

Querido Amigo – Dear Friend,

Please note that all of our dishes are based upon the Tapas style of service and eating, they are designed to be shared amongst the table (although this is up to you of course!) and we recommend between 2-3 Tapas per head. Your food will arrive as it is prepared from the kitchen and not necessarily all at once.

Please do let us know of any dietary requirements prior to ordering your food.

Gracias!

In Spain many meals start with some Cheeses and cured Meats which match perfectly with any of our breads, why not start here whilst thinking about your main Tapas dishes.

Pan Gallego con Aceite Virgen Extra	£2.95
Galician Bread with Best quality Extra Virgin Olive Oil	
Coca del Mossen con Tomate	£3.75
Catalan Coca Bread Topped with Grated Tomato	
Coca del Mossen con Ajo	£3.75
Catalan Coca Bread Topped with Roasted Garlic Butter	
Alioli - Homemade Garlic Mayonnaise	£1.50
Salsa Brava - Homemade Spicy Red Pepper & Tomato Sauce	£1.50
Salsa Romesco - Homemade Romesco Sauce (Almond, Garlic, Tomato)	£1.50
Mojo Rojo - Homemade by our friend Silvia, Spicy Red Mojo	£1.50
Mojo Verde - Homemade by our friend Silvia, Spicy Green Mojo	£1.50
Manzanilla Green Olives	£3.50

Quesos

Queso Manchego	£6.95
7 Months Cured, Sheep Milk. Zamora. Unpasteurised	
Queso de Mahon	£6.50
Mild Cows Cheese. Minorca. Unpasteurised.	
Queso de Cabra	£7.50
Unpasteurised Goats Cheese, creamy and mild	
Valdeon	£7.95
Blue Cheese, Cow milk, strong flavour	
Idiazabal	£7.95
Unpasteurised, lightly smoked Sheep's cheese	
Small Selection of Cheeses	£9.95
Large Selection of Cheeses	£17.50

Embutidos

Jamón Ibérico (Iberian Ham)	£12.50
Morcilla Iberica (Cured Iberian Black Pudding)	£7.50
Salchichón Ibérico (Iberic Salchichón)	£7.50
Cecina de León (Cured Dried Beef)	£14.50
Lomo de Teruel (Teruel Pork loin)	£7.50
Small Selection of Cured Meats	£14.50
Large Selection of Cured Meats	£19.50

Tapas clásicas

Del Campo – From the Pasture

Croquetas de Jamón- Crispy Croquettes of Cured Ham & Béchamel	£5.50
Pinchos de Pollo- Chicken Breast Skewers with red Mojo & Alioli	£8.55
Conejo con Tomate- Slow Cooked Rabbit in a Garlic & Tomato sauce	£7.25
Carrillera de Cerdo - Pork Cheek, Red Wine Sauce & Potato Mousseline	£9.95
Fabada “al Borracho” - Butterbean Stew with Smoked Black Pudding, Chorizo, Pancetta & Red Pepper	£6.50
Alitas de Pollo - Crispy Chicken Wings (5 wings) Brava Sauce	£6.50
Chorizo al Vino- Fresh Chorizo Sausage cooked in Spanish Red Wine	£6.95
Albóndigas de Cordero - Lamb Meatballs in a Lamb & PX Wine Sauce	£8.95
Secreto Ibérico - Marinated Iberian Pork Steak, cooked pink, Romesco	£10.50

Del Mar – From the Sea

Croquetas de Pulpo- Crispy Croquettes of Octopus, Paprika and Potato	£5.50
Mejillones “Al Borracho”- Fresh Mussels in Garlic, shallot & Cream Sauce	£5.75
Pulpo Asado- Roasted Octopus Leg, Potato Mousseline	£10.50
Gambas al Ajillo- Garlic, Chilli & White Wine Prawns.	£8.75
Vieira con Morcilla- Grilled Scallops, Black Pudding, Piquillo sauce	£8.95
Bacalao con Salsa de Cava - Fresh Cod fillet, Cava & Caviar cream Sauce	£12.50
Piquillo Relleno de Marisco - Roasted Piquillo Pepper, Stuffed with Saffron and Seafood Bechamel	£7.50

De la Tierra – From the Ground

Croquetas de Boletus y Trufa - Truffle and Wild Mushroom Croquettes	£5.50
Patatas Bravas- Crispy Fried Potatoes dressed with Alioli & Brava sauces	£4.30
Patatas Desnudas - Fried Potato seasoned with Salt, Pepper & Paprika	£2.90
Tortilla “Al Borracho”- Spanish Omelette with Leeks & smoked Cheese	£5.75
Berenjena con Miel - Crispy Aubergine with Honey, Sesame and Chilli	£7.00
Alcachofas a la Gallega- Artichokes cooked Galician Style (Add Jamón Iberico for £2.00 Extra)	£6.95
Churros de Patatas - Potato Churros with Blue Cheese Sauce	£5.50
Calçots a la Plancha - Giant long onions, grilled with Romesco Sauce	£6.00
Espinacas a la Catalana - Spinach with Garlic, Pine Nuts & Rum Raisins	£7.50
Judiones con Verduras - Butterbeans with Garlic, Onion & Red Pepper	£5.50

Paella and Fideuà

Paella is a traditional Rice dish found all over Spain, we always make ours with homemade stock, fresh ingredients and authentic Bomba Paella Rice.

Fideuà is a similar dish cooked in a Paella Pan but made with a special type of toasted pasta called “Fideos” it is typical in Cataluña and we are very proud of our Seafood Fideuà which we consider one of our signature dishes.

Both dishes are cooked fresh to order and take a minimum of 25 minutes.

Seafood Fideuà (topped with Grilled Alioli)	£17.00
Chicken and Chorizo Paella (or Fideua)	£15.50
Seafood Paella	£17.00
Vegetable Paella	£14.50
Chicken and Seafood (Mixta) Paella or Fideuà	£17.00
Arroz Negro (Squid Ink Paella with Fresh Squid and Prawns)	£17.00
Paella or Fideua Valenciana (Rabbit and Chicken)	£17.00

Set Menus

The Following Set Menus are priced per Menu (rather than per person) and are designed to be shared. We recommend ordering some bread alongside one of these menus. Please note your food will not necessarily be served in the following orders - all of our food is cooked to order and served from the kitchen as soon as it is ready.

Classic Menu

Designed for 2 people - £35.50 for the menu.

Jamon Croquetas,
Garlic and Chilli Prawns,
Tortilla - Leek and Smoked Cheese Omelette
Bravas Potatoes,
Chorizo Sausage in Red Wine,
Alitas de Pollo - Chicken Wings

Vegetarian menu

Designed for 1 - 2 people. £28.00 for the menu

Truffle and Mushroom Croquetas,
Potato Churros - Blue Cheese Sauce
Judiones con Verduras - Butterbean and Vegetable Casserole.
Catalan Style Spinach - Sautéed Spinach with Pine Nuts and Raisins
Calçots - Grilled Giant Spring Onion with Romesco Sauce

Menu de oro

Designed for 2 - 3 people to share. £51.00 for the menu

Croquetas of your choice - Ham, Octopus or Truffle & Mushroom.
Piquillo Pepper stuffed with Saffron and seafood Béchamel
Berenjena con Miel - Crispy Aubergine, Honey, Sesame and Chilli
Pinchos de Pollo - Chicken Breast Skewers
Fresh Mussels cooked in a White wine, Shallot and Paprika Sauce
Slow Cooked Pork Cheek, Buttery Mash Potato
Artichokes cooked with Garlic, Paprika and Jamon Iberico



Tapas Lunch offer and Tapas Mondays & Tuesdays

This Menu is available Monday to Friday from 12.00pm until 2.30pm.

AND MONDAY & TUESDAY EVENINGS!

Choose Two Tapas for £7.50

Croquetas de Jamón

Ham & Bechamel Croquettes

Fabada "Al Borracho"

Butterbeans, Smoked Black Pudding, chorizo and Pancetta Stew

Patatas Bravas

Rustic Fried Potatoes with Spicy Tomato Sauce and Alioli

Patatas Desnudas

Crispy Fried Potato seasoned with Salt, Pepper and Paprika

Alitas de Pollo

Crispy fried Chicken Wings, brava Sauce

Churros de Patatas

Potato Churros with a blue Cheese dipping sauce

Tortilla de Puerro y Queso

Leek and Smoked Cheese Stuffed Omelette

Pescaditos Fritos

Lightly dusted and fried Whitebait.

Champiñones a la Ajillo

Mushrooms cooked in White Wine & Garlic

Judiones con Verduras

Butterbeans cooked with Garlic, Red Pepper and Onion

Huevo Roto

Fried Egg with Potatoes and either Chorizo or Garlic Mushrooms

Bocadillo (sandwich) Lunch Offer

Fresh Galician Style Bread Roll filled with either:

Cured Spanish Serrano Ham and Grated Tomato, Olive Oil

Manchego Cheese, Piquillo Pepper

Tortilla and Alioli

£2.95 per Sandwich, Eat in or Takeaway. Available Mon-Friday 12-5pm

Opening times:

Our bar is open every day all day for Drinks and snacks service, our kitchen operates on the following times for hot cooked food.

Monday to Thursday – 12-2:30 and 6-9pm

Friday to Saturday – 12 – 10:30pm

Sundays 12.30 – 8pm

Offers:

2 Tapas for £7.50 every Weekday Lunch and Monday & Tuesday evenings!

Eat In or Take-away Spanish Sandwich for £3.50 every weekday Lunch

Paella Night every Thursday! £18.00 for a 2 person Paella and 2 Glasses of House Wine

3 for the price of 2 across all our Tapas every Sunday.

Happy Hour every Weekday from 5-7pm – 2 for the price of 1 on all Cocktails and Sangria by the glass!!

Regular live music dates and other events are always posted on our website and Facebook pages.

Dishes available to pre-order

Cochinillo Asado – Whole Roasted Suckling Pig, this is served with Demi-Glace sauce and Potatoes "Panaderas" a rich and filling dish, carved at the Table with Plates to show the tender quality of the meat. – A popular celebration dish, serves 8-10 people **£180.00**

Lubina a la Sal – Salted Baked Sea Bass, filleted at the Table, served with steamed potatoes and seasonal potatoes – Price Varies depending on size and Market Value, please call us for a quote. **About £17.00 per person**

Butifarra a la Brasa y Calçots – A 1kg Spanish White Sausage swirl, typical in Cataluña Grilled and served in a Paella Pan with Romesco Sauce and Grilled Calcot Onions (1 Sausage would serve about 5 people as a Large Portion or more people as a smaller portion) **£58.00**

Pierna de Lechal – The most tender and succulent Lamb you will ever eat! Slow Roasted and Marinated Milk-Fed Lamb Leg. Price per Leg – Perfect for 2 to share as a main course or share between more people for a tapas size portion, served with Demi-Glace and Potatoes Panaderas **£42.00**

Postres – Desserts

Churros y Chocolate – Thick Hot Chocolate with deep fried Churros Pastries for Dipping. **£5.50**

Peras al Vino – Pears poached in a Spiced Red Wine with Cinnamon, served with Ginger Ice-cream. **£5.25**

Tarta de Santiago casera – A homemade Almond and Lemon Tart, typical in Santiago de Compostela. Served with Vanilla Ice-cream **£5.50**

Coulant de Chocolate – Homemade Hot Chocolate Fondant served with Salted Caramel Ice-cream. (takes min 10-15 minutes to cook) **£6.50**

Helado con Pedro Ximenez – Salted Caramel Ice-cream with Sweet Sherry (only for those aged 18 and over!) **£6.50**

Trío de Crema Catalana – 3 mini Caramel topped Catalan Creams, Coffee, Tonka Bean and Citrus Flavours. **£5.75**

Childrens Ice-cream – 2 scoops of Vanilla Dairy Ice-cream with Fruit coulis or Hot Chocolate Sauce. **£2.50**

Selección de Postres – Perfect for sharing, 2 Churros with dipping chocolate, Almond Tart, Mini Crema Catalana, Pear in Red Wine. **£9.50**

Wines by the Glass

White:

	125ml	175ml
Pez de Rio, Sauvignon Blanc & Airen	£3.45	£4.60
Monte Clavijo, White Rioja	£4.75	£6.45
Quatro Rayas, Sauvignon Blanc	£4.50	£6.25
El Cante, Albariño	£4.65	£6.45
Libalis, Moscatel & Viura (Medium/Sweet)	£4.50	£6.25
A20, Albariño	£6.35	£8.75

Rose:

Pez de Rio, Garnacha & Syrah	£3.45	£4.60
Vivanco Rosado, Rose Rioja	£4.65	£6.45
River Wild, White Zinfandel (Medium/Sweet)	£4.00	£5.50

Red:

Pez de Rio, Tempranillo & Merlot	£3.45	£4.60
Castillo Clavijo, Young Rioja	£4.25	£5.95
Sansuan Bobal, Bobal	£4.50	£6.25
Damana 5, Ribera del Duero, Tinta Fina	£5.00	£6.85
Vivanco Rioja Crianza, Tempranillo	£5.60	£7.75
Tilia, Malbec – Argentina	£4.50	£6.25

Sparkling:

Segura Viudas Blanco, White Cava	£5.70
Segura Viudas Rosado, Rose Cava	£5.70
Llopart Imperial Gran Reserva	£7.50