

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 (CH) (GF) (CI) 5.95

Marinated aceitunas negras & green olives

PATATAS FRITAS (CH) (GF) (D) (E) 6.95

Roughly cut potatoes served with bravas sauce & homemade alioli

BOQUERONES (F) (CI) (GF) 7.95

marinated cantabrian white anchovies with roasted peppers & olives

PAN TOSTADO (G) 5.95

Chargrilled sourdough bread served with arbequina olive oil

PAN CON TOMATE (G) 8.95

Chargrilled sourdough bread served with fresh tomato & olive oil

MONTADITOS DE SERRANO (G) (CI) 9.95

Chargrilled sourdough bread & fresh tomato topped with Serrano ham

PADRON PEPPERS (GF) 7.95

Deep fried Padron peppers finished with Maldon sea salt

CROQUETA DEL DIA (D) (E) (G) (N) (SD) 8.95

Chef's croquettas choice of the day
(Changes daily please ask your server)

CROQUETA VEGETARIANA (D) (E) (G) (N) 8.95

Homemade croquettas with fresh vegetables
(Changes daily please ask your server)

SPANISH MEDITERRANEAN SALAD 10.95

Fresh tomatoes, olives, cucumber, lettuce, sliced red onions, vinegar & olive oil

(V) (CI) (GF) (VG)

+Add Chicken (CH) £3 +Prawns (F) £3.5 +Feta Cheese (D) £2.5

NACHOS (D) (G) (CI) (CH) 11.95

Served with mild chilli rojo sauce, smash avocado, sour cream, feta cheese & jalapeños

+Add Grilled Chicken (CH) £3 + Beef £4

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 28.95 (MO) (F) (SD) (C) (CI) (M) (D)

CHICKEN & CHORIZO 24.95 (SD) (CI) (D)

VEGETARIAN 22.95 (SD) (CI) (D)

PAELLA MIXTA (Prawn, Mussels, Squid, Chicken & Chorizo) 29.95 (MO) (F) (SD) (C) (CI) (M) (D)

(C) Crustaceans
(MO) Molluscs

(D) Dairy
(CI) Citrus

(E) Egg
(N) Nuts

(F) Fish
(NA) Nuts Aware

(GF) Gluten Free
(CH) Chilli

(G) Gluten
(SA) Soya

(S) Sesame

(SD) Sulphur Dioxide
(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) (D) (E) 13.95

Traditional Paella rice with chargrilled chicken & green peas

COSTILLAS A LA PARRILLA (CH) (CI) (SD) (D) (GF) 13.95

Chargrilled slow cooked ribs, served with homemade julienne fries, mix salad & JD BBQ sauce

SOLOMILLO IBERICO (GF) (CH) (N) 13.95

Char-grilled Iberico pork fillet with romesco sauce & tender-steam broccoli tempura

ALBONDIGAS (CH) (G) 10.95

Beef meatballs served with mild chilli rojo sauce

BROCHETA DE POLLO AL AJILLO (GF) (CH) (CI) 13.95

Chargrilled free range chicken thigh skewers with aji verde sauce

CHORIZO PICANTE (CI) (CH) (GF) (S) 11.95

Chargrilled chorizo served with coriander hummus & peperonata

MEDALLION DE TERNERA (CH) (D) 15.95

Chargrilled Scotch beef medallions with mushrooms, cherry tomatoes, homemade julienne fries & peppercorn sauce

CARRILLERA (CI) (G) (D) (SD) 13.95

Slow cooked Ox cheeks with pumpkin puree, red wine cinnamon gravy, vinaigrette onions & garlic migas

FISH TAPAS

GAMBAS AJILLO (G) (CI) (CH) 12.95

Prawns with garlic & chilli olive oil sauce with chargrilled sourdough

LUBINA (CI) (GF) (D) (CH) (F) (C) (SD) 15.95

Pan fried sea bass with clams, capers, garlic & smoked paprika wine sauce

CALAMARES FRITOS (E) (C) (G) (D) (CI) (MO) 11.95

Fried squid with alioli & fresh lime

PULPO (D) (F) (GF) 15.95

Chargrilled octopus with grilled garlic potatoes, orange, cherry tomatoes & creamy pea puree

BACALAO (GF) (D) (F) (CH) (S) (SD) 12.95

Slow cooked cod fillet with tahini sauce, spinach, peas & vinaigrette red onion

ARROZ CON MARISCOS (GF) (CI) (MO) (C) 14.95

Traditional paella rice with prawns, squid & mussels

ARROZ NEGRO (GF) (MO) (CI) (D) 13.95

Traditional squid ink paella rice with grilled squid rings

SARDINA A LA PARRILLA (GF) (D) (CH) (CI) (F) (SD) 12.95

Chargrilled sardines with alioli, garlic & lemon wine sauce

VEGETABLE TAPAS

BROCCOLI (S) (GF) (N) (VG) 11.95

Grilled tender-stem broccoli with, almond flakes, black olives crumbs, pomegranate & tahini sauce

TORTILLA ESPANOLA (E) (D) (GF) 10.95

Classic Spanish onion & potato omelette

ALCACHOFAS (N) (V) (GF) (CH) 11.95

Grilled baby artichokes with ajo blanco sauce, almond flakes & black olive crumbs

REMOLACHA CON PESTO (GF) (D) (N) 11.95

Grilled beetroot, fresh mozzarella, cashews with olive crumbs & pesto basil oil

ESPÁRRAGOS (G) (N) (VG) 12.95

chargrilled asparagus with pan roasted garlic potatoes, creamy romesco sauce, pomegranate & garlic migas

FAJITA DE ELOTES (D) (CH) 10.95

Deep fried corn ribs marinated in garlic butter sauce with chipotle mayonnaise & rosemary manchego cheese

CAULIFLOWER (D) (N) (GF) (SD) (S) 11.95

Pan fried cauliflower with, peas, spinach, pistachio crumbs & tahini yogurt

SPANISH EMPANADA (D) (GF) (E) 11.95

Deep fried Spanish empanada, with red vinaigrette onion & mixed salad

CALABAZA (D) (N) (G) 11.95

Oven baked butternut squash with cinnamon butter sauce, gorgonzola cheese & walnuts

BURGERS

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

LAS TAPAS BURGER (D) (G) (E) (CH) 15.95

Chargrilled ground beef burger served with lettuce, tomatoes, cheddar cheese & aji verde sauce

CHICKEN BURGER (CH) (D) (E) (G) 12.95

Chargrilled free range lemon and herbs chicken served with, lettuce, tomatoes & aji verde sauce