

CHEESE & CHARCUTERIE

Choice of 3 **12.95**

Choice of 5 **19.95**

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.

PARA PICAR

ACEITUNAS (VG)

Marinated Spanish black & green gordal olives

4.95

BOQUERONES

Marinated Cantabrian white anchovies
with roasted red pepper & mix olives

5.95

PADRON PEPPERS (VG)

Deep fried Padron peppers finished
with Maldon Sea salt

5.95

CROQUETAS DE JAMÓN

Home made croquetas with Serrano ham

6.95

PATATAS BRAVAS

Roughly cut fried potatoes served with
brava sauce & alioli

5.50

CROQUETAS DE SETAS

Homemade croquetas with chestnut mushrooms

6.95

CHICKEN WINGS

With sweet chilli & oyster sauce

5.95

PAN TOSTADO

Chargrilled sourdough bread served with
homemade alioli

4.50

PAN CON TOMATE (VG)

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

5.95

PAN CON BERENJENA

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

5.95

FISH TAPAS

CALAMARES A LA ROMANA

Deep fried squid rings served with
squid ink alioli

7.95

ARROZ NEGRO

Squid ink black paella rice with crispy
baby squid, prawns & alioli

9.95

GAMBAS AJILLO

Prawns with garlic, olive oil
& cayenne pepper

9.95

PULPO

Galician Octopus on parsnip puree
with red onion & caper sauce

10.95

MONKFISH

Pan roasted monkfish served with
marinera sauce & tomato compote

10.95

BACALAO

Cod fillet and pan fried squid with alioli gratin
served with Spanish pisto

9.50

JAMÓN IBERICO DE BELLOTA

Thinly sliced Iberico
Bellota Ham acorn fed

1/2 board 50gr 12.95

Full board 100gr 22.95

PAELLA 11"

Please allow 30-40 minutes

Seafood 24.95

Chicken & Chorizo 21.95

Vegetarian 19.95

MEAT TAPAS

LAS TAPAS MINI BURGER

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

8.50

POLLO A LA PARRILLA

Grilled chicken thighs with harissa sauce
& crispy onions

8.50

ARROZ CON POLLO

Traditional paella rice with chicken & vegetables

8.50

BEEF ONGLET

5oz Chargrilled beef onglet steak served with
tarragon infused sweet onion marmalade
(Served medium)

11.75

CARRILLERA

Slow cooked tender Ox-cheek served on
sweet potato mash & tempranillo sauce

10.95

ALBONDIGAS

Beef & Pork meatballs slow cooked in
traditional tomato sauce

7.50

CHORIZO A LA SIDRA

Traditional chorizo cooked in apple cider

6.95

SOLOMILLO IBERICO

Iberico tenderloin pork fillet with celeriac puree,
caramelized onions & Pedro Ximenez sauce
(Served medium)

9.50

VEGETABLE TAPAS

ALCACHOFAS (VG)

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

8.50

ENSALADA MIXTA

Mix salad with mozzarella & vine tomatoes
drizzled with balsamic vinaigrette

7.95

ESPERRAGOS

Blanched asparagus tips with alioli gratin
on smoked aubergine puree

8.95

FLOR DE CALABACIN

Deep fried courgette flower tempura stuffed with
goat cheese & honey drizzle

7.95

ARROZ CON BOLETUS (VG)

Paella rice cooked in vegetable stock with
wild mushrooms & light soya sauce

7.95

BROCCOLI

Grilled tender stem broccoli with
olive tapenade & feta cheese crumble

7.95

CALABAZA (VG)

Butternut squash on chickpea puree topped
with piquillo peppers & pumpkin seeds

7.95

TORTILLA ESPANOLA

Classic Spanish onion and potato omelette
served with alioli & brava sauce

7.50

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.