

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 Roasted Garlic Mayonnaise	£1.00
Salsa Brava - Homemade Spicy Red Pepper & Tomato Sauce	£1.00
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	£2.95

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 Sheeps cheese	
Small Selection of Cheeses	£9.95
Large Selection of Cheeses	£17.50

Embutidos

Jamón Ibérico (Iberic 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	£4.95
Pinchos de Pollo- Marinated Chicken Breast Skewers with red Mojo Sauce	£6.85
Carrillera de Tenera- Beef Cheek, Red Wine Sauce & Sweet Potato mash	£10.95
Albóndigas con Salsa de Tomate- Pork Meatballs in a Tomato Sauce	£6.85
Pollo al Ajillo- Chicken thighs cooked in Garlic, White wine and Herbs	£6.85
Chorizo al Vino- Chorizo Sausage cooked in Red Wine	£6.95
Conejo a la Catalana - Rabbit with Apricots, Raisins, Pine Nuts & Spinach	£8.95
Tagliata de Ternera con queso azul- Spanish Beef Skirt, cooked Pink served with a creamy Blue Cheese Sauce	£8.50

Del Mar – From the Sea

Croquetas de Bacalao- Crispy Croquettes of Cod and Béchamel	£4.95
Pulpo Asado- Roasted Octopus Leg, Mash Potato	£10.50
Gambas al Ajillo- Garlic and Chilli Prawns.	£8.75
Vieira con Morcilla- Grilled Scallops, Black Pudding, Piquillo sauce	£8.50
Merluza a la Espalda -Hake fillet cooked with Chilli, Garlic & Olive Oil	£7.50
Calamares a la Romana- Deep fried Squid, Black Alioli	£5.75
Bocadito de Rape Adobado con Mojo Verde- Fried Marinated Monkfish, with a Spicy Green Mojo Sauce and Alioli	£7.50

De la Tierra – From the Ground

Croquetas de Espinacas y Queso de Cabra- Spinach, Goats Cheese & Bechamel Croquettes	£4.95
Patatas Bravas- Crispy Fried Potatoes dressed with Alioli & Brava sauces	£3.95
Tortilla Española la Clásica- Potato and Onion Stuffed Omelette	£4.95
Huevos a la Flamenca – Baked Egg with Paprika and Med vegetables (Add Chorizo for £1.00)	£5.00
Ensalada Murciana- Spanish “Raf” Tomatoes, Olive oil & Garlic dressing	£5.95
Espargus a la Plancha- Grilled Asparagus with Sea salt	£6.50
Piquillo Relleno de Queso – Red Piquillo pepper stuffed with Spanish Goats cheese, Capers, Mixed Nuts and oven baked	£6.00
Canelones de Champiniones – Mushroom Cannelloni, Sautéed Spinach	£6.50

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 Paella and Fideuà are cooked fresh to order and take a minimum of 25 minutes from ordering, they are both large dishes and are made for 2 to share.

Seafood Fideuà	£17.00
Chicken and Chorizo Paella	£15.00
Seafood Paella	£17.00
Vegetable Paella	£12.00
Chicken and Seafood (Mixta) Paella or Fideuà	£15.00

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 - £34.00 for the menu.

Jamon Croquetas,
Garlic and Chilli Prawns,
Albondigas, Pork Meatballs
Bravas Potatoes,
Chorizo Sausage in Red Wine,
Crispy Fried Calamares (Squid)

Vegetarian menu

Designed for 1 – 2 people. £24.50 for the menu

Spinach and Goats cheese Croquetas,
Bravas Potatoes,
Tortilla Española (Spanish Omelette)
Mushroom Cannelloni
Grilled Asparagus with Sea Salt

Menu de oro

Designed for 2 – 3 people to share. £48.00 for the menu

Cod Croquetas
Vieira, Fresh Scallop with Morcilla
Chicken Breast Skewers
Grilled Asparagus with Maldon Sea Salt
Pulpo asado, Roasted Octopus Leg.
Grilled Beef Skirt Steak with Blue Cheese Sauce.
Mushroom Cannelloni with a creamy sauce and Spinach



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 Jamon
Ham & Bechamel Croquettes

Canelones de Champiniones
Mushroom Cannelloni

Huevos a la Flamenca
Baked Egg with Paprika and Med Vegetables

Albondigas de Cerdo con Salsa de Tomate
Pork Meatballs in Tomato Sauce

Patatas Bravas
Rustic Fried Potatoes with Spicy Tomato Sauce and Alioli

Pollo a la Ajillo
Succulent Chicken thighs cooked in Garlic & White Wine

Huevos Rotos con Chistorra
Fried Egg with Chorizo and Potatoes

Tortilla de Patatas
Spanish Onion and Potato Omelette

Pescaditos Fritos
Lightly dusted and fried Whitebait.

Enslada de Tomate
Tomato Salad with olive oil & garlic dressing

Pimientos de Padron
Fried Padron Peppers

Croquetas de Espinacas y Queso de Cabra
Crispy Croquettes of Béchamel and Spinach & Goats Cheese

Croquetas de Bacalao
Cod & Bechamel Croquets

Opening times:

Monday to Thursday – Bar: 12 – 12pm/ Rest: 12-2:30 – 6-9pm

Friday to Saturday – Bar: 12 – 10.30pm/ rest 12-- late

Sundays 12.30 – 9pm.

Offers:

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

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 – a popular celebration dish, serves 8-10 people £180.00

Arroz de Carabineros – Carabineros are one of the most Coveted prawns worldwide, with a distinct Red colour and a firm meat similar to Lobster – the flavour from the head has been said to make grown men cry! We cook ours in a “Arroz Caldoso stlye” this is a Rice dish cooked with lots of Seafood Bisque and the delicious Carabineros. A celebratory dish in Spain and something for a special occasion. Price per person (minimum of 2) £25.00

Postres – Desserts

All £5.50

Churros y Chocolate – Thick Hot Chocolate with Churros Pastries for Dipping.

Tarta de Santiago – Almond Cake with Salted Caramel Ice-Cream.

Tarta de Queso de Vanilla– Vanilla & Sour Cream baked Cheesecake with Red Fruit Coulis

Melocoton Pochado con Helado de Gengibre – Poached Peach in sweet Sherry, Ginger Ice-Cream

Traditional Crema Catalana

Purbeck Ice Cream (3 scoops), Please ask our Staff for Flavours

Wines by the Glass

White:

	125ml	175ml
Pez de Rio, Sauvignon Blanc & Airen	£3.25	£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	£4.50	£6.25
A20, Albariño	£6.35	£8.75

Rose:

Pez de Rio, Garnacha & Syrah	£3.25	£4.60
Vivanco Rosado, Rose Rioja	£4.65	£6.45
River Wild, White Zinfandel	£4.00	£5.50

Red:

Pez de Rio, Tempranillo & Merlot	£3.25	£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