

# 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.

## - PARA PICAR -

<b>ACEITUNAS</b> VG	4.50
Marinated Spanish black and green olives	
<b>BOQUERONES</b> F	5.95
Marinated Cantabrian white anchovies with marinated tomatoes	
<b>PAN TOSTADO</b> VG G E MU	4.95
Chargrilled sourdough bread served with homemade alioli	
<b>PAN CON TOMATE</b> VG G	5.95
Chargrilled sourdough bread served with fresh tomato, garlic and olive oil	
<b>PADRON PEPPERS</b> VG	6.50
Deep fried Padron peppers finished with Maldon Sea salt	
<b>PATATAS BRAVAS</b> E MU	5.50
Roughly cut fried potatoes served with brava sauce and alioli	
<b>CROQUETAS DE JAMÓN</b> G E D MU	8.50
Homemade croquetas with Serrano ham	
<b>CROQUETAS DE SETAS</b> G E D MU	7.95
Homemade croquetas with chestnut mushrooms	
<b>CHICKEN WINGS</b> F C G SA	7.95
With Sweet chilli and oyster sauce	
<b>DEEP FRIED HALLOUMI CHEESE</b> D	5.95
Served with cranberry sauce	

## - MEAT TAPAS -

<b>ALBONDIGAS</b> SD G E D	7.95
Beef and Pork meatballs slow cooked in tomato sauce	
<b>CHORIZO A LA PARRILLA</b>	8.50
Traditional chargrilled chorizo served with sautee veg	
<b>POLLO A LA PARRILLA</b> D E MU G	8.95
Grilled chicken thighs with mixed herb mayo and crispy onions	
<b>ARROZ CON POLLO</b> E MU	8.50
Traditional paella rice with chicken and alioli	
<b>BEEF FILLET</b> SD	12.95
Chargrilled beef fillet slices with Gran Canarias mojo rojo sauce (Served medium)	
<b>PORK BELLY</b> G SE D SA	10.95
Crispy roasted pork belly with apple puree and hoisin sauce	
<b>CARRILLERA</b> G SD D	11.95
Slow cooked tender Ox-cheek with red wine sauce parmantier potatoes and garlic migas	
<b>SOLOMILLO</b> CE D SD	10.95
Chargrilled Iberico pork fillet with celeriac purée and Pedro Ximenez cherry glaze (Served medium)	

## - SEAFOOD TAPAS -

<b>DEEP FRIED WHITE BAIT</b> D F G MUE	6.95
Served with tartare sauce	
<b>CALAMARES</b> F G C E MU D	8.95
Deep fried squid rings with tartare sauce	
<b>BACALAO</b> F MU E G	9.95
Cod fish fritters with apple alioli and sweet paprika	
<b>LUBINA</b> F	10.95
Pan seared Sea Bass fillet with Jerusalem artichoke purée and pickled samphire	
<b>GAMBAS AL AJILLO</b> F C	11.95
Peeled king prawns cooked with olive oil, chilli and garlic	
<b>ARROZ CON MARISCOS</b> F MO C E MU	10.95
Paella rice cooked in fish stock with mixed seafood and served with homemade alioli	
<b>PULPO</b> F	12.95
Grilled Galician Octopus with parsnip puree and caper sauce	

## - VEGETABLE TAPAS -

<b>CAULIFLOWER FRITTERS</b> D G SE	7.95
Served with crispy chickpeas and yogurt tahini sauce	
<b>EN SALADA CON MOZZERELLA</b> D	7.50
Mixed baby leaf salad with mozzarella olive oil and Spanish pomegranate dressing	
<b>ALCACHOFAS</b> G MU E	7.95
Artichoke hearts tempura with sweet chilli alioli	
<b>ESPARRAGOS</b> N G VG	8.95
Grilled asparagus with almond garlic sauce and olive tapenade	
<b>BROCCOLI</b> G N	8.95
Grilled tender stem broccoli with tarragon hollandaise sauce	
<b>CALABAZA</b> MU SD	8.95
Char grilled butternut squash served with feta cheese crumbles and shallot vinaigrette	
<b>TORTILLA ESPANOLA</b> E MU	9.50
Classic Spanish omelette with caramelized onion and potato	

# JAMÓN IBERICO DE BELLOTA

Thinly sliced Iberico Bellota Ham 100% acorn-fed

HALF BOARD 14

FULL BOARD 28

# PAELLA 11"

Please allow 30-40 minutes

SEAFOOD <sup>CU F</sup> 28.95

CHICKEN & CHORIZO <sup>D</sup> 24.95

VEGETARIAN 22.95

## CHEESE & CHARCUTERIE

### JAMÓN SERRANO SPECIAL RESERVE

Traditional Serrano ham

7.95

### IBERICOS

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

6.95 Each

### CHEESES

Rosemary Manchego DOC La Mancha  
Mahón DOC Menorca  
San Simón Tetilla

6.95 Each

## SHARING BOARDS

### CHEESE BOARD 14.95

Manchego, mahon, tetilla

### HAM & CHEESE BOARD 17.95

Serrano ham, manchego, mahon, tetilla

### MEAT BOARD 18.95

Ham, chorizo, lomo, salchichon

### FULL BOARD 29.95

Cheese, ham and cold meat board

## - BURGERS -

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

### LAS TAPAS BURGER <sup>G E MU D</sup>

Steak mince beef burger with cheese  
and grilled chorizo

15.95

### GOURMET BURGER <sup>G E MU D</sup>

Steak mince beef burger

13.95

### CHARGRILLED CHICKEN BURGER <sup>G E MU D</sup> 12.95

Chargrilled chicken thigh burger

### GRILLED HALLOUMI BURGER <sup>G E MU D</sup> 12.95

Char grilled halloumi cheese  
and mushroom burger

## - SALADS -

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

### KING PRAWNS <sup>F CU</sup>

13.95

### GRILLED CHICKEN <sup>D</sup>

12.95

### GRILLED HALLOUMI <sup>D</sup>

11.95

<sup>C</sup> CRUSTACEANS • <sup>CE</sup> CELERY • <sup>D</sup> DAIRY • <sup>E</sup> EGG • <sup>F</sup> FISH • <sup>GF</sup> GLUTEN FREE • <sup>G</sup> GLUTEN  
<sup>SD</sup> SULPHUR DIOXIDE • <sup>MO</sup> MOLLUSCS • <sup>MU</sup> MUSTARD • <sup>CI</sup> CITRUS • <sup>N</sup> NUTS • <sup>NA</sup> NUTS AWARE  
<sup>LE</sup> LIME • <sup>H</sup> HONEY • <sup>CH</sup> CHILLI • <sup>SA</sup> SOYA • <sup>SE</sup> SESAME • <sup>VG</sup> 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.