

CHEESE & CHARCUTERIE

Choice of 3 **12.00**

Choice of 5 **18.00**

JAMÓN 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

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 2 to 3 dishes per person from our tapas menu below.

SPANISH FAVOURITES

ACEITUNAS

Marinated Aceitunas Negras and Gordal olives

4.95

BOQUERONES

Marinated Cantabrian white anchovies
with roasted red pepper and mix olives

5.95

PADRON PEPPERS

Deep fried Padron peppers finished
with Maldon Sea salt

4.95

TORRADA DE BERENJENA

Smoked aubergine puree and
red peppers on chargrilled
sourdough bread with alioli

5.95

CROQUETAS DE JAMÓN

Home made croquetas with Serrano ham

6.95

CROQUETAS VEGETARIANAS

Homemade croquetas with
mushrooms and broccoli

6.75

PATATAS FRITAS

Roughly cut fried potatoes
served with brava sauce and alioli

4.95

PAN TOSTADO

Chargrilled sourdough bread
served with homemade alioli

4.25

PAN CON TOMATE

Chargrilled sourdough bread served with
fresh tomato, garlic and olive oil

5.50

MONTADITOS DE SERRANO

Chargrilled sourdough bread with fresh
tomato topped with Serrano ham

6.50

FISH TAPAS

ATUN CON AGUACATE & MANGO

Seared Tuna with avocado and fresh mango

8.95

BACALAO

Pan fried cod fillet and squid with alioli gratin,
sweet onion and red pepper marmalade

8.95

PULPO

Galician Octopus on potato mash with
manchego cheese and paprika mayo

9.95

GAMBONES A LA PARRILLA

Grilled king prawns with garlic
and chillies confit

9.95

GAMBAS AJILLO

Prawns with garlic, olive oil and cayenne pepper

7.95

CALAMARES FRITOS

Deep fried squid rings with home made
aioli and lemon

7.50

JAMÓN IBERICO DE BELLOTA

Thinly sliced Iberico
Bellota Ham acorn fed

1/2 board 75gr 12

Full board 150gr 22

PAELLA 11"

Please allow 30-40 minutes

Seafood 23.95

Chicken & Chorizo 19.95

Vegetarian 18.95

Squid ink black Paella with
Calamari and Prawns 22.95

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
pisto and Greek yoghurt

ALBONDIGAS

7.50

Beef & Pork meatballs with
hot Spanish tomato sauce

BEEF RIB EYE

11.75

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

CHORIZO PICANTE

7.75

Chargrilled chorizo served
with mixed peppers and
smoked aubergine garnish

SOLOMILLO IBERICO

9.50

Iberico tenderloin pork fillet
with PX sweet wine sauce,
cauliflower puree and
caramelized onions

VEGETABLE TAPAS

ALCACHOFAS

8.50

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

ESPERRAGOS 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

BROCCOLI

7.50

Grilled tender stem broccoli
with olive tapenade and
feta cheese crumble

TORTILLA ESPANOLA

6.75

Classic Spanish onion and
potato omelette

PIQUILLO RELLENO

7.95

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

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