

TAPAS CULTURE

Sharing is paramount in TAPAS so the best way to enjoy it is by ordering a 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 2-3 TAPAS dishes per person from our menu below.

CHEESE & CHARCUTERIE

JAMÓN SERRANO SPECIAL RESERVE

Traditional Serrano ham

8.95

IBERICOS

Chorizo de bellota (Spicy Spanish sausage)
Lomo reserve (Thinly cut cured pork loin)
Salchichon (Spanish salami)

7.95 Each

CHEESES

Rosemary Manchego DOC La Mancha
Mahón DOC Menorca
San Simón Tetilla

7.95 Each

SHARING BOARDS

CHEESE BOARD 17.95

Manchego, mahon, tetilla

HAM & CHEESE BOARD 19.95

Serrano ham, manchego, mahon, tetilla

MEAT BOARD 19.95

Ham, chorizo, lomo, salchichon

FULL BOARD 29.95

Cheese, ham & cold meat board

PARA PICAR

ACEITUNAS (VG)

Marinated Spanish black and green gordal olives

5.50

BOQUERONES (F)

Marinated Cantabrian white anchovies with marinated tomatoes

6.95

PADRON PEPPERS (VG)

Deep fried Padron peppers finished with Maldon Sea salt

6.75

CROQUETAS DE JAMÓN (G E D MU)

Homemade croquetas with Serrano ham

8.50

CROQUETAS DE SETAS (G E D MU)

Homemade croquetas with chestnut mushrooms

7.95

PATATAS BRAVAS (E MU)

Roughly cut fried potatoes served with brava sauce and alioli

6.50

CHICKEN WINGS (F C G SA)

With Sweet chilli and oyster sauce

7.95

PAN TOSTADO (VG) (G E MU)

Chargrilled sourdough bread served with homemade alioli

5.50

PAN CON TOMATE (VG) (G)

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

6.95

DEEP FRIED HALLOUMI CHEESE (D)

Served with cranberry sauce

6.95

FISH & SEAFOOD TAPAS

DEEP FRIED WHITE BAIT (D F G MU E)

Served with tartare sauce

7.95

CALAMARES A LA ANDALUZA (F G C E MU)

Deep fried squid rings with tartare sauce

9.95

LUBINA (F)

Pan seared Sea Bass fillet with sliced potatoes & tomato caper salsa

11.95

ARROZ CON MARISCOS (F MD C E M MU)

Paella rice cooked in fish stock with mixed seafood and alioli

11.95

PULPO (F)

Grilled Galician Octopus with parsnip puree & caper sauce

13.95

GAMBAS AL AJILLO (F C)

Peeled king prawns cooked with olive oil, chili and garlic

12.95

LOMO DE ATUN (F SD D)

Seared tuna loin with rojo pisto sauce

9.95

JAMÓN IBERICO DE BELLOTA

Thinly sliced Iberico Bellota Ham 100% acorn-fed

HALF BOARD 15

FULL BOARD 28

PAELLA 11"

Please allow 30-40 minutes

SEAFOOD 28.95 (CU) (F)

CHICKEN & CHORIZO 24.95

VEGETARIAN 22.95

MEAT TAPAS

POLLO A LA PARRILLA (N) (G) 9.95 Grilled chicken thighs with romesco sauce, crispy onions and almond flakes	ALBONDIGAS (SD) (G) (E) (D) 8.95 Beef & Pork meatballs slow cooked in tomato sauce
ARROZ CON POLLO (E) (MU) 9.50 Traditional paella rice with chicken and alioli	CHORIZO A LA PARRILLA 9.50 Traditional chargrilled chorizo served with sautee veg
PORK BELLY (G) (SE) (D) (SA) 10.95 Crispy roasted pork belly with apple puree and hoisin sauce	SOLOMILLO 12.50 Traditional Iberian pork fillet chargrilled and served with Gran Canarian mojo rojo sauce (Served medium)
CARRILLERA (SD) (D) 13.95 Slow cooked tender Ox-cheek with Pedro Ximenez sauce and parmantier potatoes	PULLED LAMB (D) (SD) 12.95 Slow cooked lamb with parmantier potatoes and chestnut mushroom sauce

VEGETABLE TAPAS

ALCACHOFAS (VG) (G) (SD) (N) 9.95 Grilled artichokes with white almond sauce and black olive crumbs	BROCCOLI (G) (N) 8.95 Grilled tender stem broccoli with romesco sauce & almond flakes
CAULIFLOWER FRITTERS (D) (G) (SE) 9.50 Served with crispy chickpeas and yogurt tahini sauce	CALABAZA (D) (SD) (MU) 8.95 Char grilled butternut squash served with mozzarella and shallot vinaigrette
CHAMPINONES AL AJILLO (VG) 7.95 Chestnut mushrooms cooked in garlic and herb	TORTILLA ESPANOLA (E) (MU) 9.95 Classic Spanish omelette with caramelized onion and potato

BURGERS

All our burgers served in a brioche bun with lettuce, tomato, gherkin, alioli and served with cube potato chips.

LAS TAPAS BURGER (G) (E) (MU) (D) 15.95 Steak mince beef burger with cheese and grilled chorizo	CHARGRILLED CHICKEN BURGER 12.95 (G) (E) (MU) (D)
GOURMET BURGER (G) (E) (MU) 13.95 Steak mince beef burger	GRILLED HALLOUMI BURGER (G) (E) (MU) (D) 12.95 Char grilled halloumi cheese and mushroom burger

SALADS

Mixed leaf and rocket salad with tomato, cucumber, red onions served with Spanish pomegranate & olive oil dressing.

KING PRAWNS (F) (CU) 15.95	GRILLED CHICKEN (D) 13.95	GRILLED HALLOUMI (D) 12.95
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(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 (SE) Sesame (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.