine sauce and chimichurri oil

FISH TAPAS

GAMBAS AJILLO (C G LE CH D) 11.95

Prawns cooked in olive oil, garlic and chilli served with a slice of char grilled sourdough

LUBINA (D G NA F) 15.95

Pan fried sea bass fillet served with garlic, capers, wine sauce and saffron alioli

CALAMARES FRITOS (E C G D LE) 11.95

Fried squid served with alioli and fresh lime

ARROZ CON MARISCOS (GF CI MO D C) 13.95

Traditional paella rice with prawns, squid and mussels

SEPIA A LA PARRILLA (GF CH D CI C MO) 11.95

Chargrilled Mediterranean cuttlefish served with lemon, garlic & butter sauce

BACALAO (GF D F CH) 12.95

Slow Cooked cod fillet, served with tahini yogurt, kale and leek sauce

ARROZ NEGRO (C D) 13.95

Traditional squid ink paella rice with grilled squid rings

VEGETABLE TAPAS

BROCCOLI (GF NA VG) 10.95

Grilled tender-stem broccoli served with, almond flakes, olive crumble, pomegranate and tahini leeks sauce

TORTILLA ESPANOLA (E D GF) 10.95

Classic Spanish onion & potato omelette

ALCACHOFAS (N E G SD D CI VG) 10.95

Grilled baby artichokes served with ajo blanco sauce, romesco mayonnaise, almond flakes & black olives crumbs

TRICOLORE (GF NA CI SD D) 10.95

Sun-dried tomato, fresh mozzarella and smashed avocado served with olive crumbs, pesto basil puree & balsamic sauce

GORGONZOLA LEEK (D N CH) 10.95

Chargrilled leeks, served with blue cheese sauce, honey, pomegranate and pistachio crumbs

ESPÁRRAGOS (D NA CI SD GF) 12.95

Grilled asparagus served with steam potato, lemon and cream butter sauce, pomegranate and olive crumble

FAJITA DE ELOTES (D NA CH) 10.95

Deep fried Corn ribs marinated in garlic butter sauce served with chipotle mayonnaise, rosemary manchego cheese and lemon

CAULIFLOWER (D N GF) 11.95

Pan fried cauliflower served with steam kale, almonds, pistachio crumbs and tahini yogurt chickpea sauce

SPANISH EMPANADA (D GF) 11.95

Deep fried Spanish empanada filled with creamy mash potatoes and cheese served with red vinaigrette onion and coleslaw

BURGERS

All of our burgers served on special brioche bun and comes with steak fries and homemade coleslaw.

LAS TAPAS BURGER (SD D G NA E) 15.95

Chargrilled ground beef burger served with lettuce, tomatoes slice and Tetilla cheese

CHICKEN BURGER (CH LE E G NA) 13.95

Chargrilled free range lemon and herbs chicken served with lettuce and tomatoes slice