

# TAPAS CULTURE

Sharing is paramount in TAPAS so the best way to enjoy it is by ordering a variety of dishes from all section 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	5.25
Chargrilled sourdough bread served with homemade alioli	
<b>PAN CON TOMATE</b> VG G	6.50
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	5.75
Roughly cut fried potatoes served with brava sauce and alioli	
<b>CROQUETAS DE JAMÓN</b> G E D MU	8.95
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	8.50
With Sweet chilli and oyster sauce	
<b>DEEP FRIED HALLOUMI CHEESE</b> D	6.95
Served with cranberry sauce	

## - VEGETABLE -

<b>MIX LEAF MEDITERRANEAN SALAD</b> D	7.50
Mixed baby leaf salad with feta cheese, olive oil and Spanish pomegranate dressing	
<b>CAULIFLOWER FRITTERS</b> D G SE	8.95
Served with crispy chickpeas and yogurt tahini sauce	
<b>ALCACHOFAS</b> VG N G	8.95
Grilled artichoke hearts with ajo blanco almond sauce, almond flakes and olive crumbs	
<b>BERENJENA</b> VG CH	8.95
Miso glazed grilled aubergine with smoked vegan alioli, pickled chilli and aged balsamic	
<b>BROCCOLI</b> D	8.95
Grilled tender stem broccoli with feta cheese crumbles and black olive tepenade	
<b>BEETROOT SALAD</b> D MU N SD	8.50
With mozzarella, shallot sherry vinaigrette and crushed pine nuts	
<b>TORTILLA ESPANOLA</b> E MU	9.50
Classic Spanish omelette with caramelised onion and potato	

## - MEAT -

<b>ALBONDIGAS</b> SD G E D	8.50
Beef and Pork meatballs slow cooked in tomato sauce	
<b>CHORIZO A LA PARRILLA</b> CE MU E	8.95
Traditional chargrilled chorizo sausages with pineapple jalapeno salsa and celery leaf alioli	
<b>POLLO A LA PARRILLA</b> D E MU G	9.95
Grilled chicken thigh with confit chicory, celeriac puree, pickled berries and jus	
<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 burnt aubergine salsa, caramelised shallot and red wine jus (Served medium, 100gr)	
<b>PORK BELLY</b> G SE D SA	11.95
Crispy roasted pork belly with apple puree and hoisin sauce	
<b>CARRILLERA</b> G SD D	12.95
Slow cooked tender Ox-cheek with parsnip puree, spicy gremolata and parsnip crisps	

## A LA PARRILLA MIXTA

Mix grill platter for 2-3 people

D MU E

Grilled Chorizo, Grilled Chicken thighs, Chargrilled beef fillet served with patatas bravas and padron peppers

40

## - FISH & SEAFOOD -

<b>CALAMARES</b> F G C E MU D	8.95
Deep fried calamari rings in panco bread crumbs served with tartare sauce	
<b>BACALAO</b> F	10.95
Pan fried Cod fillet with sweet corn puree and caper tomato piquillo salsa	
<b>GAMBAS AL AJILLO</b> F C	12.50
Prawns cooked in olive oil, chilli and garlic	
<b>ARROS NEGRE</b> F MO C E MU	12.95
Black rice cooked with squid ink, prawns and calamari topped with home made alioli	
<b>PULPO</b> F	13.95
Grilled Galician octopus slices served on Spanish pisto	

# JAMÓN IBERICO DE BELLOTA

Thinly sliced Iberico Bellota Ham 100% acorn-fed

HALF BOARD 15  
FULL BOARD 30

## 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

8.50

### IBERICOS

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

7.50 Each

### CHEESES

Rosemary Manchego DOC La Mancha  
Mahón DOC Menorca  
San Simón Tetilla

7.50 Each

## SHARING BOARDS

### CHEESE BOARD 15.95

Manchego, mahon, tetilla

### HAM & CHEESE BOARD 18.95

Serrano ham, manchego, mahon, tetilla

### MEAT BOARD 19.95

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 M U D</sup> 15.95

Steak mince beef burger with cheese and grilled chorizo

### GOURMET BURGER <sup>G E M U D</sup> 13.95

Steak mince beef burger

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

Chargrilled chicken thigh burger

### GRILLED HALLOUMI BURGER <sup>G E M U 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 C U</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.